

✓ (ALL DAY LONG)

FROM THE DELI COUNTER

	Whim	Portion
Langhirano ham "Zuarina" Selection 28 months old 50 / 100 gr. Ⓞ	8,00€	16,00€
Natural Bologna Mortadella with 36 months seasoned Parmigiano Reggiano' Flakes . . .	6,00€	10,00€
Norwegian smoked wild salmon Home made Pan Brioche, Isigny butter	18,00€	
"Buggerru" Tuna from San Pietro island in extra virgin olive oil Baby carrots, celery, red onions, zucchini, cucumbers, peppers Sicilian broccoli, radishes.	16,00€	
Cantabrian sea anchovies fillets "Nardin" selection	16,00€	
Agnoni Vegetables in Extra Virgin Olive Oil Ⓞ✓	10,00€	
Artisan pickled vegetables "Fait maison" with guacamole Ⓞ✓	10,00€	

**ITALIAN MASTER DELICATESSEN
EXPERTS AND SPECIAL BREEDERS**

Traditional cold cuts from Modena to Reggio, through Parma, Verona and Chianti (Tuscany) Ham Langhirano "Zuarina" 28 months old, Pistachio Bologna Mortadella, small pepper sauseges, Chianti's finocchiona, Felino, Corallina, Visso's ciauscolo sausage	18,00€	
Selection of traditional Italian cheeses Sheep, cow and goat milk Ⓞ	7,00€	14,00€
Selection of traditional Latium cheeses Sheep, cow and goat milk Ⓞ	7,00€	14,00€
Selection of traditional Italian cheeses and Cold Cuts A' la minute	25,00€	

KNIFE-CUTTED

Jamon Iberico Bellota Reserva Torreon 42 months 50 / 100 gr. cut knife served with bread and tomato, evo oil Ⓞ	14,00€	26,00€
Jamon Iberico Bellota Blazquez Salamanca 36 months 50 / 100 gr. cut knife served with bread and tomato, evo oil Ⓞ	13,00€	24,00€

Cinta Senese Ham

Az. Agr. Casamonti, Castellina in Chianti, 50 / 100 gr. knife cutted served with bruschetta in evo oil Ⓞ	12,00€	22,00€
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La Tarese Ham from Valdarno cut knife

Typical bacon aged, Slow Food recommened "Fabbri butcher" Ⓞ	18,00€	
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FRESH BUFFALO MOZZARELLA 250 gr. Ⓞ	10,00€	
a' la Caprese with tomatoes basil, Marzamemi's oregano Ⓞ	12,00€	
with Cantabrian anchovies "Nardin" seccion Ⓞ	18,00€	
with "Norwegian" smoked salmon Ⓞ	18,00€	
with Langhirano ham "Zuarina" 28 months old Ⓞ	16,00€	

BURRATA DI ANDRIA

with roast artichokes, dried tomatoes, marinated zucchini Ⓞ	12,00€	
with shad roe flakes and wild onions Ⓞ	14,00€	
with Cantabrian anchovies and broccoli Ⓞ	14,00€	

GOURMET PICK-ME UP

* Edamame soy beans with Spicy sauce Ⓞ✓	6,00€	
Toasted bread with Andria's Burrata cheese and roasted wild mushrooms Chevril, Maldon salt, extra virgin olive oil ✓	12,00€	
Fried cod and pumpkin flower stuffed with anchovies and mozzarella cheese, beetroot mayo sauce	12,00€	
Fried Organic egg with Giudia style artichoke and Franceline's potatoes foam	14,00€	
Fried anchovies with onion rings and Tartare mayo sauce	12,00€	
Apulia's Carpino Organic fava beans ✓ with chicories Ⓞ	12,00€	

SALADS

"Nashi" pear salad with grilled hazelnuts and Roquefort's bruschetta Ⓞ Roman endive, celery, lettuce, belgian endive, red onions	14,00€	
Artichokes salad with Parmesan cheese and traditional balsamic vinegar and grilled peanuts Ⓞ	14,00€	
Salade du jour Quinoa, avocados, baby spinach, organic egg 64°, tofu soy cheese, bruschetta bread, citrus dressing	12,00€	
Octopus, avocados, potatoes, Carasau bread Green tomatoes, avocados guacamole, red peppers, poppies rice, extra virgin olive oil, lime	18,00€	
✓ Organic chicken Caesar salad Roman lettuce, cherrie tomatoes, bread bruschetta, grilled chicken, bacon, organic eggs, Parmigiano reggiano flakes, Caesar dressing.	12,00€	
✓ Mixed leaf salad Cabbage lettuce, rocket, fennels, carrots, small tomatoes, beansprouts Ⓞ✓	10,00€	

**MENU**

BY

Mano a Mano

✓ (ALL DAY LONG)

PRET-À-GOURMET**MINI ROSETTE GOURMET**

Rischia tutto Burrata cheese from Andria, Anchovies from Cantabrian sea, sun-dried tomatoes . . .	4,00€	
An american in Rome Spiced and smoked brisket beef, mustard mayo, tomatoes, lettuce, Jumbo cucumbers	4,00€	
Il Musichiere Smoked Norwegian salmon, Burrata from Andria and onions	4,00€	
The Highest Enjoyment Roast pork with fennel and red olives	4,00€	
Vucciria Fried chickpeas pancake with sesame seeds Jalapeno chili pepper and Guacamole ✓	4,00€	
Jeeg Robot Cacio e pepe cream sauce, chicory, chili pepper, black truffle Ⓞ	4,00€	

SANDWICHES & BURGERS

Royal Burger Sesame bun, tomato, roman lettuce, 100% italian burger, farmer Cheddar, bacon, *Fries	16,00€	
Mozzarella Burger Ⓞ Sesame bun, mozzarella farmer, roman lettuce, red onions, potatoes Mayo, *Fries	14,00€	
Home made Pastrami Cereal bread, New Zeland brisket beef, spices, mustard de Meaux, jumbo cucumbers, potatoes chips	16,00€	
Roast Turkey Club Sandwich White bread, marinated and roasted turkey with rosemary, bacon, tomato, mozzarella cheese, roman lettuce, Mayo, Dijon mustard, potatoes chips	12,00€	
Smoked salmon Croque Monsieur Cereal bread, aoc Comté cheese, "Norwegian" smoked salmon	12,00€	

FROM THE JOSPER GRILL

"Cacciatora style" Boneless Maremma's lamb and Topinambur Rosemary, semolina dumplings, topinambur	18,00€	
Roasted wild tuscan pork's fillet with olives and Maldon salt Apple stuffed with Spilinga's N'duia and mushrooms from Apulia's murge Ⓞ	20,00€	
Grilled beef entrecote free bred angus beef Cambodjain Kampot pepper, Bernese- La Zanzara sauce, baby spinach, roasted tomatoes Ⓞ	25,00€	
Organic Cockerel chicken BBQ flavoured with rosemary Ⓞ Lemon, green pepper and Angostura american potatoes, piquillo stuffed with broccoli	20,00€	
Iceland Codfish, anchovies sauce with burrata from Andria Ⓞ Roast potatoes and artichokes with black truffles from Norcia	26,00€	
Fried veal cutlet in a Milani...se's style Saffron risotto sauce, fried sesame polenta, choux de Bruxelles	24,00€	
Roast Wagjiu's picana in chaud-froid Ⓞ with artichokes salad and warm rosemary mayo Garfagnana's chestnut tuile and broccoli leaves	22,00€	
Grilled "Far Oer" Island salmon with salmon caviar Ⓞ Rouille sauce, spinach, Boulangere style potatoes	20,00€	
Roasted seabass with asolutely Apulia's artichokes Ⓞ and pistachio fondant artichokes, fried, marinated	25,00€	
Organic chicken Yakitory marinated with Jalapeno and lemon grass Ⓞ Spicy mayo, glazed with lazanzara bergamot sauce, steamed wild rice with vegetables and lemongrass ortaggi	18,00€	

ENTREES

Fettuccini Squids with garlic and olive oil sauce, 65° organic egg, shad mullet roe, roman pecorino cheese Ⓞ	18,00€	
Piedmontese beef tartare Organic yolk egg, Bbq artichokes, Meaux mustard, challots, capers Ⓞ	20,00€	
Marinated anchovies, vinegar jellow, Aioli sauce Pikled vegetables of red onions, baby carrots, celery, green beans, radishes Ⓞ	14,00€	
Beef, pork, veal meatballs in "cacciatora" style with wild mushrooms, rosemary, sage, thyme Beef, veal, pork, sage, thyme, rosemary, wild mushrooms	10,00€	
Beef carpaccio marinated whit red wine and Sarawak pepper for 48 hours Parmigiano Reggiano's flakes, mixed-leaf salad and sun dried tomatoes Ⓞ	15,00€	
Artichoke barigoule with traditional balsamic vinegar "25" years old and Tapioca caviar Ⓞ	18,00€	
Crunchy grilled polenta with cod Brandade, cantarel mushrooms, black cabbage	16,00€	
Creamed roman broccoli and potatoes, fried provolone cheese, Bologna mortadella Bologna	15,00€	

PASTA - SOUPS

Acquerello's risotto with beetroots radish and Parmesan cheese 36th months aged (Min. 2 pers. - Price p.p. - Cooking time 15 min.) Ⓞ	16,00€	
Chitarra pasta "Cacio e Pepe" Roman pecorino cheese, Indonesian Sarawak black peppers . .	13,00€	
Castelluccio' lentil soup with "Mother-in law's grass" Cherries confit tomatoes millefeuille	15,00€	
"Benedetto Cavalieri" spaghettoni in Gricia style with fried artichokes cheek lard, Cinta's sausage, roman pecorino cheese, roman artichokes, Criollo peppers	16,00€	
Fresh cannelloni* with ricotta cheese in "Scarpariello" yellow Piennolo's tomatoes sauce and seafood Seafood, mariscos, squids, roman cheese	16,00€	
Amatriciana Bucatini "Mancini pastificio agricolo" Cheek lard, San Marzano tomatoes, roman pecorino cheese, black pepper	14,00€	
Potatoes Dumplings* stuffed with cod and wild chicory, squids sauce "Puttanesca style"	18,00€	
Piedmontese ravioli with three roasted meats "according to tradition" Parmesan sabayon, cardi from Nizza Monferrato	18,00€	
Carbonara rigatoni "Benedetto Cavalieri" Cheek lard, roman pecorino cheese, organic eggs, Criollo peppers	13,00€	
Spaghetti "Mancini pastificio agricolo" cherries Piennolo's tomatoes sauce and basil Red garlic, evo oil, basil ✓	12,00€	
Home made fettuccine boiled in a capon stock, Isigny butter and 36 months Parmesan to mix at the table Our declination of Alfredo's fettuccine	16,00€	

ALL OUR FRESH PASTA IS HOMEMADE**SIDE DISHES**

French *fries Ⓞ✓	5,00€	
Roman style artichokes Ⓞ✓	9,00€	
Giudia style artichokes Ⓞ✓	9,00€	
Stir-fried Chicory Ⓞ✓ with extra virgin olive oil, garlic and chili pepper	6,00€	
Roasted potatoes olive oil Ⓞ✓ with rosemary and red garlic from Sulmona	5,00€	
Potatoes chips Ⓞ✓	5,00€	

SERVICE & BREAD per person 2,00€

For dressing we only make use of Extra Virgin olive oil Quattrociocchi, Alatri (Fr)

"ALL FISH PRODUCTS DESTINED TO BE CONSUMED RAW HAVE UNDERGONE
A PREVENTIVE REMEDIATION TREATMENT ACCORDING TO THE EC REG. 853/04"PLEASE COMMUNICATE ANY DIETARY REQUIREMENTS
(ALLERGIES, INTOLERANCE, PARTICULAR DIET).
IN CASE OF ANY NEED AND ASK TO THE WAITERS FOR THE ALLERGENS LIST.

* FROZEN

RECOMMENDED CUISINE

ZANZARA

GREAT SELECTION OF WINES, CHAMPAGNE AND ARTISANAL BEERS

ITALIAN STYLE APERITIF

SWEET AFTER TASTE TIME

FERDINANDO Fernet Gancia, Honey, Lemon, Gazzosa	10,00 €
ITALIAN 75 Roby Marton Gin, Ginger Oleo Saccharum, Lemon, Italian Metodo Classico	10,00 €
GAGLIASCO Bitter Gagliardo, Cynar, Chinotto Quaglia, Lambrusco di Sorbara "Il Serraglio"	10,00 €
GRAN TORINO Barolo Chinato Cocchi, Zucca Rhubarb	10,00 €
THE GOLD OF THE SIRENS Bitter delle Sirene, Amaro Amacardo, Zafferano Quaglia, Noilly Prat	10,00 €
MADE IN ITALY Mandarino Varnelli, Amaro dell'Erborista Varnelli, Americano Cocchi	10,00 €
FROM NORTH TO SOUTH Casta, Camomilla Quaglia, Pino Mugo Quaglia, Lemon, Basil, Honey	10,00 €
IL MARCHESE DEL GRILLO Gin VII Hills, Bitter Q Bianco, Americano Cocchi, Cardamom Bitter	10,00 €
NEGRONCINO Tanqueray Gin, Bitter Campari, Vermouth Q (Aged in oak barrels)	10,00 €
LORD BYRON Ferrochina Baliva, Barolo Chinato Cocchi, Brandy Ambrato Gentlemate, Sherry Old Harvest Ximenes Spinola, Chocolate Bitter	10,00 €
NERONE N3 Gin, Zucca Rhubarb, Barolo Chinato Cocchi, Fernet	10,00 €
ONCE UPON A TIME IN AMERICA Bulleit Bourbon, Cocchi Antico Vermouth, Liquore al Cedro, Amaro Jefferson	10,00 €

NON-ALCOHOLIC COCKTAILS

"NICE" DRINK

RIGOLETTO Chinotto, Lemon, Bitter J. Gasco, Sciroppo Bitter	9,00 €
RICCIOLI D'ORO Berries, Ginger Ale, Lemon	9,00 €
IL FLAUTO MAGICO Platano, Passion Fruit, Mango, Lemon	9,00 €
GYM & TONIC Seedlip Garden, Ginger Oleo Saccharum, Lemon, Gazzosa	9,00 €

SPRITZ & CO.

SPARKLING BLENDS

✓ VENEXIANO Aperitivo Luxardo, Prosecco	10,00 €
✓ MILANESE Bitter Campari, Prosecco	10,00 €
✓ ELDEFLOWER Elderberry liqueur, White wine, Soda, Mint leaves, Berries or Strawberry	10,00 €
✓ ZENZER Ginger liqueur, Prosecco	10,00 €
✓ L'AMBER Martini Ambrato, Cedar liqueur, Lambrusco di Sorbara "Il Serraglio"	10,00 €
✓ PIMM'S CUP Pimm's, Bitter Lemon, Ginger Beer, Lime, Cucumber, Mint	10,00 €

TO END

DESSERT WINES (AND MORE...)

	Glass	Bottl
MOSCATO D'ASTI Paolo Saracco	6,00 €	20,00 €
AUR 2013 Traminer Passito Ronco del Gelso	6,00 €	24,00 €
VIN SANTO RISERVA 2010 Villa Capezzana	10,00 €	60,00 €
L'ECRÙ FIRRIATO Zibibbo Passito	8,00 €	-
VINO E VISCIOLE VISNER Corrado Tonelli	6,00 €	-
SAUTERNES 2009 Chateau Bastor Lamontagne	10,00 €	-
DON P.X. GRAN RESERVA 1987 Pedro Ximenes - Bodegas de Toro Albalà	10,00 €	50,00 €
PORTO BURMESTER 2013 L.B.V.	8,00 €	70,00 €
SHERRY PEDRO XIMENES Familia Ximenes Spinola	10,00 €	75,00 €

 **MENU BEVERAGE**

(FROM 6:00 P.M.)

COCKTAILS REVIVAL

MIX YOUR SPIRITS

POPSTAR MARTINI Vodka Russian Standard, Galliano Autentico, Vanilla syrup, Lime, Passion fruit, Tabasco, Champagne	12,00 €
COSMO CLUB Elephant Sloe Gin, Trois Citrus Merlet, Martini Extra Dry, Lemon, Sugar	12,00 €
THE TATTOOED ROSE Tequila Don Julio Blanco, Ancho Reyes, Rose syrup, Lime, Bergamotto Quaglia	12,00 €
SAMBA & BEEBOP Cachaca Leblon, S.Germain, Vanilla syrup, Lime, Cucumber	12,00 €
KENTUCKY SLAMMER Bulleit Bourbon, Sherry Old Harvest Ximenes Spinola, Lemon, Mango Oleo Saccharum, Histèrie H Theoria, Velluto di Creme de Peche Merlet	12,00 €
THE OLD MAN AND THE SEA Botran bianco, Creme de Poire Merlet, Procrastination H Theoria, Vanilla syrup, Lime, Salt air of the Green Tea Jasmin Damman	12,00 €
NEW GOLD DREAM Bowmore N1, Mastiha Roots, Pickett Ginger Syrup, Honey, Lemon, Perfume of Whiskey fume	12,00 €
LA CATRINA Mezcal Verde Momiento, Creme de Noyaut, Roots Diktamo, Cinnamon syrup, Lime, Jamaican Jerk	12,00 €
SINGAPORE SWING Gin Tanqueray, Aperitivo Galliano, Calvillia, Sangue Morlacco, Lime, Pineapple Oleo Saccharum, Assenzio Quaglia	12,00 €
RYE LEONIDA Wild Turkey Rye, Rakomelo Roots, Pimento Dram, Lemon, Honey	12,00 €
POSITIVE VIBRATION Appleton reserve, Pimento Dram, Honey syrup, Lime, Blue mountain Ginger Beer	12,00 €
MY TIKI Rum Mix, Caribbean Pineapple, Lime, Falernum Home Made, Passion Fruit syrup	12,00 €

GARNISHES MAY DIFFER FROM THE DRINK INGREDIENTS, PLEASE REPORT ALL EVENTUAL ALLERGIES

CAFETERIA

Espresso	1,50 €
Cappuccino / Soy Cappuccino	2,50 €
Latte	3,00 €
Milk	2,50 €
Tea	4,00 €
Decaffeinated Espresso	1,50 €
Barley Coffee, Ginseng Coffee	1,50 €
Shaked Coffee	4,00 €
American Coffee	2,50 €
Double Coffee	3,00 €
Laced Coffee	3,00 €
Hot chocolate	5,00 €

"POLITE" DRINKS

Cedrata Tassoni	3,50 €
Aranciata Plose	3,50 €
Chinotto Plose	3,50 €
Gazzosa Plose	3,50 €
Acqua Brillante Recoaro	3,50 €
Coca Cola / Coca Cola Zero	3,50 €
Schweppes Tonic / Bitter Lemon	3,50 €
Ginger Beer Schweppes	4,00 €
Ginger Ale Schweppes	4,00 €
Bitter J. Gasco	4,00 €
Schweppess Pink pepper	4,00 €
Schweppes Ibisicus	4,00 €

WATER Filtered drinking Still or Sparkling (D.M. 25/2012)	1,50 €
FILETTE WATER	2,00 €

- ✓ FOOD AND BEVERAGE AVAILABLE ALL DAY LONG
- 🌱 VEGETARIAN FOOD
- 🌿 VEGAN FOOD
- 🍷 GLUTEN FREE FOOD

MARTINIS & CO.

"STRONG" DRINK

HOME MADE MARTINI Gin Gilpin's, Martini Extra Dry, Olive or Lemon	10,00 €
DIRTY TITO'S Vodka Tito's, Noilly Prat, Olive brine infused with Capperi powder, Chili pepper, anchovies essence	10,00 €
THE ENGLISH PATIENT Sabatini Gin, Fennel liqueur, Vermouth Q Secco, Lemon, Dill	10,00 €
THE GOLDEN CIRCLE Vodka Kauffman, Gin N3 Kingsman, Americano Cocchi, Gin Tonka	12,00 €
LES CLAIRES Citadelle Reserve, Noilly Prat, Oyster leaves	12,00 €

INSPIRED BY THE GREAT CLASSICS

"VINTAGE" DRINK

WINTER CRUSTA Amber Brandy Gentlemate, Kanela Roots, Cointreau, Lemon, Sugar syrup, Angostura	10,00 €
HOME MADE MANHATTAN Koval Rye, Cocchi Antico Vermouth, Angostura	12,00 €
OLD MOLD Grappa AB Moscato d'Asti, Red Wine Syrup and Spices, Rhubarb	10,00 €
VIEUX CARRÉ À L'ITALIENNE Knob Creek Rye, Grappa AB Moscato from Sardinia, Quaglia Saffron, Plum Bitter, Angostura, Cocchi Antico Vermouth	10,00 €
THE PHARMACIST Rhum Trois Rivieres VSOP, Dalaruan Blended Malt Whisky, Panella, Ananda, Orange Bitter	10,00 €

BITTER & DIGESTIVE LIQUEURS

Amaro Amacardo (with Red Oranges and Carciofini)	6,00 €
Amaro del Capo Riserva	6,00 €
Amaro dell'Erborista Varnelli	6,00 €
Amaro della Sibilla Varnelli	6,00 €
Amaro Margapoti Gallipoli	6,00 €
Amaro San Marco Sarandrea	6,00 €
Branca Menta / Fernet Branca	6,00 €
Jefferson Amaro Importante	6,00 €
Limoncello	6,00 €
Liquirizia Sarandrea	6,00 €
Sambuca Vecchia Sarandrea	6,00 €
Sambuca Molinari	6,00 €
Su Tiri Mirto Rosso Artigianale	6,00 €
Su Tiri Distillato di Mirto Rosso	7,00 €

DESSERTS

Tiramisù "Home made" Espresso coffee, mascarpone cream cheese, organic eggs, Ebené Weiss 72% chocolate crumble	10,00 €
Meringue with creme fraiche, strawberry and Maraschino liquer Catalan vanilla cream, strawberry, creme fraiche	10,00 €
Puffer-wheel with candied chestnut cream Prunes and Armagnac Ice cream	8,00 €
Chocolate Kacinkoa 85% pavet Glazed cake with chocolate, sauce and pistach biscuit	10,00 €
Lemon Crème brûlée Green Lemon curd marmelade	8,00 €
Petit Fours biscuits Hazelnuts cookies, Breton sablée, cinnamom shortbread	7,00 €
Granny Smith apple salad 🍏🌿 with passion fruits, pomegranade, rasberries jellow and coconuts	10,00 €
Pineapple with Luxardo Maraschino liquor 1/4 Pinapple, lime, maraschino Luxardo	8,00 €
Fresh seasonal fruit plate 🌿 (Based on market availability from north to south)	12,00 €
Sherbet and ice cream of the day	6,00 €