

MENU

BY *Maria Lucia*

FROM THE DELI COUNTER

	Whim	Portion
Langhirano ham "Zuarina" Selection 28 months old 50/100 gr.	8,00 €	16,00 €
Langhirano ham "Zuarina" Selection with melon 28 months old	15,00 €	
Natural Bologna Mortadella with 36 months seasoned Parmigiano Reggiano' Flakes	6,00 €	10,00 €
"Loch Fyne" Smoked Salmon with shavings of whiskey barrels, Isigny butter, homemade pan brioche	20,00	
Anchovy fillets from the Adriatic Sea Beppino Ocelli butter, Lariano grilled bread	16,00	
Selection of traditional Italian cheeses Sheep, cow and goat milk, honey and jams	7,00 €	14,00 €
Selection of traditional Italian cheeses and Cold Cuts A' la minute	24,00 €	
Agnoni Vegetables in Extra Virgin Olive Oil	10,00 €	

KNIFE-CUT

Jamón Ibérico Bellota Reserva Torreón 42 months 50/100 gr. knife cut served with bread and tomato, evo oil	14,00 €	28,00 €
Jamón Ibérico Bellota Torreón 36 months 50/100 gr. knife cut served with bread and tomato, evo oil	13,00 €	26,00 €
Cecina "Casalba" de Burgos 36 months aged, smoked in holm oak wood 50/100 gr. knife cut served with bread and tomato, evo oil	12,00 €	22,00 €

A taste of three knife-cut hams

- Jamón Ibérico Bellota Reserva Torreón 42 months,
- Jamón Ibérico Bellota Torreón 36 months,
- Cecina "Casalba" de Burgos

FRESH BUFFALO MOZZARELLA 150 Gr.	6,00 €
A' la Caprese with tomatoes basil, Marzamemi's oregano	9,00 €
With "Loch Fyne" smoked salmon	14,00 €
With Cecina "Casalba" de Burgos 36 months aged, smoked in holm oak wood	10,00 €
With roasted artichokes, dried tomatoes, marinated zucchini	10,00 €
With anchovy fillets from the Adriatic Sea and "scapeco" zucchini	12,00 €

BURRATA FROM ANDRIA

With roasted artichokes, dried tomatoes, marinated zucchini, turnip greens in olive oil	12,00 €
With De Carlo cherry tomatoes, basil and oregano	10,00 €

PRET-À-GOURMET

MINI ROSETTE GOURMET

Rischia tutto Andria's burrata, Adriatico anchovies, De Carlo dried tomatoes, basil	4,00 €
An american in Rome Pastrami, mustard mayonnaise, tomato, lettuce, Jumbo pickle	4,00 €
Mamma Roma Fried artichoke "Jew style", mint, cacio e pepe sauce	4,00 €
Three baby rosetta "Mixed" Ingredients as above ...	10,00 €

SANDWICHES & BURGERS

"Amatrice" Royal Burger 200 Gr. of 100% italian beef, cheese from Tuscia, rigatino di Norcia, tomato, roman lettuce, "La Zanzara" Mayo", sesame bun, fries*	16,00 €
Home made Pastrami New Zealand brisket beef, spices, Meaux mustard, jumbo cucumbers	16,00 €
Roasted Turkey Club Sandwich White bread, marinated and roasted turkey with rosemary, bacon, tomato, mozzarella cheese, roman lettuce, Mayo, Dijon mustard	12,00 €

MAIN COURSES

FROM OUR EMBERS

Roasted quail Quail breast on the spit of rosemary, Tigh with Ciauscolo, Porto sauce, liver's pate, Piquillo stuffed with cabbage	22,00 €
Fær Øer Islands' grilled salmon with avocado Grilled Nishiki rice, pak choi, smoked mayo	20,00 €
Ribe eye steak Anna potatoes, cardoncelli mushrooms 86°, "Bernaise La Zanzara" sauce	22,00 €
Meatballs in "Cacciatora Style" with wild mushrooms sauce Rosemary, Sage, Thyme	12,00 €
Grilled amberjack "Maitre d'hotel" style French butter with capers and lemon, mashed potatoes, fried artichokes	22,00 €

ENTREES

Beef tartare with Norcia's black truffle Organic egg, olive crumbs, espresso mayonnaise with Dijon mustard	20,00 €
Fried egg!!!!!! Aged Parmesan cheese foam, sauteed wild mushrooms	12,00 €
Fried anchovies with Gribiche sauce Gribiche mayo, mustard, dill, pickled gherkins	10,00 €
Chicken and goose liver paté flavoured with Vin Santo Pan Brioche fait maison, Grilled hazelnut and grepa must sauce	14,00 €
Red tuna and avocado tartare with green lemon Tosazu smoked sauce, puffed rice	20,00 €
Toasted bread with Andria's burrata cheese Cetara's anchovies sauce and red onion from Tropea	12,00 €

PASTA - SOUPS

Chickpeas soup with wild mushrooms and chestnuts, egg 64° Eextra virgin olive oil and thyme, poached egg 64°	14,00 €
Mezze maniche "Benedetto Cavalieri" Carbonara style Cheek-lard, Roman Pecorino DOP cheese, organic eggs, Jamaican peppers	14,00 €
Spaghetti "Mancini Pastificio Agricolo" "Cacio e Pepe" Roman Pecorino DOP cheese, Criollo pepper, evo oil	14,00 €
Vermicelli "Benedetto Cavalieri" in light "Sea's Carbonara" Smoked tuna, sea hurchins, dried mullet egg	18,00 €
Agnolotti with broccoli and mozzarella cheese Pinched agnolotti, buffalo mozzarella sauce, crunchy bread with anchovies	16,00 €
Ricotta cheese gnocchi with red mullet and citrus sauce Puttanesca powder, anchovies, capers, red peppers, olives	16,00 €
Home made Fettuccine with chicken giblets sauce Organic San Marzano's tomato from agri Sarnano Nocerino	14,00 €

ALL FRESH PASTA IS HOMEMADE EVERY DAY

SALADS

Marinated and roasted chicken salad in "Caesar sauce" Marinated and roasted chicken with rosemary, lettuce, Organic egg, avocados	12,00 €
Smoked duck breast Salad with G.Smith apple, pomegranate and Piedmont hazelnut Baby Lettuce and red radish, smoked duck breast, pomegranate, Piedmont hazelnut	14,00 €
Artichokes salad with aged Parmesan cheese Artichokes, lettuce, Parmesan cheese	10,00 €
Mix Salad Lettuce, rocket, fennels, cabbage lettuce, cherry tomatoes, cucumbers	10,00 €

SIDE DISHES

Stir fry chicory with Garlic Garlic, olive oil, chili	6,00 €	Roman style puntarelle Conero's anchovies, garlic, evo oil, chili pepper	7,00 €
Potatoes chips Sunflower oil, Maldon salt	6,00 €	Roasted potatoes Rosemary, red garlic from Sulmona, evo oil	6,00 €
Pommes frites* Sunflower oil, Maldon salt	5,00 €		

🌾 CEREALS CONTAINING GLUTEN	🌿 CELERY
🦀 CRUSTACEANS	🥛 MILK AND LACTOSE
🥚 EGGS	🌱 LUPINS
🐟 FISH	
🐚 CLAMS	
🍫 SOY	

BASKET OF "ROSCIOLI" OVEN BREAD

Tipo Lariano a pasta acida, Tipo Genzano, Pizza bianca

SERVICE & BREAD per person 2,00 €

WE ONLY USE EXTRA VIRGIN OLIVE OILS
AZIENDA AGRICOLA SILVI SABINA SAPORI

🇬🇧 MENU

DESSERT

Rainbow Chocolate Cake White, hazelnut and bitter chocolate parfait glazed with Gruécocoa, Maldon salt, olive oil 🌿 🍌 🍫 8,00 €	SMALL TASTINGS
New york cheese with raspberries Sweet pastry, lemon cream with light cheese 🌿 🍌 8,00 €	Tiramisù Mascarpone cream, espresso coffee, Weiss Ebené 72% chocolate crumble 🌿 🍌 4,00 €
Babà wet with rum agricole Vanilla Mousseline cream, red fruits and lime 🌿 🍌 5,00 €	Ice cream Sabayon with praline almonds Ice Sabayon with Moscato wine and praline almonds 🌿 🍌 4,00 €
Pineapple with Luxardo Maraschino liquor 7,00 €	Red fruit salad with whipped cream 8,00 €

DESSERT WINE

	Glass	Bottle
MOSCATO D'ASTI PAOLO SARACCO	7,00 €	20,00 €
STILLATO 2016 PRINCIPE PALLAVICINI.....	7,00 €	24,00 €
VIN SANTO RISERVA 2011 VILLA CAPEZZANA	10,00 €	60,00 €
VINO E VISCIOLE VISNER CORRADO TONELLI	7,00 €	-
BEN RYÉ 2017 PASSITO DI PANTELLERIA DONNAFUGATA	8,00 €	-
DON P.X. 1990 GRAN RISERVA PEDRO XIMENEZ-BODEGAS DE TORO ALBALÀ	10,00 €	50,00 €

CAFETERIA

Caffè	2,00 €
Decaffeinated coffee / Barley	2,50 €
Ginseng	2,50 €
American coffee	2,50 €
Double coffee	4,00 €
Coffee with alcohol	4,00 €
Cappuccino / Soy cappuccino	3,00 €
The / Herbal Teas	5,00 €
Iced tea	4,00 €
Shaken coffee	4,00 €

"POLITE" DRINKS

Plose Aranciata	4,00 €
Plose Chinotto	4,00 €
Plose Gazzosa	4,00 €
Cedrata Tassoni	4,00 €
Coca Cola / Coca Cola Zero	4,00 €
Bitter J. Gasco	4,00 €
Schweppes Tonic	4,00 €
Schweppes Bitter Lemon	4,00 €
Franklin Original Ginger Ale	4,00 €
Franklin Brewed Ginger Beer	4,00 €

BITTER & DIGESTIVE LIQUEURS

Amaro del Capo Riserva	6,00 €	Branca Menta	6,00 €
Amaro Sibilla Varnelli	6,00 €	Limoncello di Capri	6,00 €
Amaro dell'Erborista Varnelli	6,00 €	Sambuca Molinari	6,00 €
Amaro Jefferson	6,00 €	Sambuca Vecchia Sarandrea	6,00 €
Fernet Branca	6,00 €	Mirto Su Tirì	6,00 €

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

🌿 VEGETARIAN

🌱 VEGAN

🌾 GLUTEN FREE

**"ALL FISH PRODUCTS DESTINED TO BE CONSUMED RAW HAVE UNDERGONE
A PREVENTIVE REMEDIATION TREATMENT ACCORDING TO THE CEE. REG. 853/04"**

PLEASE COMMUNICATE ANY DIETARY REQUIREMENTS (ALLERGIES, INTOLERANCE, PARTICULAR DIET).
IN CASE OF ANY NEED AND ASK TO THE WAITERS.

* FROZEN

RECOMMENDED CUISINE

ZANZARA

GREAT SELECTION OF WINES, CHAMPAGNE AND ARTISANAL BEERS