

Zita

A journey through flavors, stories and shared roots.

Antipasti

Olives marinated with Citrus and Elderflower	€18
<small>1-6-12</small>	
Selection of Crostini with Traditional Tuscan Dips	€15
<small>1-4-7-9-11</small>	
Selection of Italian Prociutto Crudo	€23
<small>1-7</small>	
Creamed Black Bass from Trasimeno with Herbs and Crispy bread	€23
<small>1-4-7-9-11-14</small>	
Local Farm Egg cooked at 62° with Pecorino Cheese Fondue and Black Truffle	€22
<small>3-7-12</small>	

Pasta Fatta in Casa

Spaghetti all'Amatriciana	€15
<small>1-3-7-9-11-12</small>	
Gigli with Florentine Ragù	€15
<small>1-3-8-9-11-12</small>	
Chitarrini with Truffle	€25
<small>1-3-7-9-11-12</small>	
Tagliatelle with Duck Ragù	€22
<small>1-3-7-9-11</small>	
Maremmani Ravioli filled with Ricotta and Spinach Prosciutto Crudo and Sage Butter	€18
<small>1-3-7-8-11</small>	

Dall'orto

Soup of the Day	€18
<small>1-9-11</small>	
Salt baked Cauliflower with Cabbage and Mustard Taleggio Sauce	€22
<small>1-7-9-10-11</small>	
Ash roasted Aubergine with Herbs and Datterino Tomatoes	€20
<small>1-7-9-10</small>	

Alla Brace

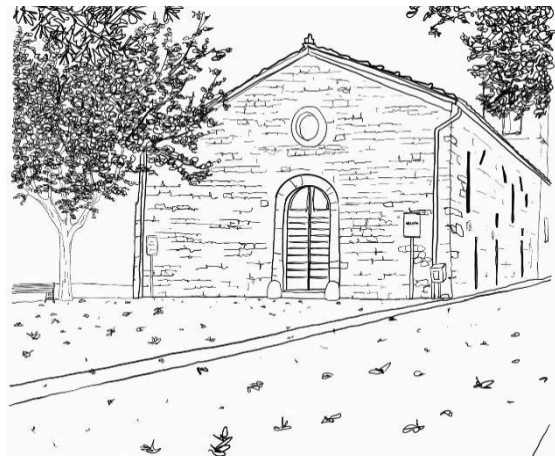
Florentine Steak	€12 hg
Rib Eye on the Bone	€10 hg
Chicken	€40
Meat Skewer	€26

Contorni

Marinated Vegetables from our Garden	€8
Sautéed Wild Greens with Onion and Pecorino Cheese	€8
Tuscan Flask Cannellini Beans	€8
Roasted Potatoes with Herbs	€8
Green Salad	€8

Dolci

Zitas Tiramisu with Coffee Ice Cream	€16
<small>1-3-7-8</small>	
Millefoglie with Gianduja Cream and Caramel	€10
<small>1-3-7-8-11-12</small>	
Cantucci and Vinsanto	€13
<small>1-3-7-8-11-12</small>	
Roll Cake with Preserved Carrot and Cinnamon	€12
<small>1-3-7-11</small>	



Questi allergeni sono ingredienti nel nostro menù

1. Glutine 2. Crostacei 3. Uova 4. Pesce 5. Arachidi 6. Soia 7. Latte e prodotti a base di latte (incluso lattosio) 8. Frutta a guscio e prodotti derivati 9. Sedano 10. Senape 11. Semi di sesamo 12. Anidride solforosa e solfiti 13. Lupini 14. Molluschi

