

bottled beer and cider

PERONI, 5.1%	£2.95
MAGNERS PEAR CIDER, 4.5%	£2.95
MAGNERS APPLE CIDER, 4.5%	£2.95
PERONI GRAN RISERVA, 6.6%	£3.95

draught beer

	½ Pint	Pint
MORETTI, 4.8%	£1.85	£3.60

cocktails

ALL AT £4.95

CLASSIC MARTINI
Gin, Martini Extra Dry



COSMOPOLITAN
Vodka, Grand Marnier, Cranberry, Lemon



ABSOLUT COLLIN
Absolut Vodka, Lemon, Egg White, Sugar, Soda



CUBA LIBRE
Havana Club, Coca-Cola



ROSSO
Campari, Martini Rosso, Soda



LYNCHBURGH LEMONADE
Jack Daniel's, Triple Sec, Lemon



GREEN G&T
Gin, Green Crème de Menthe, Lemon, Tonic



AMARETTO COOLER
Amaretto, OJ, Cranberry



MISTELTOE
Gin, Grenadine, Elderflower, Apple Juice



ISLE OF SKYE
Gin, Drambuie, Lemon



BLOODY MARY
Vodka, Tomato Juice, Worcestershire Sauce, Lemon



TOASTED ALMOND
Vodka, Tia Maria, Amaretto, Cream



soft drinks

FRUIT JUICE	£1.65
COCA-COLA/DIET COKE	£1.65
SPRITE	£1.65
SAN PELLEGRINO SPARKLING MINERAL WATER	75cl £2.95
PANNA STILL WATER	75cl £2.95
GINGER BEER	£1.65
RED BULL	£2.15
ORANGINA	£1.85
VICTORIAN LEMONADE	£1.85

coffee

AMERICANO	£1.55
LATTE MACCHIATO	£1.85
ESPRESSO	£1.35
DOUBLE ESPRESSO	£1.70
MACCHIATO	£1.45
MOCHA	£2.15
HOT CHOCOLATE	£1.95
TEA	£1.75
CAPPUCCINO	£1.80



DRINKS LIST

WWW.ZUCCARESTAURANT.CO.UK

prosecco

- 1 PROSECCO EXTRA DRY, FANTINEL £23.95
175ml Glass £6.25
Floral blooms whisper fruity elegance with each bubble.
- 2 PROSECCO-RABOSO ROSÉ, SANT ORSOLA £23.95
175ml Glass £6.25
Sparkling strawberry and forest fruits tip toe across the tongue.

white wine by the glass

- 3 SAUVIGNON DEL VENETO, COLLEZIONE MARCHESINI £13.95
250ml Glass £4.95
175ml Glass £3.40
Lingering, light and tantalising hints of citrus.
- 4 MONTEMARINO CHARDONNAY DEL PIEMONTE, SANT ORSOLA £14.95
250ml Glass £5.15
175ml Glass £3.60
Lemon drizzled apple chunks.
- 5 PINOT GRIGIO DELLE VENEZIE, SAN FLORIANO £15.95
250ml Glass £5.35
175ml Glass £3.75
Fresh dry apple and pear.

white wine

- 10 FRASCATI SUPERIORE, FONTANA CANDIDA £16.95
LAZIO
Delicate, wild flower and almond scented, refreshment.
- 11 ACCADEMIA DEL SOLE VIOGNIER, CALATRASÌ - SICILY £17.95
Apricot chunks and creamed vanilla hints.
- 12 ORVIETO CLASSICO SECCO VIGNETO TORRICELLA, BIGI £18.95
UMBRIA
Pear and apple salad with a waft of almond blossom.
- 13 SOAVE CLASSICO, BOLLA - ROMAGNA £19.95
Apricots with creamy almonds.
- 14 SAUVIGNON BLANC SICILIA, VIOCA, CALATRASÌ - SICILY £20.95
Spiced green apples abound.
- 15 FIANO DEL BENEVENTANO, SANT ORSOLA - CAMPANIA £21.95
Honeyed peach and pear with crushed hazelnuts.
- 16 CHARDONNAY TOSCANA LIBAIO, RUFFINO - TUSCANY £22.95
Easy-going mellow, green apple and yellow pear.
- 17 GAVI DI GAVI LA TOLEDANA, VILLA LANATA - PIEMONTE £24.95
Fresh, green gooseberries, a delicate floral twist, divine.
- 18 PINOT BIANCO ALTO ADIGE, CANTINA CALDARO £26.95
ALTO ADIGE
A delicious, super-ripe pear and melon fruit salad.
- 19 SANT' HELENA PINOT GRIGIO COLLIO, VIGNETI FANTINEL - COLLIO £28.95
Layers of honeyed pear and pineapple, laced with creamy almonds.

rosé wine by the glass

- 6 PINOT GRIGIO ROSATO DEL VENETO, COLLEZIONE MARCHESINI £15.95
250ml Glass £5.35
175ml Glass £3.75
A raspberry and apple-scented summer breeze.

red wine by the glass

- 7 SANGIOVESE DI TOSCANA VAL SERENA £13.95
250ml Glass £4.95
175ml Glass £3.40
Blueberries, bilberries and liquorice layers.
- 8 CABERNET DELLE VENEZIE, SAN FLORIANO £14.95
250ml Glass £5.15
175ml Glass £3.60
Blackcurrants, ever so lightly squeezed.
- 9 MERLOT DEL LAZIO TOGALE, FONTANA CANDIDA £15.95
250ml Glass £5.35
175ml Glass £3.75
Plush ruby cherries and plums.

red wine

- 20 SALICE SALENTINO 35 PARALLELO, PUGLIA £16.95
Smooth with slightly smoking red fruit.
- 21 VIPRA ROSSA MERLOT-SANGIOVESE UMBRIA, BIGI - UMBRIA £17.95
Juicy, lightly baked and spiced cherries.
- 22 SYRAH LAZIO SÌROE, FONTANA CANDIDA - LAZIO £19.95
Sturdy with lots of chunky, dark fruit.
- 23 VALLE REALE VIGNA NUOVE, MONTEPULCIANO D'ABRUZZO £20.95
ABRUZZI
Brilliant blueberries envelop spicy plums with a hint of liquorice.
- 24 SANTA CATERINA PINOT NÉRO COLLIO, VIGNETI FANTINEL £22.95
COLLIO
Maraschino cherry chunks and liquorice hints in vanilla cream.
- 25 TERRE DI GINESTRA NERO D'AVOLA, CALATRASÌ - SICILY £23.95
Savoury intensity of spiced bilberries on sweet vanilla cream.
- 26 BARBERA D'ALBA SUCULÉ, VILLA LANATA - PIEMONTE £26.95
Sumptuous ripe black cherries, oozing with mellow softness.
- 27 CHIANTI CLASSICO AZIANO, RUFFINO - TUSCANY £28.95
Keen, intense and could do with a meaty pasta dish.
- 28 BAROLO LO ZOCCOLAIO, VILLA LANATA - PIEMONTE £34.95
Voluptuous violets vying for attention with heady bramble berries.
- 29 AMARONE DELLA VALPOLICELLA CLASSICO, BOLLA - VENETO £34.95
From velvet wrapped raisins and dates, emerge hints of creamy marzipan.

dessert

- 30 RECIOTO DI VALPOLICELLA CLASSICO, BOLLA £35.95
50ml Glass £3.75
Luscious, honeyed, fruited sweetie.