

# Zita

## Antipasti

Beef Tartare | Bone Marrow Salted Butter €35

Grilled Brioche | Local Quail Eggs

1-3-7-10

Nero Etrusco Ham from Montefiascone €20

Cantaloup Melon and Grilled Walnuts with  
Fennel Seeds

8-12

Tomato Bruschetta | Toasted Bread €18

Basil and Shallots

1

The Art of Knowing How to Make €27

Cured Meats and Cheeses

1-5-7-8-10-12

Maremma Caprese | Tomatoes €21

Cuore d'Albenga

7

Senese Snack | Anchovies with Pesto €22

Soft Boiled Egg | Toasted Bread | De Magi Butter

1-3-4-7

## Primi

Cold Fusilloni | Basil Pesto | Olives €20

Seared Trasimeno Tench | Cherry tomatoes

Arugula

1-4-5-6-7-8-9

Homemade Pici with Valdichiana Aglione €20

Sauce

1-9-12

Tuscan Pappa al Pomodoro | Basil | Bufala €20

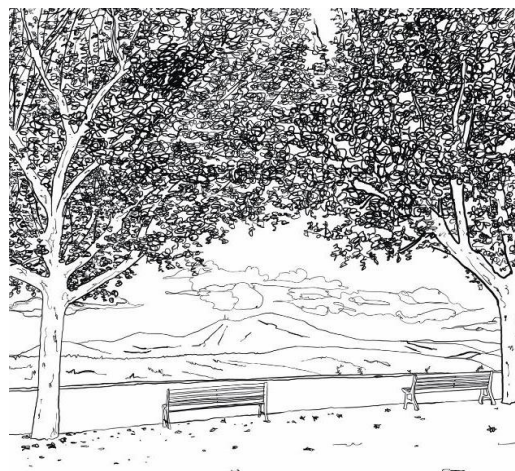
Sfilacciata

1-7

The Classic Maremma Ravioli | €22

Guinea Fowl Ragu | Butter and Juniper Oil

1-3-7-9-12



## Lunch

### Secondi

Cinta Senese Steak | Panzanella €35

Homemade Fries

1-3-9-12

Caesar Salad from Mugello €27

1-3-4-7

Zucchini Flowers | Sheep's Ricotta | Lemon €23

Taleggio Cream

1-7

Civaiolo Umbrian Chickpea Mousse | €22

Lentils | Aglione Powder | Marinated Salted

Ricotta | Cucumber | Bread Chips

7-9-12

Crispy Fried Latterini | Trasimeno Royal €25

Perch

1-2-3-4-14

### Dolci

Strawberry Salad | Basil Sorbet €12

3-7-8-12

Blueberry Mousse | Peach Cream | €15

Lemon Gel | Vanilla Biscuit

1-3-7-8-12

Cantucci | Vin santo | Zabaglione €11

1-3-5-7-8-12

### Allergens

1. Gluten-whole grains 2. Shellfish 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Dairy and products made with dairy 8. Nuts and products produced from all nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulfur dioxide and sulfites 13. Lupins and any products containing lupins 14. Mollusks and any products made with mollusks

