

# ZANZARA

“provoca piacere”



LUNCH & DINNER

# DELICATESSEN

|   |    |
|---|----|
| CECINA DE LEÓN <sup>[1]</sup><br>lemon - olive oil and pepper - pan y tomate                              | 24 |
| JAMÓN IBÉRICO GRAN RESERVA 48 MONTHS <sup>[1]</sup><br>knife cut - pan y tomate                           | 28 |
| PATA NEGRA IBERICO 100% BELLOTA <sup>[1]</sup><br>knife cut - pan y tomate                                | 35 |
| SPANISH COLD CUTS SELECTION <sup>[FOR 2 PPL.] [1]</sup><br>pan y tomate                                   | 50 |
| GRAND ASSIETTE OF CHEESE AND CURED MEATS <sup>[7-8-12]</sup><br>pickles - honey - 'Agnoni' jams selection | 30 |
| BUFFALO MOZZARELLA <sup>[150GR.]</sup><br>with anchovies  | 18 |
| with Parma cured ham  | 17 |
| WARM BREAD - BUTTER - CANTABRIAN SEA ANCHOVIES <sup>[1-4-7]</sup>   | 20 |
| SCOTTISH SMOKED SALMON <sup>[1-3-4-7]</sup><br>warm blinis - French butter curls                          | 22 |

# STARTERS

|  |                     |
|--|---------------------|
| TRADITIONAL STRACCIATELLA SOUP - EGGS - BLACK TRUFFLE <sup>[3-7]</sup><br>36 months aged Parmigiano Reggiano | <i>half 10 / 15</i> |
| ARTICHOKE CARPACCIO - POMEGRANATE <sup>[7-12]</sup><br>Parmigiano - aged vinegar                             | 14                  |
| FOIE GRAS AU TORCHON - MIRIN - SAKE - PIZZUTELLA GRAPE GEL <sup>[1-4-10]</sup><br>toasted brioche            | 25                  |
| FRIED 'CHRISTMAS BASKET' - VEGETABLES - BATTERED COD <sup>[1-3]</sup>  | 15                  |
| BOILED MEATBALLS - GREEN SAUCE - PUNTARELLE <sup>[1-3-4-7-9]</sup>   | 14                  |
| LAMB'S OFFAL CROSTINO - ONIONS - BAY LEAF <sup>[1-7]</sup>   | 12                  |
| BEEF TARTARE - BURRATA CHEESE - CAVIAR <sup>[1-4-7]</sup><br>toasted brioche - chives                        | 28                  |
| 'RINFORZO' SALAD <sup>[4]</sup><br>steamed cod - papacelle bell peppers - cauliflower - olives - anchovies   | 16                  |
| FRIED CALAMARI AND PRAWNS <sup>[1-2-3-4-14]</sup><br>lime - tartar sauce                                     | 18                  |

# PASTA

|   |    |
|---|----|
| LAMB RAGÙ LASAGNA - ARTICHOKEs - SMOKED PROVOLA <sup>[1-3-7-9]</sup>                            | 18 |
| HANDMADE TORTELLINI IN CAPON BROTH <sup>[1-3-8-9]</sup>   | 24 |
| VEAL GENOVESE PLIN AGNOLOTTI <sup>[1-3]</sup><br>mountain Parmigiano - bay leaf - onion essence | 25 |
| LOBSTER LINGUINE <sup>[1-2-7]</sup><br>Corbara cherry tomatoes - basil                          | 30 |
| SARDINIAN FREGOLA - SEAFOOD - SHELLFISH <sup>[2-4-7-14]</sup>                                   | 25 |
| MIXED PASTA - BROCCOLI AND SKATE FISH <sup>[1-4]</sup>  | 18 |

# MEAT

|   |    |
|---|----|
| WARM BOILED MEAT AND VEGETABLE SALAD <sup>[4-9-10]</sup><br>green sauce - mustard   | 26 |
| LAMB ROLL IN 'PORCHETTA' STYLE <sup>[1-3]</sup><br>'cacciatora' style sauce - puntarelle                                      | 26 |
| BEEF FILET-MIGNON À LA ROSSINI <sup>[1-3-7-8-9-12]</sup><br>foie gras - truffle - Porto sauce - red berries - toasted brioche | 35 |
| BRAISED BEEF À LA BOURGUIGNONNE <sup>[9]</sup><br>romanesco broccoli purée - potatoes   | 24 |
| LA ZANZARA ROYAL BURGER <sup>[1-3-7-10-11]</sup><br>cheddar - bacon - tomato - lettuce - La Zanzara® sauce - french fries     | 20 |

# FISH

|   |    |
|---|----|
| BAKED TURBOT - POTATOES - SEASONAL MUSHROOMS - CHAMPAGNE SAUCE <sup>[4-7-9]</sup>               | 26 |
| GRILLED OCTOPUS SKEWERS - POTATOES - BROCCOLI <sup>[4-12]</sup>                                 | 25 |
| GRILLED CATCH OF THE DAY <sup>[4-7]</sup><br>roasted potatoes - parsley - lemon                 | 26 |
| FRESH SHELLFISH SALAD - CATALAN STYLE <sup>[2-9-12]</sup><br>[according to market availability] | 35 |

# SIDES

|  |    |
|--|----|
| SAUTÉED CHICORY - GARLIC AND OLIVE OIL   | 8  |
| HAND CUT 'ROMAN' STYLE PUNTARELLE <sup>[4]</sup><br>[according to market availability] | 10 |
| ROASTED SKIN-ON POTATOES - GARLIC - ROSEMARY   | 8  |
| PATATA BRAVAS - SPICY MAYO <sup>[3-8]</sup>  | 8  |
| 'GIUDIA' STYLE ARTICHOKE <sup>[2PCS.] [1]</sup>  | 10 |

# DESSERT

|   |    |
|---|----|
| ARTISANAL PANETTONE 'TIRI' BY LA ZANZARA <sup>[1-3-7-12]</sup><br>whipped cream - chocolate | 12 |
| OUR TIRAMISÙ <sup>[1-3-7]</sup>   | 10 |
| CREAM PUFFS <sup>[1-3-7]</sup><br>mandarin whipped cream - hot chocolate sauce              | 12 |
| MONTBLANC <sup>[3-7]</sup><br>marron glacé - meringue - whipped cream                       | 8  |
| HOMEMADE DRY PASTRIES <sup>[1-3-7-8]</sup>  | 6  |
| HOMEMADE DAILY SORBET   | 7  |

|   |           |
|---|-----------|
| 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         |
| SPIRITS   | 6         |
| BREAD&SERVICE                                       | 4         |

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