

Starters

BAT'S BEEF TARTARE  
with capers, onion and anchovies
15

PALETA JOSELITO
40gr with pan y tomate
16

TASTING OF COLD CUTS
WITH OUR PICKLED VEGETABLES 
(coppa, local salami, Mortadella
and Crudo S. Ilario aged 30 months)
16

POACHED EGG
sauteed spinach and parmesan sauce
15

SHRIMP PANZANELLA
with cherry tomatoes, celery, and crispy bread
20

First Course

SPAGHETTI PASTIFICIO GENTILE IGP 
with clams
18

PLIN RAVIOLI
with sauce and Castel Magno cheese
16

SPELT TUBETTINI
with potatoes and mussels
18

ROSEMARY RISOTTO
blue cheese and beef sauce
18

KEY →

 Gluten Free
 Lactose Free

Inform the staff of any allergies or intolerances to certain foods. The complete list of ingredients can be consulted at our counter. Some products are treated for 24 hours at a temperature below -20° to ensure maximum safety. Depending on the season and availability, some foods may have undergone the blast chilling procedure.

*Our
wine list*



LANZANI
bottega & bistrot

Second Course

VEAL CHEEK 🍖
with mashed potato
24

RIB EYE STEAK AND FLORENTINE STEAK
from our meat counter with roasted potatoes
5/hg

BEEF FILLET WITH HERBS
with creamy potatoes
26

PULLED PORK 🍖
with julienne purple cabbage
20

SEARED SQUID 🦑
with vegetable caponatina, parsley oil
and teriyaki sauce
22

FISH SOUP
with sourdough croutons
28

Side Dish

ROASTED POTATOES
GRILLED VEGETABLES
MASHED POTATO
SAUTÉED VEGETABLES
LANZANI'S MIXED PICKLED VEGETABLES
5

Still/Sparkling water 0.75L → €3
Still/Sparkling water 0.25L → €2
Table charge: €3 | Espresso torrefazione Giamaica: €2
@lanzanibottegabistrot

LANZANI
bottega & bistrot