

DELICATESSEN

tapas

CECINA DE LEÓN CARPACCIO ^[7] arugula - Amatrice pecorino shavings - olive oil - lemon	14	22
100% BELLOTA PATANEGRA - HAND-CUT - PAN Y TOMATE ^[1]	20	30
LANGHIRANO CURED HAM - CANTALOUPE MELON		16
DAILY SELECTION OF CHEESE & COLD CUTS FROM THE DELI COUNTER ^[7-8] vegetables in olive oil - honey - 'Agnoni' selection marmalades		30
BUFFALO MOZZARELLA ^{[150GR.] [7]}		8
caprese style [tomato and basil]		12
with Parma prosciutto crudo		15
with Cantabrian anchovies fillets ^[4-7]		15
CANTABRIAN ANCHOVIES - NORMANDY BUTTER - BRIOCHE BREAD ^[1-4-7]		18
SMOKED WILD SOCKEYE SALMON - BRIOCHE BREAD - FRENCH BUTTER ^[1-3-4-7]		18

SALADS

COUS COUS SALAD ^[1-2-4-6-9-14] sautéed vegetables - catch of the day - lime - mint	20
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

SANDWICHES & EGGS

CLUB SANDWICH ^[1-3-4-10] rosemary roasted turkey - bacon - lettuce - tomato - mustard	15
'ROSCIOLI'S' FOCACCIA - PASTRAMI ^[1-3-10] pickled cucumbers - mustard mayo - lettuce - tomato	16
CROQUE MADAME - PRAGUE HAM - 12-MONTH COMTÉ AOC - ORGANIC EGG ^[1-3-7-8]	16
AVOCADO TOAST - 'ROSCIOLI'S' DARK BREAD - POACHED EGG ^[1-3] with smoked salmon and poached egg ^[1-3-4]	12
with scrambled egg and bacon ^[1-3]	16
	14
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

STARTERS

EGGPLANT WHITE PARMIGIANA - ANCHOVIES - SMOKED PROVOLA - BASIL ^[1-3-4-7]	14
VITEL TONNÈ - CAPERS - BOILED EGG - ROAST GRAVY - SPRING ONION ^[3-4-7-9]	16
SMOKED BEEF TARTARE ^[7] burrata - sweet & sour pepper sorbet - puffed rice	20
FRIED BURRATA - JAMÓN FLAKES - TOMATO - BASIL ^[1-7]	18
TUSCIA CHICKPEAS' HUMMUS - PICKLED VEGETABLES - CORN CHIPS ^[6-9-11]	12
BALFEGO TUNA TARTARE - PICO DE GALLO - GREEN BEANS - RED ONION - POTATOES ^{[4]°}	25
PANKO-FRIED ANCHOVIES - LIME - CHERVIL ^{[1-4-6]°}	12

PASTA

TRADITIONAL ROMAN PASTAS WITH 'MANCINI' RIGATONI ^[1-3-7-9] amatriciana, carbonara or cacio & pepe	15
BAKED TOMATOES WITH RICE - POTATOES	15
BUFFALO RICOTTA CANNELLONI - GRILLED EGGPLANT - TOMATOES - BASIL ^[1-7]	16
SQUID INK GROUPER TORTELLI - SAFFRON - CANDIED TOMATOES ^{[1-2-3-4-7-14]°}	25
'MANCINI' LINGUINE - GARLIC & OLIVE OIL - FISH OF THE DAY ^[1-4-9]	25

MAIN

LA ZANZARA ROYAL BURGER ^{[1-3-7-10-11]*} cheddar - bacon - tomato - lettuce - La Zanzara® sauce - pommes frites*	19
JOSPER-GRILLED BEEF TAGLIATA - CHARGRILLED VEGETABLES	30
GRILLED COCKEREL - ROASTED PEPPERS - MISO - LIME ^[6]	22
CHARGRILLED FISH OF THE DAY - PEACHES - GREEN BEANS ^{[4]°}	28
SEARED HERB MARINATED OCTOPUS - WHIPPED POTATOES WITH OLIVE OIL ^{[14]*}	24
FRESH DAILY SHELLFISH ^{[DUE TO MARKET AVAILABILITY] [2-9]°}	30

SIDES

GREEN BEANS - PEACHES - MINT	8
SAUTÉED LEAFY GREENS - GARLIC & OIL	8
ROASTED SKIN-ON POTATOES - GARLIC & ROSEMARY	6
FRENCH FRIES ^{[1]*}	6

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 °