



Scuzzi's Italian Restaurant



CULINARIA

Charcuterie & Cheese Board (Optional) \$25

Prosciutto, pancetta, Italian sausage, mozzarella, gorgonzola, Taleggio, sun-dried tomato, artichoke, blue cheese olives, grilled crostini

1st Course Choice of:

Oyster Mazi

Pancetta, mozzarella, spinach, baked on half shell

Bruschetta

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

2nd Course

Spinach salad

Walnut, strawberry, honey basil pesto

Wine Pairing (Optional) Campogrande Orvieto Italian White 4 oz \$8 6oz \$11 9oz \$15

3rd Course

Chicken Napolitano

Double grilled breast, ricotta cheese, sun-dried tomato, red onion, zucchini, squash, lemon butter, mushroom. Served on a bed of spaghetti pasta

Wine Pairing (Optional) Fontana Italian White 4 oz \$8 6oz \$12 9oz \$16

Salmon Picatta

Grilled Atlantic fillet, caper, lemon butter. Served on a bed of sautéed julienne vegetables

Optional: Add crab meat \$10

Wine Pairing (Optional) Monte Soave Classico Italian White 4 oz \$9 6oz \$13 9oz \$18

Grilled Tenderloin

6oz fillet with brandy demi glace mushroom gorgonzola sauce. Served with sautéed roasted rosemary potato

Optional: Add 4 jumbo grilled Texas gulf shrimp \$10

Wine Pairing (Optional) Heracles Primitivo Italian Red 4 oz \$10 6oz \$14 9oz \$19

beverage, tax and gratuity not included

3 course meal \$35 per person

4th Course

New York style Cheese Cake

Traditional Canolli

Italian Creme Cake

Wine Pairing (Optional) Port Ice Wines

4 course meal \$45 per person

Substitution for Gluten Free pasta \$2

San Antonio #1

4035 N Loop 1604 West San Antonio, TX 78257

Leon Springs #2

24165 W IH-10 San Antonio, TX 78255

Mon-Thurs 11-10 * Fri-Sat 11-11 * Sun 11-9

Happy Hour Mon-Fri 2pm-7pm
Tuesday Half Price Wine Bottles

Wednesday \$5 Cocktails
Thursday \$5 Martinis

\$5 First Friday Every Month
Sat-Sun \$4 Mimosa & Bloody Mary

