

LANZANI

bottega & bistrot

Single dish from the bottega

CHICKEN CAESAR SALAD

Seared chicken breast, mixed salad, crispy bacon, croutons with extra virgin olive oil and Caesar sauce
16

BAT BEEF TARTARE

with additions, spring onions and capers
16

BEEF TARTARE

with artichokes and crunchy parmesan wafer
16

ENGLISH ROAST BEEF

salad with cherry tomatoes and flakes of parmesan
15

MIGLIORATI'S BRESAOLA

with Manelli's olive must
14

PARMA HAM S. ILARIO

AGED 36 MONTHS
and buffalo mozzarella
Barlotti dairy gr. 125
18

PIZZA

San Marzano tomatoes, buffalo mozzarella and basil
15

Fresh Salads

PURPLE CABBAGE SALAD

with nuts parmesan and iced raspberry
Small Big
6 12

FISH SALAD

prawn salad, avocado
cherry tomatoes and eggs
18

First Dishes

BLACK RICE

with prawns and vegetables flavored with lime
16

FUSILLI VESUVIO

broccoli, anchovies, capers and olives
16

MEZZO PACCHERO PASTA

With amatriciana sauce
16

SPAGHETTI GENTILE

Cherry tomatoes, caprino cheese and lemon
16

LASAGNA

with bolognese beef sauce
15

EGGPLANT PARMIGIANA

15

Discover also the special dishes

NEW EVERY DAY!

Ask our staff!

Discover our wine list



Second Courses

CHICKEN SUPREME

with herbs and creamy potatoes and steamed vegetables
18

VEAL CHEEKS

and potatoes cream
24

LANZ BURGER

Sunflower seed bread, Lanzani selection beef, local robiola, artichoke mayonnaise and bacon. Served with chips and sauces
19

SALMON

in lemon-scented cooking oil, with sautéed vegetables
18

Side dishes

TO CHOOSE BETWEEN:
Roasted potatoes, grilled vegetables, soft potatoes, sautéed vegetables, giardiniera and chips
5

Dessert

CHEESECAKE

with red berries
6

SEASONAL FRUIT SALAD

5

PISTACIO ICE CREAM

6

LEMON SORBET

5

COLD SOUP
with white chocolate, yogurt, raspberries and sbrisolona
6

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.

Water Natural/Sparkling 0.75L → €3 | Water Natural/Sparkling 0.25L → €2
Cover charge: €3* | Giamaica espresso : €2 | @lanzanibottegaebistrot
*Sourdough bread, Lanzani selection Extra Virgin Olive Oil