



*Scuzzi's*  
**Italian Restaurant**



CULINARIA

1<sup>st</sup> Course

**Oyster Mazi**

Pancetta, mozzarella, spinach, baked on half shell

**OR**

**Bruschetta**

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

2<sup>nd</sup> Course

**Garden Salad**

Romaine lettuce, spring mix, onion, tomato, Italian dressing

**OR**

**Minestrone Soup**

Vegetable broth, potato, tomato, penne pasta, zucchini, squash

3<sup>rd</sup> Course

**Cannelloni**

Pasta sheet, chicken breast strips, spinach, creamy tomato sauce

**OR**

**Eggplant Parmesan**

Lightly coated with Italian bread crumbs, tomato sauce, and mozzarella on a bed of spaghetti

**OR**

**Tortellini**

Filled with cheese tossed with creamy parmesan sauce

**(Optional)** Add Grilled Chicken \$7 | Add Sautéed Shrimp \$12

Sides for the table **(Optional)** \$10

Sautéed Broccoli, Sautéed Asparagus, Baked Mac & Cheese

**Substitution for Gluten Free Pasta \$4**

*Beverage, tax and gratuity not included\**

**3 Course Meal \$20**

Lunch Mon-Fri 11-3pm

Jan 15-27<sup>th</sup>

Buon Appetito



*Scuzzi's*  
**Italian Restaurant** CULINARIA



1<sup>st</sup> Course

**Oyster Mazi**

Pancetta, mozzarella, spinach, baked on half shell

**OR**

**Bruschetta**

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

2<sup>nd</sup> Course

**Spinach Salad**

Walnut, strawberry, honey basil pesto

**OR**

**Minestrone Soup**

Vegetable broth, potato, tomato, penne pasta, zucchini, squash

3<sup>rd</sup> Course

**Fettuccini Primavera**

Garlic, basil, squash, carrots, zucchini, broccoli, olive oil

**OR**

**Chicken Picatta**

Sautéed medallions, lemon butter, capers on a bed of spaghetti

**OR**

**Shrimp Scuzzi's**

Lightly coated Texas Gulf Shrimp, parsley, garlic,  
Lemon butter on a bed of spaghetti

**OR**

**Linguini Pescatore**

Mussel, clam, calamari, shrimp, salmon, marinara sauce

**OR**

**Beef Tenderloin**

6oz fillet with brandy demi-glace mushroom gorgonzola Sauce on a bed of garlic mash potato

Sides for the table (**Optional**) \$10

Sautéed Broccoli, Sautéed Asparagus, Baked Mac & Cheese

**Substitution for Gluten Free Pasta \$4 | Jan 15-27<sup>th</sup>**

**Beverage, tax and gratuity not included | 3 Course Meal \$35**