

# ZANZARA

“provoca piacere”

LUNCH & DINNER

# DELICATESSEN

	<i>tapas</i>	
CECINA DE LEÓN lemon - oil and pepper - pan y tomate	14	22
JAMÓN IBÉRICO GRAN RESERVA 48 MONTHS knife cut - pan y tomate	18	26
PATA NEGRA IBERICO 100% BELLOTA 'FRAN RODEL' knife cut - pan y tomate	20	30
SPANISH COLD CUTS SELECTION [FOR 2 PPL.] pan y tomate		40
COLD CUTS SELECTION		20
24 MONTHS AGED PROSCIUTTO CRUDO 'LANGHIRANO'		15
SELECTION OF LOCAL CHEESES honeys - jams - nuts	12	16
GRAND ASSIETTE OF CHEESES AND COLD CUTS pickles - honeys - 'Agnoni' jams selection		30
BUFFALO MOZZARELLA [150GR.] caprese style [tomato and basil] with anchovies with Parma cured ham		8 12 18 17
HOT BREAD - BUTTER - CANTABRIAN SEA ANCHOVIES		19
SMOKED SCOTTISH SALMON toasted brioche bread - butter - shallots		19

# ANTIPASTI

STEWED BEEF MEATBALLS - PUNTARELLE - GREEN SAUCE - ANCHOVIES		15
'GIUDIA STYLE' FRIED ARTICHOKE poached egg - organic stracchino cheese fondue - crunchy bread		14
BAVARIAN BEEF TARTARE parmesan ice cream - sauteéd king oyster mushrooms - raspberry vinegar		20
HOMEMADE FOIE GRAS 'AU TORCHON' - FRUIT MUSTARD - BRIOCHE BREAD		22
FRIED BURRATA CHEESE 'IN CARROZZA' - 48 MONTHS JAMÓN - TOMATO - BASIL		18
PANKO-FRIED FRESH ANCHOVIES - LIME - CHERVIL		12
BURRATA CHEESE CROUTON - RED ONION - ANCHOVIES COLATURA		12

# PASTA

GRAGNANO MIXED PASTA - POTATOES - PROVOLA CHEESE - MUSSELS - BASIL	15
COD STUFFED GNOCCHI - ARTICHOKEs - BAGNA CAUDA - TRUFFLE CAVIAR	22
'SENATORE CAPPELLI' WHEAT LINGUINI - SMOKED BUTTER - CANTABRIAN SEA ANCHOVIES bread - orange - fennel	19
GENOVESE STYLE 'PLIN' RAVIOLI - PARMIGIANO - LAUREL - ONION ESSENCE	22
'MILANESE STYLE' RISOTTO - BRAISED BEEF OSSOBUCO WITH GREMOLADA SAUCE	28
TRADITIONAL PASTA OF THE DAY	15

# MEAT

LA ZANZARA ROYAL BURGER cheddar - bacon - tomato - lettuce - La Zanzara® sauce - pommes frites	19
GRILLED ANGUS RIB-EYE WITH MALDON SALT FLAKES <sup>[300GR.]</sup> celeriac coleslaw	30
SPIT ROASTED PATA NEGRA PORK PLUMA pak-choi - laurel - bitter orange	25
'ROSSINI STYLE' PIGEON foie gras escalope - brioche bread - sour cherries - truffle	34
STEWED VEAL CHEEK potatoes purée - demi-glace	20

# FISH

GRILLED SEA BASS tunip tops - potatoes - seafood	26
TURBOT MILLEFEUILLE potatoes - artichokes - champagne sauce	24
FRESH GRILLED OCTOPUS black cabbage - dried crusco pepper - kefir sour cream	22
CRUSTACEAN OF THE DAY 'CATALAN STYLE' potatoes - cherry tomatoes - basil - red onion - celery	28

# SIDES

ROMAN PUNTARELLE SALAD	8
SAUTÉED VEGETABLES OF THE DAY	7
PATATAS BRAVAS WITH CAJUN SPICY MAYO	7
ROASTED POTATOES - GARLIC - ROSEMARY	6
FRENCH FRIES	7

# SALADS

ARTICHOKES SALAD	14
lettuce - parmesan flakes - aged vinegar	
FREE-RANGE CHICKEN CAESAR SALAD	15
lettuce - cherry tomatoes - croutons - chicken - bacon - eggs - parmesan cheese - caesar dressing	
NICOISE SALAD	16
lettuce - tuna - olives - hard-boiled eggs - red onions - green beans - potatoes	

# SANDWICHES [LUNCH ONLY]

CLUB SANDWICH	15
bread - rosemary roasted turkey - bacon - tomato - mozzarella - lettuce - mustard mayo - potato chips	
HOME MADE PASTRAMI	15
bread - mustard mayo - pickles - potato chips	
SALMON SANDWICH	16
white bread - avocado - smoked salmon - tomato - lettuce - chives kefir mayo - potato chips	

ACQUA PANNA - NEPI - SAN PELLEGRINO <sup>[0,5L]</sup>	3
CAFFÈ - CAPPUCCINO	2,5 - 4,5
DRINKS	5
SPIRITS	6
BREAD&SERVICE	2,5

WE WOULD LIKE TO WARN OUR CUSTOMERS THAT ALLERGENS ARE PRESENT IN OUR FOOD, SO ALLERGIC AND/OR INTOLERANT PEOPLE ARE ASKED TO ASK THE STAFF FOR THE APPROPRIATE MENU WITH ALLERGENS.

ALL FISH PRODUCTS INTENDED TO BE EATEN RAW HAVE UNDERGONE A PREVENTIVE CLEANING TREATMENT IN ACCORDANCE WITH REG. CE 853/04