

LANZANI

bottega & bistrot

STARTERS

Beef tartare, original Battista, with capers, onion and anchovies  
15

Natural beef tartare, tomato extract and burrata mousse 
15

Poached egg, sauteed spinach and parmesan sauce 
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

FIRST COURSE

Spaghetti Pastificio Gentile IGP with clams 
18

Plin ravioli with sauce and Castel Magno cheese
16

Spaghetti cacio e pepe (pecorino cheese and black pepper) with red shrimp tartare
20


Risotto with saffron and braised beef 
(minimo per 2 persone)
18

KEY →  Gluten Free
 Lactose Free

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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 and potato mille-fuille
26

Pulled pork with purple cabbage 
20

Seared squid with vegetable caponatina, parsley oil and teriyaki sauce 
22

Stewed codfish with sautéed escarole, confit cherry tomatoes, olives and capers
26

SIDE DISH

Roasted potatoes
Grilled vegetables
Mashed potato
Sautéed vegetables
Lanzani's mixed pickled vegetables
5

Scan the QR code to view
the Wine list:



Still/Sparkling water 0.75l 3.00
Espresso torrefazione Giamaica 2.00
Table charge 3.00

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.



@lanzanibottegaebistrot