

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
e 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
-  Vegetarian Dishes

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

Side Dish

BRAISED BEEF CHEEK 
with creamy mashed potatoes
and sweet-and-sour Tropea red onions
24

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

PORK FILLET WITH HERBS
pumpkin cream with bacon, mushrooms,
and roast gravy
20

PULLED PORK 
with julienne purple cabbage
20

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

FISH SOUP
with sourdough croutons
28

ROASTED POTATOES   

GRILLED VEGETABLES   

MASHED POTATO

SAUTÉED VEGETABLES

LANZANI'S MIXED PICKLED VEGETABLES   

5