

ZANZARA

“provoca piacere”

LUNCH & DINNER

DELICATESSEN

tapas

CECINA DE LEÓN lemon - oil - black pepper - pan y tomate	14	22
48 MONTHS AGED JAMÓN IBÉRICO GRAN RESERVA knife cut - pan y tomate	18	26
36 MONTHS AGED 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
ITALIAN COLD CUTS SELECTION		20
24 MONTHS AGED PROSCIUTTO CRUDO 'DI PARMA' WITH MELON		15 16
SELECTION OF LOCAL CHEESES honeys - jams - dried fruits	12	16
GRAND ASSIETTE OF CHEESES AND COLD CUTS pickles - honeys - 'Agnoni' jams selection		30
BUFFALO MOZZARELLA [150GR.] caprese style [tomato and basil] with Parma prosciutto crudo with Cantabrian anchovies		8 12 17 18
HOT BREAD - SHALLOTS NORMANDY BUTTER - CANTABRIAN ANCHOVIES		19
NORWEGIAN SMOKED WILD SALMON brioche bread - demi-sel Normandy butter		20

STARTERS

RAW AND COOKED SEAFOOD SALAD parsley water - celery - green apple		20
COD TEMPURA BITES - ZUCCHINI SCAPECE potato and leek velouté - vinegar - mint		15
PANKO-FRIED FRESH ANCHOVIES - LIME - CHERVIL		12
BURRATA CHEESE CROUTON - ROASTED BELL PEPPERS - BASIL		12
BREADED AND FRIED BURRATA CHEESE 'IN CARROZZA' - JAMÓN - TOMATO - BASIL		18
OUR FOIE GRAS AU TORCHON - MARINATED IN ARMAGNAC peaches - sweet and sour shallots - brioche bun		24
KNIFE CUT BEEF TARTARE organic yolk - shallots - Pantelleria capers - Meaux mustard		20

PASTA

RICOTTA CHEESE GNOCCHI - MULLET 'CACCIATORA STYLE' SAUCE olives - capers - tomatoes	22
ARTISANAL SARDINIAN FREGOLA - 'SURF AND TURF' seafood - shellfish - cuttlefish and 'nduja sausages - mushrooms	25
LINGUINE 'MANCINI' - MANTIS SHRIMPS EMULSION - ROE garlic and oil - celery - lemon	20
36 MONTH AGED HOME MADE PARMIGIANO STUFFED PLIN - SOUR BUTTER - CRISPY LEEK WITH OSCIETRA CAVIAR ADDITION	19 + 5/g
WARM GRAGNANO ELICHE - VESUVIO TOMATOES - FRESH BUFFALO STRACCIATELLA basil - smoked eggplant	16
TRADITIONAL PASTA OF THE DAY	15

MEAT

LA ZANZARA ROYAL BURGER cheddar - bacon - tomato - lettuce - bread - La Zanzara® sauce - pommes frites	19
VEAL FILLET COOKED AT LOW TEMPERATURE sauté of seasonal vegetables - hollandaise sauce	30
SLICED PICANHA BEEF COOKED AT LOW TEMPERATURE sweet potatoes - sour cream - chives	24
FREE-RANGE ROOSTER PAILLARD 'ROMAN STYLE' potatoes - bell peppers - tomatoes	22

FISH

LOCAL FISH OF THE DAY - ROASTED POTATOES based on daily market availability	7-12/hg
'ACQUAPAZZA STYLE' CODFISH sea broth - potatoes - taggiasca olives - tomatoes - basil	22
PRAWNS AND SQUID GRILLED SKEWER catalan style	28
TURBOT MILLEFEUILLE potatoes - king oyster mushrooms - champagne sauce	24

SIDES

ZUCCHINI SCAPECE - GARLIC - VINEGAR - MINT	8
STAUTÉED VEGETABLES OF THE DAY - GARLIC AND OIL	7
SKIN ON ROASTED POTATOES - GARLIC - ROSEMARY	6
FRENCH FRIES	7
PATATAS BRAVAS - CAJUN SPICY MAYO	7
GREEN BEANS SALAD - PEACH - MINT	8

SALADS

FREE-RANGE CHICKEN CAESAR SALAD lettuce - cherry tomatoes - croutons - bacon - eggs - parmigiano - caesar dressing	15
TUNA NIÇOISE SALAD lettuce - olives - hard-boiled eggs - red onions - green beans - potatoes	16
GREEN SALAD WITH MARINATED AND SEARED SALMON TATAKI guacamole - toasted sesame - quinoa - lime	18
GREEK SALAD lettuce - feta cheese - red onion - black olives - red peppers - cucumbers	14

SANDWICH [LUNCH ONLY]

TURKEY CLUB SANDWICH bread - rosemary roasted turkey - bacon - tomato - mozzarella - lettuce - mustard mayo - potato chips	15
HOME MADE PASTRAMI mustard mayo - wholegrain bread - pickles - potato chips	15
CROQUE MADAME 'San Secondo' ham - comté cheese - organic fried egg	16

WATER PANNA - NEPI - SAN PELLEGRINO ^[0,5L]	3
COFFEE - CAPPUCCINO	2,5 - 4,5
SOFT 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