



*The International Wine & Food Society*

**Toronto Branch**

IW&FS Zucca Monday March 10th, 2014



**Zucca**

**Zucca a Sicilian dinner and local wine**

**Regional wines selected  
Monday, March 10th, 2014.**

**Time: 6:30-10:30PM**

**Members \$155 Guests \$165**

The simple room fades into the background with the arrival of chewy poached salt cod on a bed of sweet roasted peppers and briny black olives, or a plate of rosy Niagara prosciutto, cactus pear and shaved Parmesan. Meats are excellent, like pink, intensely savoury mallard duck breast sweetened with wild blueberries. An expertly grilled, dry-aged New York strip is seasoned simply with sea salt, extra-virgin olive oil and a side of crunchy, duck fat-roasted potatoes; the plate's charm is a leaf of grilled balsamic radicchio. The desserts are impressive: the amaretto cr me caramel is silky and rich, and the affogato—a scoop of vanilla gelato drowned in espresso—is a perfect hot-cold fix after a filling meal. The Wines are chosen by Marcel to match the fare with the sunny taste of Sicily. The menus, change with the seasons, reflect Chef Andrew Milne-Allan's commitment to presenting the distinctive regional cuisines of Italy.

**Zucca - Sicilian**


2150 Yonge St. ,  
Toronto , Ontario M4S 2A8  
416-488-5774

- See more at: <http://www.zuccatrattoria.com>

[A how to get there MAP <<Click here>>](#)

[To Register & Pay <<Click here>>](#)

Seating Capacity is limited

 Accessible, with washrooms downstairs



**SICILY**

Arrival 6:30 pm Reception Dinner 7:30 pm

Wines will be the best Sicily has to offer under the scrutiny of our Cellar Master Marcel Bregstein. You will be in for some surprises...I promise.

Una Serata Siciliana

Macco di fave: puree of fava beans, fried squash agrodolce, house-made ricotta salata

Polipo alla griglia, insalatina di cedri: grilled octopus, citron lemon salad

Ravioli di cernia, crema di asparagi e pinoli: grouper ravioli with capers & ricotta, asparagus puree, pinenuts

Bistecca agghiotta, frascatula di ceci: sicilian-style steak, vegetable sauce with olives, red peppers, cherry tomatoes, chick pea polenta

Formaggi siciliani: cheese, fruit preserves

Semifreddo di zabaione, arance sanguigne caramellate: chilled zabaione cream, sliced blood oranges, sauce of their caramelised peel & juice

*Put the date in your calendars*

**Contact Us:**

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Date	Time	Location
<u>Monday, April 07, 2014</u>	<u>6:30PM-10:30PM</u>	<u>TBD</u>
Monday, May 05, 2014	6:30PM-10:30PM	TBD
<u>Monday, June 16, 2014</u>	<u>AGM 5:30PM Recp.</u> <u>6:30PM-10:30PM</u>	<u>Toronto Hunt</u>

*Accessibility: wheelchair friendly*