

DELICATESSEN

tapas

CECINA DE LEÓN CARPACCIO ^[7] arugula - pecorino from Amatrice - olive oil - lemon	14	22
PATANEGRA 100% BELLOTA HAND-CUT - PAN Y TOMATE ^[1]	20	30
LANGHIRANO CURED HAM		15
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
BUFFALO MOZZARELLA ^{[150GR.] [7]} caprese style		8 12
with Parma cured ham		15
with Cantabrian anchovy fillets ^[4-7]		15
CANTABRIAN ANCHOVIES - NORMANDY BUTTER - BRIOCHE BREAD ^[1-4-7]		18
WILD SOCKEYE SMOKED SALMON - BRIOCHE BREAD - FRENCH BUTTER ^[1-3-4-7]		20

SALADS

CAESAR SALAD WITH FREE-RANGE CHICKEN ^[1-3-4-10] lettuce - cherry tomatoes - croutons - bacon - eggs - Parmesan - Caesar dressing	14
SALMON SALAD - SOFT ORGANIC EGG - QUINOA - AVOCADO - LETTUCE ^[3-4-6] soy dressing	16
MIX SALAD lettuce - fennel - cucumbers - cherry tomatoes - carrots - sprouts	8

SANDWICHES & EGGS

'ROSCIOLI'S PIZZA - PASTRAMI ^[1-3-10] pickles - mustard mayo - lettuce - tomato	16
CLUB SANDWICH ^[1-3-4-10] rosemary roasted turkey - bacon - lettuce - tomato - mustard - potato chips	15
EGGS BENEDICT - SAUTÉED SPINACH - HOLLANDAISE SAUCE - BRIOCHE BREAD ^[1-3-7] with bacon ^[1-3-7]	12 14
with sockeye salmon ^[1-3-4-7]	16
CROQUE MONSIEUR - SMOKED HAM - COMTÉ - BÉCHAMEL ^[1-7]	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	7
BREAD&SERVICE	2,5

STARTERS

ARTICHOKE CARPACCIO - PARMIGIANO SHAVINGS ^[7-12] pomegranate - balsamic vinegar	12
BOILED MEATBALLS - PUNTARELLE - ANCHOVIES - GREEN SAUCE ^{[1-3-4-7-9]°}	15
BEEF FILLET TARTARE - ORGANIC EGG - SHALLOT - WHOLE-GRAIN MUSTARD ^[3-10]	20 / 30
PANKO-FRIED ANCHOVIES - LIME - TARTAR SAUCE ^{[1-4-6]°}	12
BURRATA IN CARROZZA - JAMÓN FLAKES - TOMATO - BASIL ^[1-7]	18
SALT COD & POTATOES MILLEFEUILLE - SWEET GARLIC SAUCE - CETARA ANCHOVIES ^[3-4-7]	16
ORGANIC GRILLED STRACCHINO CHEESE - RADICCHIO - RASPBERRY VINEGAR - RED ONION ^[7]	13

PASTA

TRADITIONAL ROMAN PASTAS WITH 'MANCINI' RIGATONI ^[1-3-7-9] amatriciana, carbonara or cacio & pepe	16
MALTAGLIATI - CANNELLINI BEANS - PINK SHRIMPS - LEMON - PARSLEY ^{[1-2-3-7-9]°}	16
FETTUCCINE - FRENCH BUTTER AND PARMIGIANO - CHICKEN BROTH REDUCTION ^{[1-3-7-9]°}	18
MILANESE AGNOLOTTI - OSSOBUCO - SAFFRON - ROAST JUS ^{[1-3-7-9]°}	25
'MANCINI' LINGUINE - GARLIC & OIL - FISH OF THE DAY ^[1-4-7-9]	25

MAIN

GRILLED SPRING CHICKEN PAILLARD - MISO - LIME - GRILLED VEGETABLES ^[6]	22
LA ZANZARA ROYAL BURGER ^{[1-3-7-10-11]*} cheddar - bacon - tomato - lettuce - La Zanzara® sauce - pommes frites*	19
BRAISED BEEF CHEEK WITH PORCINI - MASHED POTATOES - ROAST JUS ^{[7-9]°}	25
JOSPER-GRILLED BEEF TAGLIATA - CELERIAC - BRUSSELS SPROUTS ^[7-9]	30
SEARED OCTOPUS - MASHED POTATOES - HERB OIL ^{[14]*}	24
GRILLED FISH OF THE DAY - SAUTÉED VEGETABLES ^{[4]°}	28

SIDES

JEWISH-STYLE ARTICHOKEs ^[1]	7
ROMAN-STYLE PUNTARELLE SALAD - GARLIC, OIL & ANCHOVIES ^[4]	10
SAUTÉED VEGETABLES OF THE DAY - GARLIC, OIL & CHILI	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 °