



OUR SEA FOOD HORS D'OEUVRES/APPETIZERS

Anchovy fillet on fennel and orange	€ 12.00
“Bruschetta” (slices of grilled bread) with Sicilian anchovy fillets, date tomatoes and pearls of buffalo mozzarella	€ 12.00
Mussels “Tarantina Style” (with tomato sauce and chili) with toasted bread	€ 12.00
Our smoked tuna fish, swordfish and salmon	€ 16.00
Octopus salad with “taggiasca” olives on smashed potatoes	€ 16.00

OUR GROUND HORS D'OEUVRES/APPETIZERS

Caprese salad with buffalo mozzarella	€ 10.00
Hand-cut Parma seasoned ham with hot bread	€ 12.00
Grand plate of cold meats with local “piadina” (hand-made flatbread)	€ 12.00
Air-seasoned beef (bresaola) I.G.P. (Italian origin warranty mark) with rocket and Grana	€ 12.00
Regional cheese’ s assorted with jam and honey	€ 12.00
Veal in tuna sauce	€ 12.00
Ham and melon	€ 12.00

OUR FIRST COURSE SEAFOOD DISHES

Hand-made Tagliolini with salmon	€ 12.00
Garganelli with swordfish*, cherry tomatoes and rocket	€ 12.00
Hand-made Spaghetti (alla Chitarra) with mussels and clams	€ 14.00

RISTORANTE NONNA Zina

Rigatoni De Cecco with diced yellowtail**, cherry tomatoes, capers and "taggiasca" olives	€ 14.00
Hand-made Tagliolini with prawns and cherry tomatoes	€ 16.00
Hand-made Spaghetti (alla Chitarra) with shellfish	€ 18.00

OUR FIRST COURSE GROUND DISHES

Potato Gnocchi with fresh tomato and pearls of buffalo mozzarella	€ 12.00
Hand-made Tortelloni stuffed with cheese and spinach with butter and sage	€ 12.00
Hand-made Cappelletti in local regional meat & tomato sauce	€ 12.00
Hand-made Farmer's Passatelli with Guanciale (pork cheek) and red radicchio	€ 12.00
Hand-made Tagliolini with Guanciale (pork cheek) & shallot	€ 12.00
Hand-made Tagliatelle in local regional meat & tomato sauce	€ 12.00

OUR SECOND COURSE SEAFOOD DISHES

Slice of grilled swordfish	€ 16.00
Slice of baked salmon	€ 18.00
Fried squids and prawns	€ 18.00
Gilthead / Sea bass at customer's choice	€ 20.00

OUR SECOND COURSE GROUND DISHES

Lemon escalope	€ 14.00
Mixed meat grill	€ 16.00

RISTORANTE
NONNA
Zina

Grilled soft cheese with sautéed vegetables	€ 16.00
Veal chop Milanese style	€ 16.00
Beef hamburger of Italian Scottona with chips	€ 18.00
Sliced beef of Italian Scottona with rocket and Parmesan	€ 21.00

OUR SIDE DISHES

Mixed salad	€ 5.00
Pinzimonio (Raw vegetables with oil and salt)	€ 5.00
Grilled or steamed vegetables	€ 6.00
Fried or oven baked chips	€ 6.00

OUR MEGASALADS

Mediterranean megalad (lettuce, rocket, red lettuce "radicchio", olives, tuna fish, corn and tomatoes)	€ 10.00
Chicken megalad (grilled chicken, lettuce, rocket, walnuts and grana flakes)	€ 12.00
Greek megalad (Feta, cucumbers, lettuce, rocket, olives, red onion)	€ 12.00

OUR DESSERTS

Sliced fresh fruit	€ 6.00
Lemon/coffee sorbet	€ 6.00

RISTORANTE
NONNA
Zina

Cream ice-cream with “Fabbri” black cherry	€ 6.00
Coconut semifreddo parfait with bitter orange	€ 6.00
Zuppa Inglese (typical dessert with sponge cake, cream, chocolate and Alkermes)	€ 6.00
Cupcake with hot dark chocolate core and cream ice-cream	€ 8.00
Bread & service	€ 2.50
Water 0.75 l.	€ 3.00

All our dishes are express, we therefore apologize for any possible delay, due to the quality of the workmanship: we are certain you will appreciate, enjoy your meal.

*Prepared with frozen or deep frozen raw material at source

** Fresh products subjected to rapid temperature reduction to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Regulation 852/04 and EC Regulation 853/04