

Zucca Trattoria
2150 Yonge St
416.488.5774

Winterlicious Menu

**\$35 Dinner
plus taxes and gratuity**

pancotto
winter greens & bread soup, roasted hot cherry pepper puree, extra virgin olive oil (vegetarian)
or
insalata di arancia invernale
sicilian orange salad with sweet onion, medjool dates, pomegranates, belgium endive (vegetarian)
or
polpettine di salsicce e castagne, scalogne arrostitite
sausage & chestnut patties, roasted shallots with cider vinegar, grilled polenta (local)
or
crudo di branzino al mandarino e finocchio
tartare of sea bass with mandarin, fennel, fresh chilli, extra virgin olive oil



casoncelli di zucca con castagne, radicchio e porcini
butternut squash ravioli with chestnuts, radicchio, porcini mushrooms, grana padano (vegetarian)
or
pappardelle al ragu bianco di agnello e carciofi
wide ribbon noodles with lamb & artichoke ragu (local)
or
salmo avvolta nel treviso, salsa al balsamico, tortino di riso e carciofi
roasted treviso-wrapped fillet of arctic char, balsamic vinegar sauce, carnaroli rice & artichoke tortino
or
faraona arrotolata con porcini, torta di patate, mele e speck
roasted guinea hen stuffed with porcini mushrooms, potato cake with apple & smoked speck
or
tagliata di manzo, patatine arrostitite, lenticchie all'uccelletto
wine-marinated & grilled cumbrae farms hanger steak, duck-fat-roasted potatoes, castelluccio lentils braised with tomato (local)



migliaccio in zuppetta di rabarbaro
lemon curd, semolina & ricotta torta with spring rhubarb sauce (vegetarian/local)
or
fichi al cioccolato e mandorle, spumone di miele
orange-plumped dried figs, roasted with almonds & tuscan chocolate, wildflower honey cream (vegetarian)
or
dolce di riso e castagne, sanguinello caramellato
warm rice & chestnut pudding, blood oranges in caramel sauce (vegetarian)