

ZANZARA

“provoca piacere”

DELICATESSEN

tapas

CECINA DE LEÓN CARPACCIO ^[7] arugula - slices of Amatrice pecorino cheese - oil - lemon	14	22
PATANEGRA 100% BELLOTA - KNIFE CUT ^[1] pan y tomate	20	30
48 MONTHS AGED JAMÓN IBÉRICO GRAN RESERVA - KNIFE CUT ^[1] pan y tomate	18	26
SPANISH COLD CUTS SELECTION ^{[FOR 2 PPL.] [1]} pan y tomate		40
OVER 24 MONTHS AGED LANGHIRANO PARMA HAM 'Agnoni' selection artichokes in olive oil		16
GRILLED PROSCIUTTO COTTO 'BRANCHI' Tête de Moine cheese - sweet and sour onions		16
DAILY SELECTION OF CHEESE & COLD CUTS FROM THE DELI COUNTER ^[7-8] vegetables in olive oil - 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 prosciutto crudo with Cantabrian anchovy fillets ^[4-7]		8 12 15 16
CANTABRIAN ANCHOVIES - NORMANDY BUTTER ^[1-4-7] 'Roscioli's' toasted bread		18
SMOKED WILD SOCKEYE SALMON ^[1-3-4-7] warm blinis - French butter		20

STARTERS

GRATINATED ASPARAGUS - POACHED EGG - HOLLANDAISE SAUCE ^[1-3-7]	15
GRILLED ORGANIC STRACCHINO - RADICCHIO ^[7] raspberry vinegar - onion compote	14
ARTICHOKE CARPACCIO SALAD - MULLET BOTTARGA ^[4-9] celery - lemon	14
FOIE GRAS ICE CREAM WITH MIRIN - RED FRUITS ^[1-3-7-8] puffed rice - hazelnuts - brioche bread	20
BALFEGO TUNA TARTARE TACOS - AVOCADO ^{[2PCS] [4-6]} ponzu sauce - red onion sorbet	26
CREAMY FRESH PEA SOUP - POTATOES spring onions - Roman-style vignarola	10 / 15
FRENCH-STYLE BEEF TARTARE ^[3-10]	22 / 30
PANKO-FRIED ANCHOVIES - TARTAR SAUCE - LIME - CHERVIL ^[1-4-6]	12

PLATS DU JOUR

TUESDAY

RISOTTO 'AQUERELLO' MILANESE-STYLE - OSSOBUCO IN GREMOLADA ^[7-9] 28

WEDNESDAY

SALT-CRUSTED FISH OF THE DAY ^[4] [FOR TWO PEOPLE] € / h

THURSDAY

BEEF WELLINGTON - MUSHROOM DUXELLES ^[1-3-7-9] 38
Langhirano ham - mustard

PASTA

LASAGNA WITH ROMAN ARTICHOKEs - BÉCHAMEL ^[1-3-4-7] 16
smoked provola cheese

AGNOLOTTI WITH WHITE LAMB RAGÙ ^[1-3-7-9] 25
asparagus - Parmigiano zabaglione - herb oil

TAJARIN WITH SUMMER TRUFFLE - RAW PRAWNS ^[SUBJECT TO MARKET AVAILABILITY] ^[1-2-3-7] 30
chives - shellfish bisque

SARDINIAN FREGOLA - FISH OF THE DAY ^[1-4-9-14] 24
lemon - parsley - Piennolo tomatoes

TRADITIONAL ROMAN PASTA WITH 'MANCINI' RIGATONI ^[1-3-7-9] 15
amatriciana, carbonara, cacio e pepe

MEAT

LA ZANZARA ROYAL BURGER ^[1-3-7-10-11] 19
cheddar - bacon - tomato - lettuce - La Zanzara® sauce - pommes frites

GRILLED SLICED SKIRT-STEAK OF BENEVENTO BEEF 24
asparagus - colonnata lard

'ROSSINI' BEEF FILLET - FOIE GRAS ESCALOPE ^[1-3-7-9] 35
red Porto wine reduction - brioche bread

CACCIATORA-STYLE STUFFED QUAIL IN CREPINETTE ^[3-7-9-10] 26
cardoncelli mushrooms - black truffle

PATANEGRA'S PLUMA - GRILLED LETTUCE ^[1-6-7-9-10-11] 26
steamed bao - oriental mayo

FISH

SLOW-COOKED COD - TUSCIA CHICKPEA'S HUMMUS 25
vegetable giardiniera

GRILLED OR BAKED FISH OF THE DAY WITH POTATOES ^[4] 28

FRESH CRUSTACEAN SALAD CATALAN-STYLE ^[SUBJECT TO MARKET AVAILABILITY] ^[2-9] 30

SEARED SCALLOPS 20
fresh peas - smoked bacon - potatoes

SIDES

GIUDIA-STYLE ARTICHOKE [SUBJECT TO MARKET AVAILABILITY] [1]	7
ROMAN-STYLE ARTICHOKE [SUBJECT TO MARKET AVAILABILITY] [4]	7
SAUTÉED CHICORY GARLIC & OLIVE OIL	7
ROASTED SKIN-ON POTATOES - GARLIC & ROSEMARY	6
FRENCH FRIES [1]	6
PATATA BRAVAS - SPICY MAYO [3-8]	8
AGRETTI SALAD - OLIVE OIL - LEMON	8

SALADS

FREE-RANGE CHICKEN CAESAR SALAD [1-3-4-10] lettuce - cherry tomatoes - croutons - bacon - eggs - Parmigiano - caesar dressing	14
GREEK SALAD [7] lettuce - feta - peppers - red onion - olives - cucumbers	12
NIÇOISE SALAD [3-4] coastal tuna in olive oil - green beans - hard-boiled eggs - potatoes - red onion - olives	16
CRISP LETTUCE HEARTS - STEAMED FRESH PRAWNS [2-6] avocado - shellfish dressing - quinoa	18

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