ZANOTTI

IL RISTORANTE ITALIANO

LA CARTA

The Menu

A selection from our kitchen — changing with the market and the season.

GLI ANTIPASTI

1. ANTIPASTI MISTI DI GIANMARIA / A SECONDA DEGLI INGREDIENTI
Gianmaria's selection of delicious appetizers warm and cold per person according to current season/imported special ingredients / more /more

2. FOIE GRAS IN SALSA DI LAMPONI
Goose liver pan fried in a raspberry sauce and served on a bed of rocket salad

3. PROSCIUTTO DI PARMA GALLONI RISERVA E MELONE
Galloni GOLD LABEL cave-aged parma ham served with honey melon

4. AFFETTATI MISTI / SELEZIONE SPECIALE
An extensive selection of imported Italian Salamis and Hams/ Special

5. MELANZANE ALLA PARMIGIANA
Layers of eggplant oven baked with parmigiano & mozzarella cheese

6. TEGAMINO DI COZZE, VONGOLE E POLPO DI SCOGLIO /NUOVA ZELANDA / MEDITERRANEO
Sautéed mussels, clams, coral octopus with garlic, chili and tomato basil ragout with / N Z mussel / Mediterranean Sea

7. MOZZARELLA IN CARROZZA
Italian Buffalo's Mozzarella cheese & anchovies crispy deep fried in Ligurian Focaccia bread

8. VITELLO TONNATO
Chilled veal eye round sliced thin and covered with the most traditional light caper & tuna sauce and sprinkled with roasted red peppers and garden leaves

9. CARPACCIO DI MANZO "VECCHIO PIEMONTE"
Thin Slices of raw Prime beef served in Piedmont's style with rocket salad leaf

10. IL NOSTRO FRITTO DI MARE NAZIONALE CON VERDURE
A fine selection of deep-fried crustaceans and vegetables.

11.MOLECHE FRITTE ALL'ACETO BALSAMICO
Deep fried soft-shell crab with balsamic vinegar served on a bed of salad leaves

11A. LE LUMACHE DI CHERASCO A DOZZINA SU CREMA DI PATATE, BAGNA CAUDA E VERDURE CROCCANTI
Piedmont's style Snail (Dozen) on potato cream, bagna cauda and crispy vegetable

12. GAMBERONI ALL' AGLIO E PEPERONCINO SU POMODORI VERDI
Garlic, chilli and olive oil flavoured prawns on a bed of green tomato and served with salad lettuce

12A. POLIPO ALLA GRIGLIA CON SCAROLE STUFATE E CREMA DI PATATE E OLIVE
Charcoal grilled Mediterranean octopus with braised salad on potato cream of olive

LE INSALATE

13. INSALATA MISTA
The Best of the garden salad leaves with sweet tomato

14. INSALATA MEDITERRANEA
Traditional Mediterranean salad with Feta cheese, tuna fish, roasted sweet peppers, olives and oregano

15. MOZZARELLA CAPRESE
Sliced original imported Buffalo milk mozzarella with cherry tomatoes in extra virgin olive oil and oregano imported

16. LA RUCOLA CON FORMAGGIO CAPRINO
Rocket salad, sundried tomatoes and Goat cheese

17. CAESAR SALAD
Caesar salad with garlic croutons, Parma ham slices and shaved Parmigiano cheese

18. INSALATA DI POLPO DI SCOGLIO CON RUGHETTA
Fresh rock octopus served warm with a tomato concasse and on a bed of rocket leaves

LE ZUPPE

19. MINESTRONE DI VERDURE DELL'ORTO
Traditional fresh market vegetable soup

20. ZUPPA DI FAGIOLI E FUNGHETTI
Mushrooms Tuscany style and borlotti beans cream soup

21. LA CREMA DI PORRI E PATATE
Leek and potato cream soup

22. PASSATELLI IN BRODO DI POLLO
Traditional "Parma" style chicken broth with parmesan cheese kernel

23. ZUPPA ALLA MARINARA
Traditional Mediterranean seafood soup with croutons

23a. LA CLASSICA ZUPPA DI POMODORO CON CROSTONE DI PANE
Traditional tomato and Italian bread soup

PIZZE E FOCACCIA

All of our pizzas are prepared exclusively with fresh Buffalo milk mozzarella cheese Italian Tomatoes and Baked to perfection in a stone oven

24. PIZZA ZANOTTI (PROSCIUTTO CRUDO DI PARMA GALLONI)
Fresh tomato cubes, mixed cheese and Galloni GOLD LABEL cave-aged Parma Ham

25. FOCACCIA AL ROSMARINO
Focaccia with extra virgin olive oil, Italian herbs, Cervia rock salt

26. PIZZA MARGHERITA
Fresh tomato sauce, mozzarella and oregano

27. PIZZA NAPOLETANA
Fresh tomato sauce, mozzarella, anchovies, capers and Black olives

28. PIZZA VEGETARIANA
Fresh tomato sauce, mozzarella and grilled vegetables

29. PIZZA AI FUNGHI
Fresh tomato sauce, mozzarella and forest mushrooms

30. PIZZA 4 STAGIONI
Fresh tomato sauce, mozzarella, seafood, ham, mushrooms and spicy Italian sausage

31. CALZONE
Folded into a half moon and filled with fresh tomato sauce, spinach, mozzarella cheese, cooked ham and mushroom

32. PIZZA TONNO E CIPOLLA
Fresh tomato sauce, mozzarella, tuna fish and onion marmalade

33. PIZZA AL PROSCIUTTO COTTO DI COSCIA
Fresh tomato sauce, mozzarella cheese and cooked leg ham

34. PIZZA CON SALSICCIA FRESCA PICCANTE ITALIANA
Fresh tomato sauce, mozzarella and spicy imported Italian sausage

35. PIZZA AI FRUTTI DI MARE
Fresh tomato sauce, mozzarella and a mixture of delicious fresh seafood

36. PIZZA CON RUCOLA E POMODORO FRESCO
Fresh tomato sauce, buffalo milk mozzarella & imported fresh rocket leaf

37. PIZZA MARINARA
Fresh tomato sauce, Garlic, Oregano, Parsley

38. PIZZA AI 3 FORMAGGI
Fresh tomato sauce, mozzarella, gorgonzola, goat cheese, rocket salad and pink sweet chillies

LE PASTE

All Dried Pasta are exclusively supplied by the finest Italian Pasta Producers

39. Noi vi suggeriamo di provare la nostra : **TRILOGIA DI PASTE/ SPECIAL**
Gianmaria will be happy to select a trio of pastas for your convenience / Specials ingredients
Minimo 2 ordini
Minimum 2 orders

39(A). SPAGHETTINI ALLE VONGOLE, VERACI
Spaghetti with fresh clams and Italian parsley

40. FUSILLI AL GRANCHIO, POMODORO FRESCO E PREZZEMOLO
Fusilli with fresh sea crab ragout and fresh tomatoes

41. A RICHIESTA POSSIAMO SERVIRE I CLASSICI
"The classics" are also available

A) ALLA CARBONARA
A) *Carbonara Sauce*
B) ALLA CARBONARA ROMANA
B) *Carbonara Original Roman Egg's sauce*
C) AL POMODORO
C) *Tomato sauce*
D) ALL'AGLIO OLIO PEPERONCINO
D) *Garlic, chili and olive oil*

42. LASAGNE AL RAGÚ BOLOGNESE
Traditional oven baked lasagna (handmade) with ragù bolognese and béchamel.

43. CANNELLONI DI MAGRO
Layers of pasta (handmade) rolled and filled with fresh ricotta and spinach. Served with pesto and béchamel sauce.

44. MALTAGLIATI ALLE VONGOLE, RUCOLA E POMODORO
Handmade & randomly cut pasta with clams, rocket salad, and fresh tomato

45. TAGLIOLINI AL POMODORO E BASILICO CON PANCETTA, PECORINO E PISELLI
Handmade pasta with tomato & basil sauce served with imported pancetta bacon, grated pecorino cheese and garden peas

46. TAGLIATELLE ALL'UOVO CON ARAGOSTA AL PROFUMO DI TIMO
Handmade egg pasta with lobster and fresh thyme sauce

47. GNOCCHI DI PATATE E SPINACI AI 4 FORMAGGI O PESTO
Handmade potato & spinach dumplings with 4 imported Italian cheese sauce or pesto

48. PANZEROTTI DI MOZZARELLA CON COPECCHIO E BASILICO
Handmade ravioli shaped pasta filled with mozzarella, sweet tomato and basil

49. STROZZAPRETI IN SALSA D'AGNELLO
Handmade & hand twisted pasta in a creamy lamb sauce

50. LINGUINE AL NERO DI SEPPIA CON ZUCCHINE E RAGU DI PESCATO
Linguini with black squid ink and seafood

51. TAGLIOLINI PIEMONTESI DI SPINACI CON SAN DANIELE E SALSA DI NOCI
Handmade green (spinach) Angelhair pasta with San Daniele ham and Italian walnut sauce

52. AGNOLOTTI DI MAGRO AL BURRO E SALVIA
Handmade spinach and ricotta cheese ravioli with sage, butter and melted Parmesan cheese

53. AGNOLOTTINI DEL PLIN AL SUGO D'ARROSTO TARTUFATO / CON TARTUFO FRESCO
Handmade traditional meat filled in mini ravioli (Piedmont style) in a gravy and truffle sauce/ with fresh Truffle

54. RISOTTO ALLA MILANESE IN ONORE DEL MAESTRO
A traditional Milano style saffron risotto

54(A).RISOTTO NERO ALLA FIORENTINA
Imported Italian Carnaroli rice with black squid ink and seafood

55. RISOTTO ALLA CASALESE CON SALSICCIA SUINA
Imported Italian Carnaroli rice with wild mushrooms and spicy imported Italian pork sausages

55(A).RISOTTO AL CASTELMAGNO E SALSA AL VINO ROSSO
Imported Italian Carnaroli rice with D.O.P Castelmagno cheese and red wine sauce

IL PESCE

DALLA NOSTRA BRACE

TUTTE LE SEGUENTI PORTATE SONO PREPARATE
SULLA VERA BRACE DI LEGNO

All the following dishes are cooked on the real wood charcoal grill

56. GRAN MISTO DI MARE ALLA BRACE (per 2 persone)
An excellent selection of local and imported seafood (for 2 people)

56(A).GAMBERONI ALLA BRACE AL PROFUMO DI ERBETTE PROVENZALI
Charcoal grilled Giant prawns in Provenzale sauce

57. SALMONE SCOZZESE ALLA GRIGLIA ALL'OLIO E SALMORIGLIO
Imported fresh Scottish Salmon steak seasoned with extra virgin olive oil and fresh herbs

58. BRANZINO DEL GIORNO CON OLIO ALLE ERBE DI MACCHIA DEL MEDITERRANEA
Local sea bass grilled with rosemary, thyme, sage, garlic, seasoned with extra virgin olive oil and rock salt in fusion.

IL PESCE DALLA CUCINA

59. BRANZINO DEL GOLFO IN CROSTA DI SALE GEMMA
Local sea bass in a salt crust infused with herb essences and first pressed olive oil

60. PESCATO DEL GIORNO A VOSTRO GRADIMENTO
Catch of the day at the following choices
(A) AL FORNO CON PATATE, FUNGHI E OLIVE
(A) *with potatoes, mushrooms and olives*

(B) CARTOCCIO CON PATATE E VERDURE
(B) *fillet baked in foil with vegetables, extra virgin olive oil, garlic and lemon drops*

(C) ALL'ACQUA PAZZA IN CARTA FATA
(C) *in an Italian tomato and garlic infusion, wrapped and steamed in Fata Paper*

61. SOGLIOLA AL LIMONE, CAPPERI E SALVIA O ALLA GRIGLIA
Traditional Sole fish served with lemon, caper and sage sauce or charcoal grilled

62. TOOTHFISH COTTO IN PADELLA CON CREMA DI PISELLI E FUNGHI DI STAGIONE
Pan fried toothfish fillet with green pea cream and roasted mushroom

CARNE DALLA BRACE

63. GRAN MISTO DI CARNI (PER 2 PERSONE)
The Grand Mixed Grill (for 2 people)

64. COSTATA DI WAGYU ALLA FIORENTINA (A PESO) Cottura consigliata al sangue
Florentine style Wagyu T-bone steak (by weight) suggested cooking rare

65. POLLETTO NOSTRANO AL MATTONE
Northern Style baby chicken grilled spread & weighted with stone

66. FILETTO DI MANZO CONDITO CON SALE GROSSO E ROSMARINO
Fillet of Beef with rock salt and rosemary

67. TAGLIATA DI SOTTOFILETTO DI MANZO
Sliced beef sirloin seared and seasoned with extra virgin olive oil and rock salt

68. COSTOLETTE DI AGNELLO ALLE ERBETTE
Australian lamb cutlets with rock salt on fresh herbs sauce

68a. PETTO D`ANATRA ALL`ANTICA RIPIENO CON PORCINI
Duck Breast Oven baked and stuffed with porcini mushroom

DALLA CUCINA

69. FILETTINI D'AGNELLO ALLE ERBE DEL CONTADINO DEL NORD
Lamb tenderloin cooked with herbs in the traditional northern peasant/farmer style

70. PETTO DI POLLO ALLA VALDOSTANA
Chicken breast with parma ham and imported Fontina cheese melted on top

71. PRESA DI MAIALE IBERICO DI TROPEA CROCCANTI
Prime Iberian pork with crispy Tropea onion

71a. MAIALINO DA LATTE ALLA NOSTRA MANIERA
Boneless, suckling pig Zanotti's style

72. NODINO DI SANATO ALLA MILANESE CON RUCOLA AROMATIZZATA
Crumbe cutlet topped with rocket leaf, Milanese style

73. FILETTO DI MANZO ALLE BACCHE DI GINEPRO
Beef Fillet in a delicate gin and juniper berry sauce

74. FEGATO AL MARSALA O AL BURRO E SALVIA
Veal liver seared with Marsala wine and served on a bed of spinach leaves or traditional butter and sage

75. OSSOBUCO DI VITELLA
Traditional veal Ossobuco served with a vegetable gremolade and mashed potato

76. *Additional risotto with saffron*

I FORMAGGI

77. SELEZIONE DI FORMAGGI ITALIAN SERVITI CON COMPOSTE E MIELE
A basic selection of imported Italian cheese assortment accompanied with a variety of classic Compote and Honey

I DOLCI

78. IL TIRAMISU DI GIANMARIA
The classic Italian coffee & mascarpone cheese dessert

79. ZUPPA INGLESE RIVISITATA ALLA NOSTRA MANIERA
One of Italy's most famous desserts, made with rum-sprinkled slices of panettone, layered with rich custard and candied fruits, and topped with meringue.

79(A). MACEDONIA DI FRUTTA FRESCA AFFETTATA E MARASCHINO
A Variety of fresh tropical and imported fruits salad with maraschino liquor and lemon zest

80. PANNACOTTA
The traditional Torino recipe for pannacotta with caramel sauce

81. TORTA DI MELE CON GELATO DEL GIORNO
Apple & cinnamon cake with gelato of the day

82. PROFITEROL FARCITI CON PANNA MONTATA RICOPERTI DI CIOCCOLATO CALDO O FARCITI CON GELATO
Profiterols filled with whipped cream and covered with hot chocolate or with gelato

83. ZABAGLIONE CALDO
Hot Zabaglione with Marsala

84. TORTA CAPRESE DI CIOCCOLATO CON GELATO
Chocolate and almond caprese tart served with gelato

84a. SEMIFREDDO ALLE NOCCIOLE DELLE LANGHE CON CIOCCOLATO
Iced Parfait flavored with Langhe's caramelized nuts and chocolate sauce

84b. TORTINO CALDO CREMOSO AL CIOCCOLATO FONDENTE CON GELATO (15 min.)
Bitter chocolate lava tart served with gelato (15 minutes cooking time)

85. BUNET PIEMONTESE
One of Piedmont's most famous dessert with amaretti cookies chocolate and caramel