

ZANZARA

“provoca piacere”

LUNCH & DINNER

DELICATESSEN

tapas

CECINA DE LEÓN ^[1] arugula - shavings of Amatrice pecorino cheese - oil - lemon	14	22
JAMÓN IBÉRICO 100% BELLOTA - KNIFE CUT ^[1] bruschetta - tomato - basil	20	30
48 MONTHS AGED JAMÓN IBÉRICO GRAN RESERVA ^[1] knife cut - pan y tomate	18	26
SPANISH COLD CUTS SELECTION ^{[FOR 2 PPL.] [1]} pan y tomate		40
OVER 20 MONTHS AGED CRUDO DI PARMA ^[1] oil-preserved artichokes 'Agnoni' selection		16
GRILLED PROSCIUTTO COTTO 'BRANCHI' ^[1] Tête de Moine cheese - sweet and sour onions		16
GRAND ASSIETTE OF CHEESES AND COLD CUTS FROM THE DELI COUNTER ^[7] oil-preserved vegetables - honeys - jams 'Agnoni' selection		30
CHEESE ASSIETTE FROM THE DELI COUNTER ^[7-8] honeys - jams		16
BURRATINA IN CARROZZA - JAMÓN FLAKES ^[1-7] tomato - basil		18
BUFFALO MOZZARELLA ^{[150GR.] [7]} caprese style [tomato and basil] with Parma prosciutt crudo with Cantabrian anchovy fillets ^[4-7]		8 12 15 16
CANTABRIAN ANCHOVIES - NORMANDY BUTTER ^[1-4-7] naturally leavened warm bread		18
SMOKED WILD SOCKEYE SALMON ^[1-3-4-7] brioche bread - French butter		20

STARTERS

PORCINI MUSHROOMS CRÈME BRÛLÉE ONION STUFFED ^[3-7]	14
BREADED BOILED MEATBALLS - ENDIVE - ANCHOVIES - GREEN SAUCE ^[1-3-4-7]	14
BEEF TARTARE - BURRATA - CAVIAR ^[1-4-7] toasted brioche bread - chives	25
SEARED SCALLOPS - POTATOES - LEEKS - BLACK TRUFFLE ^[7-14]	16
FOIE GRAS TORCHON - MIRIN - SAKE - PIZZUTELLA GRAPE GEL ^[1-10] toasted brioche bread	25
PANKO-FRIED ANCHOVIES ^[1-4-6] sweet garlic potato mayo - lime - chervil	12
BALFEGÓ TUNA TARTARE - MEDITERRANEAN STYLE ^[4-9]	25
PUMPKIN CREAM SOUP - PORCINI MUSHROOMS - CHESTNUTS ^[1] toasted bread croutons	<i>half cup 10 / 14</i>

PASTA

SOUP WITH MIXED PASTA - BROCCOLI - SKATE FISH ^[1-4]	15
ONION STEAMED VEAL RIGATONI ^[1-7] caciocavallo flakes - bay leaf	16
WHITE RAGÙ STUFFED AGNOLOTTI ^[1-3-7-9] porcini mushrooms - parmigiano 36 months aged - herb oil	25
POTATOES GNOCCHI, SALTED COD AND BROCCOLI RABE ^[1-3-4] oil - garlic - seafood	18
LINGUINE - SMOKED BUTTER - CANTABRIAN ANCHOVIES ^[1-4-7] bread - orange - fennel	17
TRADITIONAL RIGATONI PASTA ^[1-3-7-9] · amatriciana · carbonara · cacio e pepe	15

MEAT

LA ZANZARA ROYAL BURGER ^[1-3-7-10-11] cheddar - bacon - tomato - lettuce - La Zanzara® sauce - french fries	19
BRAISED BEEF À LA BOURGUIGNONNE ^[9] romanesco broccoli purée - potatoes	20
DRY-AGED SMOKED SIRLOIN - CHARCOAL GRILLED ^[3-7] caramelized onions - roasted potatoes	30
SARDINIAN QUAIL BREAST - STUFFED WITH PORCINI MUSHROOMS ^[3-7-9-10] black truffle - crepinette legs - prunes - smoked bacon	26
GRILLED SLICED SKIRT STEAK OF BENEVENTO BEEF porcini mushrooms - rosemary lard	25

FISH

GRILLED LOCAL FISH - ROASTED POTATOES ^[4] parsley - lime	26
OVEN-BAKED TURBOT - POTATOES - SEASONAL MUSHROOMS ^[4-7-9] champagne sauce	25
COD 'MUGNAIA' STYLE - CHARRED BROCCOLI - ANCHOVIES ^[4-7]	24
GRILLED SHELLFISH - CATALAN SALAD ^[2-9-12] [according to market availability]	30

SIDES

SAUTÉED CHICORY WITH GARLIC AND CHILI	8
ROMAN PUNTARELLE - HAND-CLEANED ^[4] [according to market availability]	10
SKIN-ON ROAST POTATOES - GARLIC - ROSEMARY	6
BROCCOLI WITH GARLIC AND CHILI - ANCHOVIES ^[4]	8
PATATAS BRAVAS - SPICY MAYO ^[3-8]	7
CATALAN SALAD - CHERRY TOMATOES - POTATOES - RED ONION - CELERY - BASIL ^[9]	7

SALADS

GREEN SPINACH SALAD ^[1-7-8] lettuce - fresh spinach - walnuts - gorgonzola DOP crostini - white grapes	15
FREE-RANGE CHICKEN CAESAR SALAD ^[1-3-4-10] lettuce - cherry tomatoes - croutons - bacon - eggs - parmesan - caesar dressing	14
GREEN SALAD - SMOKED SALMON - POACHED EGG ^[3-4-11] avocado - toasted sesame	18
VEGAN SALAD - QUINOA - AVOCADO - MANGO - EDAMAME ^[6] soy dressing	15

SANDWICH ^[LUNCH ONLY]

CLUB SANDWICH ^[1-3-7-10] rosemary roasted turkey - bacon - tomato - fior di latte lettuce - mustard mayo - potato chips	15
ARTISANAL SESAME BAGEL ^[1-3-4-7-11] cream cheese - smoked salmon - arugula - chives - potato chips	12
CROQUE MADAME - PRAGUE HAM - COMTÉ AOC ^[1-3-7-8] béchamel - organic egg	15

WATER PANNA - NEPI - S.PELLEGRINO ^[0,5L]	3
COFFEE - CAPPUCCINO	2,5 - 4,5
SOFT DRINKS ^[20CL/33CL]	5
SOFT DRINKS ^[35CL]	6
SPIRITS	6
BREAD&SERVICE	2,5

1 CEREALS - 2 CRUSTACEANS - 3 EGG - 4 FISH - 5 PEANUTS - 6 SOYA - 7 MILK - 8 NUTS - 9 CELERY - 10 MUSTARD -
11 SESAME SEEDS - 12 SULPHUR DIOXIDE - 13 LUPINS - 14 MOLLUSCS

KIND CUSTOMERS ARE ADVISED THAT ALLERGENS ARE PRESENT IN OUR RESTAURANT, SO ALLERGIC AND/OR INTOLERANT
PERSONS ARE REQUESTED TO ASK THE STAFF FOR INFORMATION.

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