ZAZA Ristorante

At Zaza, everything is homemade, just like Mamma's cucina!

Pasta, pizzas singing under mozzarella, risottos dancing the tarantella.

Simple, fresh, and Amore in every bite!

Shared Starters

Roman-style Calamari — 13.90€

Crispy baby squid, lemon wedge, smoked salt, served with homemade aioli.
Crispy, tender and sun-kissed.

Piccola Cetara — 13,90€

Pizzetta with tomato base, mozzarella fior di latte.
After baking: anchovies, black olives, aged cheese shavings, olive oil, basil.

Piccolo al Prosciutto — 11,90€

Pizzetta with mozzarella fior di latte base.
After baking: cooked ham, mozzarella di bufala, olive oil, oregano.

Piatto di salumi — 19.90€

Mortadella, aged cured ham, truffled cooked ham, stracciatella, black olives, toasted walnuts and almonds. A generous feast – sharing becomes mandatory!

Plancha degli Amici — 22.90€

Crispy baby squid, 2 truffle arancini, homemade turkey ham, pastrami, hard-boiled egg mayonnaise, black olives, toasted walnuts and almonds.

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Starters

Piccola Insalata — 7,5€

Mesclun salad, balsamic dressing, pine nuts, Granny Smith apple, pomegranate, croutons, parmesan shavings and cherry tomatoes.

Tris di Arancini al Tartufo — 10€

Creamy risotto croquettes with mascarpone and truffle cream.

Burrata O Sole Mio — 13€

Burrata, homemade candied cherry tomatoes, homemade basil pesto, olive oil and basil. The Italian classic in its most honest version.

Stracciatella — 10€

Burrata heart, aromatic olive oil and Viking salt.

Nonna Parmiggiana — 9€

Crispy eggplant, tomato sauce, ricotta with homemade pesto, aged cheese shavings, arugula and pine nuts.

Salads

Cezar ZAZA — 17.90€

Sucrine lettuce, cornflake-crusted chicken, homemade Caesar sauce, aged cheese shavings, cherry tomatoes, pine nuts, croutons and half a hard-boiled egg...

Carpaccio di Manzo — 19.50€

Thin slices of beef, artichokes, pine nuts, arugula, aged cheese shavings, homemade pesto, lemon, olive oil and basil. Served with parsley baby potatoes. Generously revisited.

Signora in Rosso — 16.90€

Salad, balsamic dressing, aged cured ham, stracciatella, cherry tomatoes, bread croutons, crushed hazelnuts, lardons and parsley garlic.

Insalata Salmone — 16.90€

Salad, homemade citrus pesto, smoked salmon, aged cheese shavings, Granny Smith julienne, pomegranate, cherry tomatoes, toasted almonds and cashews.

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Pasta

Carbozaza 17.90€

Linguine, lardons, cheese and pasteurized egg yolk... the ultimate Italian recipe: traditional, and that is what makes it irresistible! No cream, of course!

Pasta alla vongole 17.90€

Linguine, clams, parsley garlic, homemade candied tomatoes and basil...
An Italian classic in all its simplicity.

Orecchiette al pesto di pistacchio 17.90€

Orecchiette pasta, homemade pistachio pesto, stracciatella, crushed pistachios and basil.
A 100% Zaza dish, light and melting.

La Squadra 14.90€

Linguine, parmesan sauce, meat jus, stracciatella, candied tomatoes and basil.

Pasta Verde 14.90€

Linguine, Zaza pesto, cherry tomatoes, wilted spinach, edamame beans, toasted almonds and cashews, aged cheese shavings.

Bolognese della Nonna 14.90€

Linguine, minced meat, homemade tomato sauce, stracciatella, aged cheese shavings...
Real bolognese, just like Nonna's. A true Italian classic!

Ziti all'Arrabiata 14.90€

Zitas, arrabiata sauce, stracciatella, olive oil, aged cheese shavings and basil.

Ragù di Vitello 21.90€

Zitas, shredded confit veal, veal jus, confit onions, parsley garlic and aged cheese shavings.

Ravioli al Tartufo 19.90€

Ravioli stuffed with black truffle, poultry broth bound with truffle butter, cherry tomatoes, baby spinach, toasted almonds and cashews, basil and aged cheese shavings.

Risotto of the Moment See board

Depending on arrivals.

**Zita: large tubular pasta*

Gluten-free pasta available (20 minutes cooking) except Carbonara and Ravioli al Tartufo

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Main Courses

Pollo Cremoso — 21.90€

Low-temperature chicken supreme, seared, with zita in cheese sauce, hazelnuts, aged cheese shavings and meat jus.

Scaloppina Milanese — 22.90€

Homemade breaded turkey escalope, aged cheese shavings, served with linguine. Choice of sauce: parmesan, arrabiata or tomato.

Dora dell'Orto — 22€

Seared sea bream fillet, homemade pesto, lemon wedge, grilled vegetables, toasted almonds and cashews.

Spiedino di manzo Angus — 24.50€

Angus beef skewer with cheese sauce, fried onions and parsley baby potatoes.

Cod alla Zaza — 26€

Cod loin in broth with clams, served with tomato risotto.

Zaza Pizza

Baronne Salmone — 20€

Crème fraîche base, mozzarella fior di latte.
After baking: smoked salmon, dill cream, crushed hazelnuts and lemon.

Queen Truffles — 19.90€

Truffle cream base, mozzarella fior di latte and mushrooms.
After baking: truffled ham, truffle oil, arugula and stracciatella.

La nuova Bellucci  — 17.90€

Ricotta pesto base, mozzarella fior di latte.
After baking: aged cured ham, arugula, candied tomatoes, aged cheese shavings and olive oil.

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Red Pizza

Margherita  13.90€

Tomato base, mozzarella fior di latte, basil and olive oil.

Bella Regina  14.90€

Tomato base, cooked ham, mozzarella fior di latte and Paris mushrooms.
After baking: basil and olive oil. (Available with turkey)

Vegetariana  16.50€

Tomato base, mozzarella fior di latte, zucchini, eggplant, peppers, caramelized onions, mushrooms. After baking: artichokes, arugula, fried onions, homemade candied tomatoes, olive oil and fleur de sel. (Available vegan - 14.90€)

Calzone 15.50€

Tomato base, mozzarella fior di latte, homemade turkey ham, caramelized onions, basil, arugula.

Campione is back 17.90€

Rosée base, mozzarella fior di latte and spicy minced meat.*
After baking: stracciatella, caramelized onions and basil.

Diavola  16.90€

Tomato base, mozzarella fior di latte, spicy Napoli salsiccia and caramelized onions.
(Available with turkey)

Brooklyna 19.90€

Tomato base, mozzarella fior di latte.
*After baking: pastrami**, homemade candied tomatoes, aged cheese shavings, arugula, balsamic cream and olive oil.*

**Blend of tomato sauce and crème fraîche*
***Smoked and spicy beef charcuterie*

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White Pizza

Mortazza 19.50€

Crème fraîche base, mozzarella fior di latte.
After baking: mortadella, pistachio pesto, crushed pistachios, stracciatella and basil.
(Available with turkey)

Tartufosa 18.90€

Truffle cream base, mozzarella fior di latte and Paris mushrooms.
After baking: arugula, aged cheese shavings and truffle oil.

Quattro Formaggi 16.90€

Crème fraîche base, mozzarella fior di latte, gorgonzola, goat cheese and aged cheese.
After baking: honey, walnuts and cheese shavings.

Gustosa 19.50€

Parsley-garlic base, sliced bacon, mozzarella fior di latte.
After baking: stracciatella, sun-dried tomatoes, fried onions and basil.

Pizza supplements:

Burrata	*5€*	*Mozzarella FdL*	*4€*	*Arugula*	*2€*
Turkey ham	*4€*	*Stracciatella*	*5€*	*Confit onions*	*2€*
Cured ham	*5€*	*Olives*	*2€*	*Salmon*	*5€*
Cooked ham	*4€*	*Mushrooms*	*2€*	*Egg*	*2€*
Crème fraîche	*2€*	*Goat cheese*	*4€*	*Gorgonzola*	*4€*

Side supplements: *Butter linguine / Olive-oil linguine / Tomato linguine*
Parsley baby potatoes (with a main course only)

Kids Menu 11.90€

The menu that lights up little foodies' eyes: happiness in every bite!

Vittel 50cl or water syrup or Diabolo
+ Margherita pizza or farfalle pasta (choice of: cooked ham, turkey ham, butter, tomato sauce or bolognese.)
+ 1-scoop ice cream

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Desserts

Signature Pistachio Choux — 9.90€

Homemade craquelin choux filled with pistachio ganache and served with warm Nutella sauce. The perfect balance of sweetness, character and pure decadence.

Gourmet Coffee/Tea — 9.90€

Coffee or tea with three little homemade sweets...

Panne d'Amore — 9.90€

Panettone with candied fruit, French-toast style, vanilla ice cream, salted-butter caramel, caramelized hazelnuts. Melting and crunchy, for true tender hearts.

Insalata di Frutta — 8.50€

Diced fruit, vanilla-infused syrup and a scoop of lemon ice cream.

Tiramisu — 8.50€

Biscuit, coffee, mascarpone, cocoa... The great classic!

Affogato (Vanilla or Pistachio) — 7,90€

Espresso poured over pistachio or vanilla ice cream, whipped cream, caramel and caramelized hazelnuts.

72% Cocoa Chocolate Mousse — 8.50€

Homemade chocolate mousse with hazelnut praline. Firm and creamy.

Our Artisan Ice Creams

Gelati

Vanilla, chocolate, coffee, pistachio, lemon, stracciatella, strawberry, raspberry, Smarties.

2 Scoops 7€
3 Scoops 9.50€

Dolce Caramello — 12€

2 scoops stracciatella, 1 scoop chocolate, salted-butter caramel coulis, homemade whipped cream, caramelized popcorn.

Dame Bianca — 12€

3 scoops vanilla, homemade whipped cream, Nutella sauce, caramelized hazelnuts.

Il paradiso — 12€

2 scoops strawberry, 1 scoop raspberry, red-fruit coulis, homemade whipped cream, homemade meringues.

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