

## Le Zingare

**Zingara Ischia Style** €14,00

Boccia bread, Parma ham, lettuce, mayonnaise, tomato, and mozzarella (1,2,7)

**Vegetarian Zingara** €12,00

Boccia Bread, Grilled Vegetables with Balsamic Vinegar, Basil, Fior di Latte, and Smoked Mayonnaise (1,2,7,12)

**Salmon Zingara** €14,00

Boccia Bread, Marinated Salmon, Philadelphia Cream Cheese, Arugula, and Avocado (1,4,7)

**Dessert of the Day** €10,00

**Water** €3,00

**Soft Drink** €5,00

**Beer** €5,00

**Wine by the Glass** €8,00

**Espresso / Cappuccino** €3,00

**Wine list available upon request**



Our Atelier, where art and  
cuisine come together

Cover Charge €4,00

### Allergens:

1 - Cereals containing gluten, 2 - Crustaceans, 3 - Eggs,  
4 - Fish, 5 - Peanuts, 6 - Soy, 7 - Milk, 8 - Tree Nuts,  
9 - Celery, 10 - Mustard, 11 - Sesame Seeds,  
12 - Sulfur Dioxide, 13 - Lupin Beans, 14 - Mollusks

## **Le Freselle**

**Sea Fresella** €20,00

Bluefish tartare, buffalo mozzarella stracciata, and semi-dried cherry tomatoes (1,2,7)

**Fresella Caponata** €14,00

Tomatoes, Olives, Capers, Oregano, Anchovies, and Basil (1,4,9,10,13)

## **The Salad**

**Cesar Salad** €18,00

Lettuce, chicken breast, croutons, Parmesan shavings, and Caesar Sauce (1,3,7,10)

**Mix Salad** €16,00

Lettuce, Tomatoes, Raddish, Carrots

**Summer Salad** €18,00

Songino Salad, Peeled Oranges, Fennel, and Mixed Seeds (5,8,11)

## **Main Course**

**Gnocco** €18,00

Homemade Potato Gnocchi with Amberjack and Zucchini (1,4,12)

**Spaghetto** €18,00

Spaghetti with Roasted Tomato Sauce and Parmesan Fondue (1,7)

## **Second Course**

**La Parmigiana** €14,00

Eggplant Parmigiana (7)

## **The Fries**

**Fried Squids** (1,4,14) €18,00