

Zimzala's Going Italian...

every Thursday night!

*Let us take you to
Italia every
Thursday night
with autentica
cucina italiana,
vino meraviglioso
and musica...*



*Time to brush up
on your
Italian....*

*ti aspettiamo!!
(please come)*

3 courses \$35!

PRIMI

SPAGHETTINI ALLA GUANCIALE

Cream, pecorino, guanciale & egg yolk w parmesan & cracked pepper

CROSTINI CAPRESE

Truss tomatoes, basil, garlic w virgin olive oil & mozzarella di bufala

FRITTO MISTO DI MARE

Crispy fried squid, trout, prawn & mussel w artichoke mayonnaise

SECONDI

RAVIOLI DI BARBABIETOLA

Beetroot ravioli w sage burnt butter, pine nuts & ricotta

SALTIMBOCCA DI VITELLO

Classic veal saltimbocca w gnocchi romano, tomato & marsala pan juices

GRANCHIO RISOTTO E FONTINA

Crab, fontina-taleggio, tomato fondue risotto w parsley & shaved parmesan

DOLCI

TRIO DI GELATO

Hazelnut, cassata & passion fruit gelato

LAMPONE TIRAMISU`

Raspberry layered tiramisu

CIOCCOLATO CANNOLI

Crisp cannoli shells filled w chocolate & ricotta filling

VINO



Verdi Spumanti - \$15

The Italians are the kings when it comes to light, refreshing, sweet sparkling wines. This traditional spumante is an ideal aperitif or a light dessert style wine with bubbles

Il Frascati Monte Porzio Catone 2010 - \$20

*This white wine, from the countryside near Rome is enjoyed around the world.
A light, dry, crisp, white wine perfect with seafood & salads*

Gabbiano Chiantoi 2009 - \$20

From the Chianti region in Tuscany this red wine has invigorating flavours of cherry and spice and compliments many foods including pasta, meat and pizza.

Buon Appetito!