



Scuzzi's

Italian Restaurant CULINARIA.



Recommended Appetizer: Pan Seared Ahi Tuna

On a bed of asparagus and mild mango demi glace \$17

1st Course choice of

Oyster Mazi

Pancetta, mozzarella, spinach, baked on half shell

Wine paring: 4oz Prosecco Bollicini \$9

Bruschetta

Tomato, garlic, basil, olive oil, balsamic on crostini

Wine paring: 4oz Primitivo \$10

2nd Course

Spinach salad

Walnut, Strawberry, Honey Basil Pesto

Wine paring: 4oz Campo Grande \$9

3rd Course

Chicken Napoletano

Double grilled breast, ricotta cheese, sun-dried tomatoes, red onion, zucchini, squash, lemon butter mushroom served on a bed of spaghetti

Wine paring: 4oz Soave Classico \$9

Salmon Piccata

Grilled Salmon fillet with lemon butter caper sauce, served on a bed of julienne vegetable

Wine paring: 4oz Fontana Candida \$8

Filetto alla griglia

Grilled 6oz tenderloin served with a mushroom, gorgonzola brandy demi-glaze sauce
Served with rosemary potatoes. (add 4 jumbo grilled Texas Gulf Shrimps \$10)

Wine paring: 4oz Montepulciano D'Abruzzo \$8

\$35 per person; beverage, tax and gratuity not included

4th Course (optional add \$6) choice of

New York style Cheese Cake

Wine paring: 4oz Inniskillin \$10

Traditional Cannoli

Wine paring: 4oz Fonseca \$9

Substitution for Gluten Free pasta \$2

Visit us at:

(Leon Springs)
24165 IH-10 W #433
San Antonio, TX 78255
210-549-1266

(Shavano Park)
4035 North Loop 1604 W #102
San Antonio, TX 78257
210-493-8884