



**CORAL
GABLES**
restaurant week



DINNER MENU

Please choose one from each course

FIRST COURSE

PARMIGIANA DI MELANZANE
homemade eggplant parmesan

GRAVLAX DI SALMONE
marinated fresh salmon with orange and
capers

INSALATA RICCIA CON PISELLI, UOVO IN CAMICIA E PROSCIUTTO CROCCANTE
frisee salad with green peas, poached eggs and crispy prosciutto

SECOND COURSE

SKIRT STEAK CON RAPINI E PATATE
grilled skirt steak with rapini and roasted
potatoes

MEZZE MANICHE ALLA GRICIA
"mezze maniche" pasta with "guanciale",
pecorino cheese and black pepper

BACCALA CON POMODORO AL FORNO
CON OLIVE E CAPPERI
fresh cod fillet with oven roasted tomatoes,
taggiasca olives and capers

RAVIOLI DI ASPARAGI CON BURRO E
TARTUFO NERO
homemade ravioli stuffed with asparagus with
black truffle butter sauce

DESSERT

CREME BRULEE ALL' ALBICOCCA
creme brulee with apricot

GELATO ARTIGIANALE DEL GIORNO
homemade artisanal ice cream of the day

\$39

(Not inclusive of tax and gratuity)

Zucca | 162 Alcazar Ave | 786.580.3731
zuccamiami.com

CoralGablesRestaurantWeek.com



DOWNTOWN
CORAL GABLES
MIRACLE MILE

Business Improvement District of Coral Gables