

**LA
ZANZARA**

“provoca piacere”

DELICATESSEN

tapas

CECINA DE LEÓN CARPACCIO ^[7] arugula - pecorino from Amatrice - olive oil - lemon	14	22
PATANEGRA 100% BELLOTA - HAND-CUT ^[1] pan y tomate	20	30
OVER 36 MONTHS AGED CINTA SENESE DOP CURED HAM Az. Agricola Patrone - hand-chopped - rosemary toasted bread	22	32
ITALY-SPAIN TASTING ^{[PER DUE PERSONE] [1]} hand-cut Pata Negra - Cinta Senese cured ham - pan y tomate		40
OVER 24 MONTHS AGED LANGHIRANO CURED HAM		16
SELECTION OF CINTA SENESE DOP COLD CUTS ^[1] Az. Agricola Patrone - warm bread - new olive oil		25
DAILY SELECTION OF CHEESES AND COLD CUTS FROM THE DELI COUNTER ^[7-8] pickled vegetables - honeys - jams selection 'Agnoni'		30
CHEESE ASSIETTE OF THE DAY ^[7-8] honeys - jams - seasonal fruit		16
BURRATINA IN CARROZZA - JAMÓN FLAKES ^[1-7] tomato - basil		18
BUFFALO MOZZARELLA ^{[150GR.] [7]} caprese style		8 12
with Parma cured ham		15
with Cantabrian anchovy fillets ^[4-7]		16
CANTABRIAN ANCHOVIES - NORMANDY BUTTER ^[1-4-7] 'Roscioli's' toasted bread		18
WILD SOCKEYE SMOKED SALMON ^[1-3-4-7] brioche bread - French butter		20

STARTERS

OUR FOIE GRAS AU TORCHON ^[1-3-7] seasonal fruit - pan brioche		25
SOFT EGG - QUINOA - BUTTER - PARMIGIANO ^[1-3-7] swiss chard sauce - fresh truffle		16
BOILED MEATBALLS - PUNTARELLE - ANCHOVIES - GREEN SAUCE ^[1-3-4-7-9]		15
ORGANIC GRILLED STRACCHINO CHEESE ^[7] radicchio - raspberry vinegar - red onion		13
PANKO FRIED ANCHOVIES - LIME - TARTAR SAUCE ^{[1-3-4]°}		12
BEEF FILLET TARTARE - ORGANIC EGG ^[3-10] shallot - whole-grain mustard - capers	20 /	30
WHITE BEAN VELOUTÉ - BLACK CABBAGE - HERBS CROUTON ^[1-9]	10 /	15
SALT COD AND POTATOES' MILLEFEUILLEE ^[3-4-7] sweet garlic sauce - Cetara anchovies		16

PLATS DU JOUR

TUESDAY

ACQUERELLO RISOTTO WITH ALPINE CASTELMAGNO CHEESE ^[8-9] 28
red Port reduction – toasted hazelnuts

WEDNESDAY

BEEF FILLET WELLINGTON ^[1-3-7-9-10] 38

THURSDAY

GNOCCHI! ^[1-3]

PASTA

MILANESE AGNOLOTTI ^{[1-3-7-9]°} 25
ossobuco – saffron – roast jus

FETTUCCINE – FRENCH BUTTER AND PARMIGIANO – CHICKEN BROTH REDUCTION ^{[1-3-7-9]°} 18

MALTAGLIATI – CANNELLINI BEANS – PINK SHRIMPS ^{[1-2-3-7-9]°} 16
lemon – parsley

FREGOLA – WHITE RAGÙ – PORCINI ^{[1-7-9]°} 25
rosemary – juniper

TRADITIONAL ROMAN PASTAS WITH ‘MANCINI’ RIGATONI ^[1-3-7-9] 16
amatriciana, carbonara or cacio & pepe

‘MANCINI’ LINGUINE – GARLIC & OLIVE OIL – FISH OF THE DAY ^[1-4-7-9] 25

MEAT

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

BRICK-PRESSED QUAIL – CACCIATORA SAUCE ^[7-9] 22
herb potatoes mash

JOSPER-GRILLED BEEF TATAKI – CELERIAC ^[7-9] 30
brussels sprouts

BRAISED BEEF CHEEK WITH PORCINI – MASHED POTATOES ^{[7-9]°} 25
roast jus

GRILLED LAMB – PUMPKIN – FONDANT POTATOES ^[7-9] 25

FISH

GRILLED FISH OF THE DAY – ROASTED POTATOES ^{[SUBJECT TO AVAILABILITY] [4]°} 28

SEARED OCTOPUS – MASHED POTATOES – HERB OIL ^{[14]*} 24

WHITE FISH ESCALOPE ‘À LA MEUNIÈRE’ ^{[1-4-7]°} 26
buttered spinach – lemon gel

FRESH CRUSTACEANS CATALANA-STYLE ^{[2-9]°} 30

SIDES

JEWISH-STYLE ARTICHOKEs ^[1]	7
ROMAN-STYLE PUNTARELLE ^[SUBJECT TO AVAILABILITY] ^[4]	10
BROCCOLI - GARLIC, OLIVE OIL & ANCHOVIES	8
SAUTÉED VEGETABLES OF THE DAY - GARLIC, OLIVE OIL & CHILI	8
ROASTED SKIN-ON POTATOES - GARLIC & ROSEMARY	6
FRENCH FRIES ^{[1]*}	6
PATATA BRAVAS - SPICY MAYO ^[3-8]	8

SALADS

CAESAR SALAD WITH FREE-RANGE CHICKEN ^[1-3-4-10] lettuce - cherry tomatoes - croutons - bacon - eggs - Parmesan - Caesar dressing	14
ARTICHOKE SALAD WITH LEMON DRESSING - POMEGRANATE ^[7] lettuce - grana flakes - balsamic vinegar	13
SMOKED SALMON SALAD ^[3-4-6] soft organic egg - quinoa - avocado - lettuce - soy dressing	16
SIDE SALAD lettuce - fennel - cucumbers - cherry tomatoes - carrots - sprouts	8

WATER PANNA - NEPI - S.PELLEGRINO ^[0,5L]	3
COFFEE - CAPPUCCINO	2,5 - 4,5
SOFT DRINKS ^[20CL/33CL]	5
SOFT DRINKS ^[35CL]	6
AMARO	7
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 °