

**LA
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		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 anchovies 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] brioche bread - French butter		20

STARTERS

TUSCIA CHICKPEAS' HUMMUS ^[6-9-11] pickled vegetables - spring onion - corn chips		12
FRESH CATCH OF THE DAY CEVICHE - PANZANELLA ^{[1-4-9]°} tomato & watermelon gazpacho		18
VITEL TONNÈ - CAPERS - BOILED EGG ^[3-4-7-9] roast gravy - spring onion		16
BALFEGO TUNA TARTARE ^{[4]°} pico de gallo - green beans - red onion - potatoes - basil		25
SMOKED BEEF TARTARE ^[7] burrata - sweet & sour pepper sorbet - puffed rice		20
EGGPLANT WHITE PARMIGIANA ^[1-3-4-7] fried eggplant - anchovies - smoked provola - basil		14
PANKO-FRIED ANCHOVIES - LIME - CHERVIL ^{[1-4-6]°}		12

PLATS DU JOUR

TUESDAY LOBSTER ^[2]	50
WEDNESDAY VEAL MILANESE CUTLET ^[1-3]	35
THURSDAY GNOCCHI!	

PASTA

BUFFALO RICOTTA CANNELLONI ^[1-7] grilled eggplant - tomatoes - basil	15
FRESH TAGLIOLINI WITH TRUFFLE - RABBIT WHITE RAGOUT ^{[1-3-9]°} porcini mushrooms	24
SQUID INK GROUPER TORTELLI - SAFFRON ^{[1-2-3-4-7-14]°} candied tomatoes	25
SARDINIAN FREGOLA - RED PRAWN CARPACCIO ^{[1-2-7]*} burrata - spring onion	25
TRADITIONAL ROMAN PASTAS WITH 'MANCINI' RIGATONI ^[1-3-7-9] amatriciana, carbonara or cacio & pepe	15

MEAT

LA ZANZARA ROYAL BURGER ^{[1-3-7-10-11]*} cheddar - bacon - tomato - lettuce - La Zanzara® sauce - pommes frites*	19
GRILLED BEEF TATAKI - TOSAZU - SWEET & SOUR ONIONS ^[6-9]	30
FREE-RANGE CHICKEN SANDWICH - ROASTED PEPPERS - GRILLED LIVER ^[3-7-9]	25
LTC LAMB KEBAB 'PORCHETTA STYLE' - TZATZIKI - SUMAC ^[1-7]	20
GRILLED SKIRT STEAK TAGLIATA ^[6] chimichurri - mashed potatoes with evo oil	24

FISH

FISH OF THE DAY AU GRATIN - MEDITERRANEAN STYLE ^{[DUE TO MARKET AVAILABILITY] [1-4]°}	26
SEARED OCTOPUS - GRILLED CORN - FRIGGITELLI - 'NDUJA BREAD ^{[1-14]*}	24
GRILLED FISH OF THE DAY ^{[DUE TO MARKET AVAILABILITY] [4]°} roast potatoes	28
FRESH CRUSTACEANS CATALAN STYLE ^{[2-9]°}	30

SIDES

GREEN BEANS - PEACHES - MINT	8
GRILLED FRIGGITELLI - SMOKED PAPRIKA	8
SAUTÉED LEAFY GREENS - GARLIC & OIL	8
ROASTED SKIN-ON POTATOES - GARLIC & ROSEMARY	6
FRENCH FRIES ^{[1]*}	6
PATATA BRAVAS - SPICY MAYO ^[3-8-14]	7

SALADS

CAESAR SALAD WITH FREE-RANGE CHICKEN ^[1-3-4-10] lettuce - cherry tomatoes - croutons - bacon - eggs - Parmigiano - Caesar sauce	14
GREEK SALAD ^[7] lettuce - feta - bell peppers - red onion - olives - cucumber	12
NIÇOISE SALAD ^[3-4] coastal canned tuna - green beans - boiled eggs - potatoes - red onion - olives	16
OCTOPUS SALAD - POTATOES - TAGGIASCA OLIVES ^{[14]*} lettuce - roasted bell peppers	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

WE INFORM OUR KIND CUSTOMERS THAT ALLERGENS ARE PRESENT IN OUR FACILITY.
THEREFORE, WE INVITE ALLERGIC AND/OR INTOLERANT INDIVIDUALS TO REQUEST INFORMATION FROM THE STAFF.
1 CEREALS - 2 CRUSTACEANS - 3 EGG - 4 FISH - 5 PEANUTS - 6 SOY - 7 MILK AND DERIVATIVES
8 TREE NUTS - 9 CELERY - 10 MUSTARD - 11 SESAME SEEDS - 12 SULPHUR DIOXIDE - 13 LUPINS - 14 MOLLUSKS.
FROZEN AT ORIGIN *
LOCALLY FROZEN °