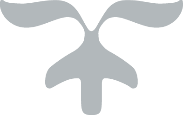


ZUCCI MEDITERRANEAN BISTRO

Established 2011



**card payment only**

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| STARTERS | TAPAS  Bruschetta VG 7  Chopped tomatoes, basil, red onion, balsamic glaze, toasted artisan bread  **Beetroot Hummus VG** 6  With pitta bread on the side  **Halkidiki Olives VG GF** 5.50  Doused in sumac  **Artisan Bread VG** 5.50  With balsamic dip  **Buffalo Caprese V GF** 7.50  Tomato, basil and mozzarella drizzled with pesto  **Stuffed Vine Leaves V** 7.50  With raisins and pine nuts drizzled in cacik  **Sigara Borek V** 8.50  Feta stuffed rolls with tzatziki dip  **Calamari** 8.50  Salt n pepper squid with tartare on the side  **Arancini** 8.50  Stuffed risotto balls with salsa  **Tapas Meatballs** 8  With a piquante tomato sauce  SHARERS    **Garlic Bread with Cheese V** 9.50  12 inch base of melting deliciousness  **Garlic Bread with N’Duja Sausage** 10  Spicy sausage and cheese  **Garlic Bread with Tomato VG** 9.50  Marinara base, mountain oregano  **Mezze Platter V** 12  Stuffed vine leaves, olives, peppers, pitta, salsa, hummus, tzatziki  SIDES  **Vegetarian V**  **Vegan VG**  **Gluten Free GF**  **Dairy Free DF**  Gourmet Fries VG GF 5  Twice fried  Side Salad VG DF 7.50  A little bowl of rainbow healthiness  **Blue cheese Salad V** 9.50  With walnuts, blue cheese and maple syrup  **Greek Salad V GF** 8.50  Crumbled feta, olives  **Tabbouleh Salad VG DF** 8  Bulgur, herbs, cucumber, tomato  **Chicken Caesar Salad** 10.50  Pan seared chicken breast, bacon, grated parmesan |

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| MAINS  **STONE BAKED ROMA PIZZA** (gf base available)  **Margherita V** 12  Pomodoro, rocket and mozzarella  **Pepperoni** 14  The Italian Classic  **N’Duja** 14  Spicy Calabrian sausage, pepperoni, mushrooms  **Piri Piri** 14.50  Ham and pineapple with a tangy Portuguese sauce  **La Mer** 15  Prawns and mussels and squid  **Padana** 15  Goats cheese, caramelized onion, spinach and garlic  **Montanara** 14.50  Bacon, goats cheese and maple syrup  **Chili Jam** 15  Prawns and spinach on a chili jam base  **Chipotle Chicken** 15  Chicken, blue cheese, crushed walnuts  **Carnivoro** 15  Meatballs, ham, peppers, pepperoni, red onion, chili  **Griglia** 15  BBQ base, chicken and red onion  **BBQ Bacon** 15  BBQ base, bacon, spinach, maple syrup, feta  **Formaggio V** 15  Mozzarella, blue cheese, goats cheese and feta  **The Vegan One VG DF** 15.50  Spinach, red onion, peppers, olives, pineapple and vegan cheese  **Bolognese** 15  Zucci’s signature bolognese sauce  **Genovese** 15.50  Pesto base, chicken, spinach, peppers and mozzarella | **PASTA**  **Spaghetti Carbonara** 14  Ham, parmesan and mushrooms bathed in a velvety cream garlic sauce (add chicken for £2)  **Spaghetti Bolognese DF** 14.50  Slow cooked beef Ragu from Bologna  **Tagliatelli Frutti De Mare DF** 15  Squid, mussels and prawns tossed in a tomato and tarragon sauce  **Penne Al Gamberoni** 15  Prawns, chili and garlic smothered in a creamy tomato sauce with rocket  **Spaghetti Alla Puttanesca VG DF** 14.50  Capers, olives and sweet cherry tomatoes in a tomato garlic sauce  Tortellini Con Funghi V 16  Mushroom stuffed pasta bathed in a velvety cream and rosemary sauce  **Pasta Alla Rusticana** 15.50  Tagliatelle with pesto, chicken and peppers in a creamy chorizo sauce  **Pasta Arrabiata VG DF** 15  A spicy garlic and tomato arrabiata sauce with black olives (add chicken for £2) |
| chef’s specials  Dana Guvec GF DF 19  An aromatic Ottoman dish of simmering beef and veg with paprika potatoes  Lavraki DF 18.50  Pan seared sea bass on a bed of tabbouleh salad | **Lamb Tagine GF DF** 19  A sweet Moroccan classic with apricots and prunes served with rice  Spinach Gnocchi V GF 16.50  With asparagus, cherry tomatoes and pesto |
| Al forno  **Cannelloni V** 17  Baked spinach and ricotta rolls with pomodoro sauce and salad on the side  **Karides GF** 18  Baked Aegean dish of prawns, seasonal veg and mozzarella served with rice | **Moussaka** 18  Layered lamb, potatoes, aubergine and parmesan with a cinnamon bechamel sauce and salad on the side  **Lasagne** 18  Pasta sheets layered with ragu and bechamel sauce finished with mozzarella and salad on the side |



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| Soft Drinks  **Half Pint**  **Coke**  3.50  3.50  3.50  3.50  3.50  4.50  4.50  4.50  4.50  4.50  **Diet Coke**  **Lemonade**  **Lime and Soda**  **Lime and Lemonade**  **Apple Juice** 3.50  **Orange Juice** 3.50  **Appletiser** 3.50  **J20 Orange & Passion Fruit** 3.80  **J20 Apple & Mango** 3.80  **J20 Apple & Raspberry** 3.80  **Fruit Shoot Apple and Blackcurrant** 3  **Fruit Shoot Orange** 3  **San Pellegrino Limonata** 3.80  **San Pellegrino Aranciata** 3.80    **Fentimans**  **Ginger Beer** 4  **Sparkling Elderflower** 4  **Rose Lemonade** 4  **Water Small Large**  **Still Water**  2.50  2.50  4.50  4.50  **Sparkling Water**    Hot Drinks  **Small Large**  **Americano**  3  3.50  3.50  3  3.50  3.50  3.50  3.50  4  4  4.50  4.50  4  4.50  4.50  4.50  4.50  5  9.50  3  **Cappuccino**  **Latte**  **Espresso**  **Flat White**  **Mocha**  **Macchiato**  **Cortado**  **Hot Chocolate**  **Liqueur Coffee**  **Pot of Tea**    Bambini 3 course 11    **Spaghetti Bolognese DF**  Made to our own ragu recipe (plain pasta with pomodoro sauce and cheese available upon request)  **Spaghetti Carbonara**  Ham, parmesan, mushrooms and a creamy sauce    **Pepperoni Pizza**  Spicy pepperoni, pomodoro sauce and mozzarella    **Margherita Pizza V**  Pomodoro sauce and mozzarella  All dishes come with a cheesy garlic bread starter and a choice of vanilla, chocolate, pistachio or salted caramel gelato to finish. | DRInks  Wines sml Med lge Btl  White  23  36  27  35  8.50  12  9.20  7  8.50  7.20  Pinot Grigio  7.50  10  7.70  **Sauvignon Blanc**  **Chardonnay**  Chenin Blanc  Red  7  7.20  7.20  23  25  25  35  40  40  8.50  9  9  7.50  7.70  7.70  Merlot  **Shiraz**  **Cabernet Sauvignon**  Tempranillo  **Malbec**  **Pinot Noir**  Rose  7.70  8  7.20  7.50  9  10  24  28  **Pinot Rose**  **Zinfandel**    sparkling Sml Btl  Prosecco  9.50  36  47  **Champagne**  beer and cider  Tap Half Pint  3  3  5.90  5.90  **Efes Pilsner**  Istanbul 4.8%  **Birra Moretti Lager**  Udine Italy 4.6%  3  3  5.90  5.90  **Lagunitas IPA**  California 4%  **Inch’s Cider**  Hereford 4.5%  4.90  3  3  3  **Lager Shandy**  Bottled  **Black Sheep Ale** 5.50  England 4.4% 500ml  **Guinness Stout** 5.50  Ireland 4.2% 330ml  **Kopparberg Strawberry and Lime** 5.20  Sweden 4% 500ml  **Kopparberg Mixed Berries Alcohol Free** 5  Sweden 0% 500ml  **Peroni (gluten free available)** 4.50  Italy 5.1% 330ml  **Peroni Alcohol Free** 4.50  Italy 0% 330ml |

