

# ZANZARA

“provoca piacere”

## DELICATESSEN

*tapas*

CECINA DE LEÓN CARPACCIO <sup>[7]</sup> arugula - Amatrice pecorino shavings - olive oil - lemon	14	22
100% BELLOTA PATA NEGRA - HAND-CUT - PAN Y TOMATE <sup>[1]</sup>	20	30
OVER 24 MONTHS AGED LANGHIRANO PARMA HAM		16
BUFFALO MOZZARELLA FROM CAMPANIA <sup>[150GR.] [7]</sup>		8
DAILY SELECTION OF CHEESE & COLD CUTS FROM THE DELI COUNTER <sup>[7-8]</sup> vegetables in olive oil - honey - 'Agnoni' selection marmalades		30
CANTABRIAN ANCHOVIES - NORMANDY BUTTER - 'ROSCIOLI'S' TOASTED BREAD <sup>[1-4-7]</sup>		18
SMOKED WILD SOCKEYE SALMON - WARM BLINIS - FRENCH BUTTER <sup>[1-3-4-7]</sup>		20

## SALADS

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

## SANDWICHES & EGGS

CLUB SANDWICH <sup>[1-3-4-10]</sup> rosemary roasted turkey - bacon - lettuce - tomato - mustard		15
'ROSCIOLI'S' FOCACCIA - PASTRAMI <sup>[1-3-10]</sup> pickled cucumbers - mustard mayo - lettuce - tomato		16
CROQUE MADAME - PRAGUE HAM - 12-MONTH COMTÉ AOC - ORGANIC EGG <sup>[1-3-7-8]</sup>		16
AVOCADO TOAST - 'ROSCIOLI'S' DARK BREAD - POACHED EGG - GUACAMOLE <sup>[1-3]</sup>		12
ORGANIC EGGS BENEDICT - HOLLANDAISE SAUCE - BRIOCHE BUN <sup>[1-3]</sup> · with bacon		14
· with scottish smoked salmon <sup>[4]</sup>		16

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

# STARTERS

FRENCH-STYLE BEEF TARTARE <sup>[3-10]</sup>	22 / 30
JEWISH-STYLE ARTICHOKE - SALT & PEPPER <sup>[1]</sup>	7 / 12
PANKO-FRIED ANCHOVIES - TARTAR SAUCE - LIME - CHERVIL <sup>[1-4-6]</sup>	12
FRIED BURRATA - JAMÓN FLAKES - TOMATO - BASIL <sup>[1-7]</sup>	18
BALFEGO TUNA TARTARE TACOS - GUACAMOLE - PONZU SAUCE <sup>[2PCS]</sup> <sup>[1-3-6]</sup>	26
CREAMY FRESH PEA SOUP - POTATOES - SPRING ONIONS - ROMAN-STYLE VIGNAROLA	10 / 15

# PASTA

TRADITIONAL ROMAN PASTA WITH 'MANCINI' RIGATONI <sup>[1-3-7-9]</sup> carbonara - cacio e pepe - amatriciana	15
ROMAN ARTICHOKE LASAGNA - BÉCHAMEL - SMOKED PROVOLA <sup>[1-3-4-7]</sup>	10 / 16
AGNOLOTTI WITH LAMB WHITE RAGÙ - ASPARAGUS - PARMIGIANO SABAYON <sup>[1-3-7-9]</sup>	25
SARDINIAN FREGOLA WITH THREE TOMATOES - CRISPY PEPPER - SMOKED RICOTTA <sup>[1-7]</sup>	16
'MANCINI' LINGUINE - GARLIC & OLIVE OIL - FISH OF THE DAY <sup>[1-4-9]</sup>	25

# MAIN

LA ZANZARA ROYAL BURGER <sup>[1-3-7-10-11]</sup> cheddar - bacon - tomato - lettuce - La Zanzara® sauce - french fries	19
GRILLED COCKEREL - CHARRED LETTUCE - ORIENTAL MAYO <sup>[6-7-9]</sup>	22
SOUS-VIDE BEEF FILLET - ASPARAGUS - HOLLANDAISE SAUCE <sup>[1-3-7-9]</sup>	30
GRILLED OR BAKED FISH OF THE DAY WITH POTATOES <sup>[4]</sup>	28
SEARED MEDITERRANEAN OCTOPUS WITH HERBS <sup>[14]</sup>	24
FRESH CATALAN-STYLE SHELLFISH <sup>[SUBJECT TO AVAILABILITY]</sup> <sup>[2-9]</sup>	20 / 30

# SIDES

ROMAN-STYLE ARTICHOKE <sup>[SUBJECT TO AVAILABILITY]</sup> <sup>[4]</sup>	7
SAUTÉED CHICORY GARLIC & OLIVE OIL	7
ROASTED SKIN-ON POTATOES - GARLIC & ROSEMARY	6
FRENCH FRIES <sup>[1]</sup>	6
AGRETTI SALAD - OLIVE OIL - LEMON	8

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