

Zita

A journey through flavors, stories, and shared roots

Antipasti

Marinated Olives with garlic and orange	€18
1-6-12	
Pickled Vegetables, Lentil Hummus and aromatic Oil	€15
1-7-8-9-10-12	
Fried Sant'Albino polenta, blue cheese, walnuts, pears, and lard	€18
1-7-9-12	
Radicchio Flan, Taleggio cream and chestnuts	€17
1-7-9-12	
Marinated cabbage salad, friggirelli peppers and pumpkin seeds	€15
8-12	

Pasta Fatta in Casa

Pici cacio e pepe	€18
1-3-5-7-8-11	
Casentino Ravioli with Porcini Sauce	€19
1-3-5-7-8-11	
Spaghetti all'Amatriciana	€16
1-5-7-8-11-12	
Yellow Potato Gnocchi with Etruscan Pork Sausage Sauce & Selva Red Onion	€18
1-5-7-8-12	
Pappardelle with Wild Boar Ragù	€21
1-3-5-7-9-11-12	

Dall'orto

"Celery, Carrots & Onion"	€18
7-8-9-12	
Soup of the Day	€18
1-7-9-11	
Grilled Yellow Pumpkin, Sautéed Mushrooms and Truffle	€22
1-7	

Alla Brace

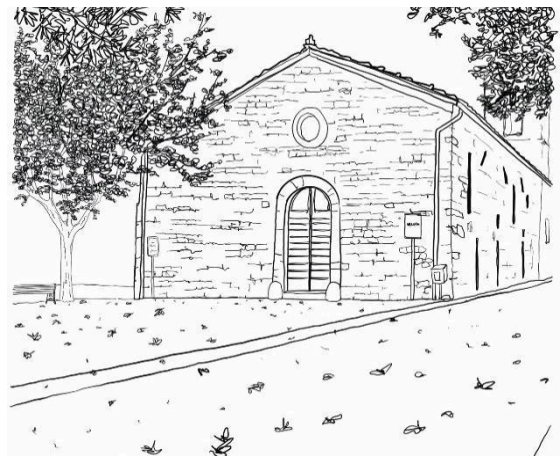
Florentine steak	€12 hg
Rib eye on the bone	€10 hg
Chicken	€40
Mixed grill skewer	€50
Grilled Calamari from Porto Santo Stefano & Potato	€28
2-4-14	

Contorni

Grilled vegetables	€8
Baby spinach, lemon, pecorino and seeds	€8
7-8	
Roasted potatoes with herbs	€8
Autumn Salad	€8
8	

Dolci

Zitas Tiramisu with coffee ice cream	€16
1-3-7-8	
Crispy Meringue, Diplomat Cream & Figs	€15
1-3-7	
Cantucci and Vinsanto	€13
1-3-7-8-11-12	
Apple Cake with Whipped Cream & Crème Anglaise	€15
1-3-7	
Selection of Cheeses	€18
7	



These allergens are ingredients in our menu

1. Gluten 2. Shellfish 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk and milk products (including lactose) 8. Nuts and products thereof 9. Celery
10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites 13. Lupins 14. Molluscs

