

# ZANZARA

## CUCINA RACCOMANDATA

### STARTERS

TAPAS OF SCOTTONA TARTARE € 8  
shallot, Pantelleria capers, olive crumb,  
express mustard mayo

TOASTED BREAD WITH ANDRIA'S BURRATA  
AND CETARA'S ANCHOVIES SAUCE € 9  
red onion, evo oil, chervil

FRIED ANCHOVIES € 10  
eggplant tartare with mint and lime

CONFIT CODFISH  
WITH TOMATO SAUCE € 14  
Lariano bread, cherry tomatoes, basil,  
buffalo smoked milk

FISH AND CHIPS  
WITH PLANCTON MAYO € 14  
codfish tempura, Avezzano's potatoes, Plancton mayo

DAILY FISH TARTARE  
WITH TOMATO GAZPACHO € 16  
olive, capers, basil, crunch of celery, Maldon salt, evo oil

GRILLED DENVER STEAK TATAKI  
potatoes, Ponzu sauce € 14

GRILLED "CASALE NIBBI"  
BIO AGED  
STRACCHINO CHEESE € 12  
Stracchino cheese, stir-fried mixed salad,  
evo oil, seasonal jam

BEEF CARPACCIO MARINATED  
WITH "KUCHING" SARAWAK PEPPER € 13  
parmesan flakes, mixed salad,  
dry cherry tomatoes, mayo with mustard

### PASTA

"B.CAVALIERI" VERMICELLI,  
CACIO E PEPE,  
MULLET BOTTARGA AND LIME € 14  
Pecorino cheese, Sarawak black pepper,  
mullet bottarga, lime

AGNOLOTTI "AL PLIN" "SFUSATO"  
LEMON FROM SORRENTO STUFFED  
WITH RAW GOBETTO PRAWNS € 16  
fennel emulsion and shellfish with lime

GRAGNANO'S CALAMARATA  
IN SEAFOOD SAUCE € 16  
shrimp, mussels,  
clams, little squids, prawns,  
cherry tomatoes

"MANCINI" SPAGHETTI  
WITH PIENNOLO'S CHERRY  
TOMATOES AND BASIL € 12  
red garlic, evo oil, basil,  
"L'Olivella" Piennolo cherry tomatoes

CANNOLI STUFFED  
WITH STIR-FRIED MIXED SALAD AND  
BOLOGNA MORTADELLA MOUSSE € 15  
cannoli stuffed stir-fried mixed salad  
and goat ricotta cheese

½ MANICHE "B. CAVALIERI"  
"ALL'AMATRICIANA" € 13  
guanciale Dol, peeled tomatoes,  
Pecorino cheese, Jamaica black pepper

### MAIN

"SAKURA" PRUSSIAN RIB EYE  
JOSPER GRILLED, MALDON SALT  
AND JAMAICA BLACK PEPPER € 25  
Bernese sauce "La Zanzara"®

"YOZA" BEEF PICANHA COOKED AT LOW  
TEMPERATURE THAN ON GRILL € 18  
wild mushrooms with estragon,  
beef gravy with Malga Gorgonzola

"BLAZQUEZ" GRILLED PLUMA  
DRESSED WITH UMEBOSHI € 20  
black pork pluma,  
roasted apple with Spilinga 'nduia, pack choi

TREATED DRINKING WATER (D.M. 25/2012) € 1,5  
FILETTE BOTTLED WATER (Still and sparkling) € 2  
DRINKS € 4 / COFFEE € 2 / CAPPUCINO € 3 / AMARI € 6

MAZARA'S RED PRAWNS CATALANA € 25  
potatoes, Tropea's onion,  
cherry tomatoes, basil, green beans

GRILLED SEABASS € 24  
Provence vegetables ratatouille,  
aioli sauce

GRILLED SALMON  
FROM FÆR ØER ISLAND € 20  
avocado butter, raspberry mayo, wild rice

GRILLED OCTOPUS WITH  
"AJO E OJO" HERBS EMULSION € 20  
piquillo stuffed with mashed potatoes and borragine

BASKET OF "ROSCIOLI" OVEN BREAD  
Larian type with sour dough, Genzano type, white pizza  
SERVICE & BREAD per person € 2

DEAR CUSTOMERS PLEASE NOTE THAT ALLERGENS ARE PRESENT IN OUR BUSINESS,  
THEREFORE ALLERGIC AND / OR INTOLERANT PEOPLE ARE INVITED TO REQUEST INFORMATION FROM THE STAFF.  
ALL FISH PRODUCTS INTENDED TO BE EATEN RAW HAVE BEEN SUBJECTED TO A PREVENTIVE REMEDIATION TREATMENT BY THE REG. CE 853/04  
WE ONLY USE EXTRA VIRGIN OLIVE OILS AZIENDA AGRICOLA SILVI SABINA SAPORI

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## FROM THE DELI

	TAPAS	PORTION
JAMÓN IBÉRICO DE BELLOTA		
- RESERVA TORREÓN 42 MONTHS	€ 13	€ 23
- TORREÓN 36 MONTHS	€ 11	€ 19
knife cutted, pan y tomate, evo oil		
CECINA DE LEON DE CASTILLA	€ 11	€ 18
pan y tomate, lemon, evo oil		
A TASTE OF THREE HAM KNIFE CUTTED		€ 22
Jamón Ibérico De Bellota Reserva Torreón 42 months, Jamón Ibérico De Bellota Torreón 36 months, Cecina de Leon de Castilla		
LANGHIRANO HAM 28 months "Zuarina"		€ 12
BOLOGNA MORTADELLA WITH PISTACHIO		€ 10
with flakes of 36 months Parmesan		
BURRATA DI ANDRIA with "De Carlo"'s sun-dried cherry tomatoes and turnip greens in oil		€ 11
ANDRIA BURRATINA STRUDEL	€ 18	
with Jamón Ibérico De Bellota Reserva Torreón 42 months		

## SANDWICHES & BURGER

HOME MADE PASTRAMI	€ 10
100 % italian Brisket beef, spices, Meaux mustard mayo, cereals bread, Jumbo gherkin	
"LA ZANZARA ROYAL BURGER"	€ 16
230 gr. Scottona beef "The original", Cheddar cheese, Bacon, tomato, roman lettuce, sesame bread, "La Zanzara"® sauce, pommes frites	
ROASTED TURKEY CLUB SANDWICH	€ 10
white bread, marinated and roasted turkey with rosemary, bacon, tomato, mozzarella, roman lettuce, mustard mayo	

## SALADS

AVOCADO SALAD WITH ROASTED OCTOPUS	€ 15
baby spinach, roasted pepper, lime and ginger dressing	
CHICKEN CAESAR SALD	€ 12
roman lettuce, cherry tomatoes, toasted bread, free-range chicken grilled and sliced, bacon, Bio eggs, Parmesan cheese, Caesar dressing	
SCOTTISH SMOKED SALMON SALAD WITH QUINOA, PAPAYA AND 64° EGGS	€ 15
salad, pickles, carrots, radishes, quinoa, Bio eggs, light mustard dressing	
SALADE A' LA NICOISE WITH COSTIERA TUNA AND CANTABRIAN SEA ANCHOVIES	€ 15
Costiera tuna in olive oil, Nardin anchovies, bread crouton, Bio eggs, cherry tomatoes, rucola, Taggiasche olives, salad, apple and lime vinagre dressing	

	TAPAS	PORTION
BUFFALO MOZZARELLA (150 GR.)		€ 7
- with "De Carlo"'s sun-dried cherry tomatoes in oil		€ 11
- with "Zuarina" Langhirano ham 28 months		€ 14
- with "Nardin" seleccion Cantabrian Sea anchovies		€ 16
"DAILY CHEESE" ASIETTE FROM ITALIAN AND FRENCH TRADITION	€ 10	€ 15
sheep, cow and goat milk; honey and jams		
SELECIION OF COLD CUTS FROM THE ITALIAN TRADITION	€ 8	€ 18
a Peninsula tour from the North to the South		
GRAND ASSIETTE OF CHEESE AND COLD CUTS FROM ITALIAN AND FRENCH TRADITION		€ 25
free choice by the Gastronome		
"MOON LAB" SCOTTISH SMOKED SALMON CUT IN LITTLE PIECES		€ 18
Isigny butter, "home made" pan brioche		
"NARDIN" SELECCION CANTABRIAN SEA ANCHOVIES IN OLIVE OIL		€ 18
Cantabrian Sea anchovies, Isigny butter, Lariano's toasted bread		

## SIDE DISHES

ROASTED POTATOES WITH ROSEMARY	€ 6
potatoes with peel, garlic, rosemary	
STIR-FRIED MIXED SALAD	€ 6
garlic, evo oil and red pepper	
GREEN BEANS SALAD WITH PEACHES AND MINT	€ 6
evo oil, lime, mint, Maldon salt	
POMMES FRITES	€ 6
sunflower oil, Maldon salt	

## DESSERTS

TIRAMISÙ (GLASS)	€ 7
mascarpone, Bio eggs, espresso coffee, Ebené Weiss 72% crumble chocolate	
ZABAIONE ICE-CREAM WITH CAMELIZED ALMOND (GLASS)	€ 7
zabaione frozen with Moscato, almonds	
"GUANAJA" SOFT AND CRUNCHY CHOCOLATE	€ 7
70% chocolate bavarese, sour cherries and nuts	
LIME PIE WITH ROSSANO CALABRO'S LIQUIRICE	€ 9
fromage blanc and lemon custard cream, brûlée meringue, lime	
MATTEO LANCUSI DAILY LITTLE FRUITS STUFFED WITH THEIR ICE CREAM	€ 12
FRESH AND EXOTIC FRUITS SALAD	€ 15

