

WELCOME To *Zà Zà!*

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-COCKTAILS-

Bloody Mary

Mojito

Passion Fruit Mojito

Strawberry Caipiroska

Negroni

Gin tonic

Aperol Spritz

Mora Spritz Speciale Zà Zà

Pesca Spritz Zà Zà

Hugo Spritz

Cuba Libre

Piña Colada

Spritz Chandon

A Cup of Rosé Grande Reserve Mandois Champagne

A Cup of Lamotte brut Champagne

-TARTARE-

Zà Zà style Beef tartare (uncooked)

Zà Zà style Truffled Beef tartare (uncooked)

Sicilian style Beef tartare, with stewed sweet peppers & tabasco (uncooked)



cover charge

-APPETIZERS-

Antipasto alla Zà Zà (Mixed fried polenta with mushrooms and liver paté, mixed salami, tastes of pappardelle and ribollita, truffled omelette and fries meatballs)

Zia Giuliana's Tagliere (A sample of mixed salami, robiola and pecorino cheese, olives, sun-dried tomatoes, Zà Zà style artichoke, panzerotti and marmalade)

Crostone with Provola cheese (a slice of grilled bread)

Crostone with Lardo di Colonnata (a slice of grilled bread)

Crostone with chicken liver paté

Crostone with porcini mushrooms* (a slice of grilled bread)

Zà Zà style Bruschetta
(Florentine bread with tomatoes, and cheese cream)

Fried Polenta with mushrooms and chicken liver paté

Zà Zà style Artichokes (garlic oil and herbs)

Fettunta (grilled bread with garlic and farm oil)

Fettunta with white beans (grilled bread with garlic and farm oil)

A plate of Parma ham

Parma ham and cantaloupe melon

Parma ham and two croutons with chicken liver paté

Parma ham, Panzerotti (fried bread dough) and stracchino cheese

Misto di salumi di fattoria: a mix of salami, Parma ham and salami with fennel seeds

Pecorino cheese and tangerine jam

Goat cheese and tangerine jam

Za Za style Mixed Cheese (Pecorino cheese, Goat cheese, Feta, Brie, Taleggio cheese)

-FIRST COURSES-

Bolognese style Fettuccine (ground beef and tomato sauce)

Bolognese style Fettuccine, large portion

Spaghetti "alla carbonara" (bacon, eggs and parmesan cheese)

Truffled Spaghetti alla carbonara (bacon, eggs and parmesan cheese)

Boccalona style Spaghettoni (tomato, garlic, chilli pepper
and parsley sauce)

Duck sauce Pappardelle

Wild Boar sauce Pappardelle

Creamy Truffled sauce Ravioli

Spaghetti with garlic, oil and chilli pepper

Pici cacio e pepe (pecorino cheese and pepper)

Risotto with porcini mushrooms (*)

Ravioli or Penne strascinati (bolognese and heavy cream sauce)

Tomato sauce Penne

Porcini Mushrooms Fettuccine (*)

Homemade Pesto Tagliatelle

Zà Zà style Sausage sauce Siena "Pici"

Creamy Truffled sauce Tagliatelle

Porcini Mushrooms Ravioli (*)

Rigatoni alla Sorrentina Zà Zà Style (fresh tomato sauce with basil
and Buffalo mozzarella)

Tomato and basil sauce Gnocchi

Truffled heavy cream and ham sauce Tortellini

Gorgonzola cheese Gnocchi

Truffled Gorgonzola creamy Gnocchi topped with fresh Truffle

Homemade Lasagna

Tuscan vegetables soup

"Ribollita", Tuscan traditional vegetables and bread soup

"Pappa al pomodoro", Tuscan traditional tomato, leek, basil and bread soup

Tuscan creamy white beans and spelt soup

Tris di minestre (a sample of Ribollita, Pappa al pomodoro and Tuscan creamy
white beans and spelt soup)

-MAIN COURSES-

Creamy Truffle sauce Omelette

Parmesan cheese Omelette

Zà Zà style Peposo (wine and black pepper beef stew)

Florentine style Ossobuco with mushrooms and mashed potatoes

Trippa alla Fiorentina, veal tripe with a special tomato sauce

Zà Zà style Beef Tartare (uncooked)

Cacciatora Chicken (with red onions and black olives) and a side of white beans "All'Uccelletto" (with tomato, sage and garlic sauce)

Creamy Truffled sauce Chicken breast and a side of rosemary potatoes

Florentine style fried Chicken
and French fries in a flour and egg batter

Grandmama Mara's Rabbit in a delicious tomato sauce
and mashed potatoes

Entrecôte Zà Zà Style

Tagliata (Beef Slices) Zà Zà style sautéed in a secret mixture of Italian fresh herb and extra virgin olive oil and a side of rosemary potatoes

Green peppercorn and Cognac creamy sauce Beef Fillet
and a side of rosemary potatoes

Grilled beef Fillet and a side of rosemary potatoes

Zà Zà style Beef Fillet (sautéed with fresh cherry tomatoes
and dried herb)

Beef fillet topped with fresh truffle

Veal escalope with Truffled porcini mushrooms *
with rosemary potatoes

Veal escalope with porcini mushrooms* and a side of French fries*

Nonna Ines's fried veal Cutlet with gorgonzola truffled sauce
and a side of rosemary potatoes

Fried Veal meatballs with porcini mushrooms *
and a side of rosemary potatoes

Melanzane alla Parmigiana (homemade eggplant baked with tomato sauce
and Parmesan cheese)

Zà Zà style baked vegetables, large portion

-GRILLED AND CHARCOAL GRILLED MEAT-

Chicken steak and a side of Peperonata (stewed sweet peppers with tomato, onions, capers and olives sauce)
and a side of rosemary potatoes

Sliced grilled beef with stewed sweet peppers

Grilled Tagliata (beef slices) topped with raw artichokes
and Parmesan shavings

Grilled Tagliata (beef slices) topped with rocket salad and creamy truffle
sauce and a side of rosemary potatoes

Grilled Tagliata (beef slices) topped with rocket salad
and Parmesan shavings

Grilled Tagliata (beef slices) topped with porcini mushrooms*

Grilled Tagliata (beef slices) and a side of rosemary potatoes

Grilled veal Loin and a side of rosemary potatoes

Florentine grilled beefsteak (*1) - by the kilo

Florentine grilled Tenderloin beefsteak (*2) - by the kilo

Florentine grilled Tenderloin beefsteak with fresh truffle (*2)
- by the kilo

*Beefsteak is served with our famous sauce
and we reccomanded rare cooking*



-SEAFOOD MENU-

-Appetizers-

Sauté mussels marinara France style

-First Courses-

Zà Zà style Clams soup

Zà Zà style Clams Spaghetini

Zà Zà style Prawns Spaghetti

Seafood Spaghetti

Curry and prawns risotto

Fresh Lobster Spaghetini

-Main Courses-

Fried fresh Squids and Prawns

Salmon fillet with Capers sauce and a side of roasted sweet peppers
and rosemary potatoes

Zà Zà style Sea bass fillet and a side of baked vegetables

Green peppercorn and Cognac creamy sauce Sea bass fillet
with mashed potatoes



-TRUFFLE SPECIALTIES-

-Appetizers-

Truffled Florentine style Bruschetta (Florentine bread with tomatoes, basil and olive oil)

Parma ham, Burrata and artichoke topped with fresh Truffle

-First Courses-

Truffled duck sauce Pappardelle

Tagliolini topped with fresh Truffle

Truffled Spaghetti "Alla carbonara"

Truffled Gorgonzola creamy Gnocchi topped with fresh Truffle

Prawns and zucchini Flowers Spaghettoni topped with fresh Truffle

Truffled heavy cream and ham sauce Tortellini

Risotto with saffron, zuchinis, prawns and fresh truffle

-Main Courses-

Grilled Tagliata (beef slices) topped with fresh Truffle

Zà Zà style Truffled beef Tartare (uncooked)

Grilled Tagliata topped with fresh Truffle and porcini mushrooms*

Veal escalope with Truffled porcini mushrooms*

Sea bass fillet topped with fresh Truffle
and a side of baked vegetables

Beef Fillet topped with fresh Truffle

-Order to eat at the table or to take away-

Truffled French fries * - our specialty

-SIDE DISHES-

Green mix salad (lettuce, tomatoes, cucumbers, and carrots Salad)
or green salad

French fries (*)

Rosemary potatoes

White beans "All'uccelletto" (tomato, garlic and sage sauce)

Sautéed Spinach with garlic and olive oil

Zà Zà style Peperonata (stewed sweet peppers with tomato, onions,
capers and olives sauce)

Zà Zà style baked vegetables

Fried artichokes or Fried zucchini flowers

Mashed potatoes

-SPECIAL SALADS-

Niçoise Salad

(lettuce, tomatoes, cucumbers, tuna, olives, anchovies, sliced boiled eggs topped with Vinaigrette dressing)

Nonna Mara's Salad

(canasta lettuce, pink peppercorn, Groviera cheese, boiled eggs, baked ham, walnuts topped with Nonna Mara's dressing)

Greek Salad

(lettuce, tomatoes, cucumbers, Feta cheese, olives, red onions and oregano)

Caprese Salad

(fresh sliced tomatoes, mozzarella cheese, basil leaves, oregano, pesto oil, salt and pepper)

Country salad

(canasta lettuce, pears, Pecorino cheese, Parma ham topped with Country dressing)



-DESSERTS-

Zà Zà style homemade Mascarpone cream

Homemade Tiramisù

Zà Zà style Apple Pie served with Mascarpone cream

Special caramel-topped Panna Cotta – The best in the world!

A cup of mixed Vivoli's Gelato

Fresh strawberries with lemon juice

Fresh strawberries with mascarpone cream

Zà Zà style fresh sliced Pineapple

Florentine Vin Santo served with homemade Cantucci cookies

Zà Zà style sorbet

Zà Zà style flourless chocolate cake served with Mascarpone cream

Zà Zà style Cheesecake, secret recipe

Torroncino Semifreddo affogato al caffè

(Gelato “drowned” with hot espresso coffee)

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Zà Zà

TRATTORIA *dal 1977*

RED WINES
WHITE WINES
CHAMPAGNE
ROSE' WINES
SPUMANTI
HOUSE WINES
WATER, SOFT DRINKS AND BEER
TRUE ITALIAN SOFT DRINKS
COFFEE AND TEA
DESSERT WINES, LIQUORS, AFTER
DINNER LIQUORS





-RED WINES-

glass
cl 120

bottle *magnum*
cl 750 *l 1,5*

By the glass servings: see wine list

- Zà Zà house red wine
Lambrusco Grasparossa di Castelvetro DOP
Ciliegiolo di Montalcino "Di Paolo" Bel Poggio
Morellino di Scansano DOCG Morisfarms
Rosso Toscana IGT Eretico "San Donatino"
Clinio IGT Toscana Tenuta Fratini, recommended by Mr.Bondi
Villa Antinori rosso IGT
Cabernet Terre More Maremma Toscana Marchesi Frescobaldi
Monnalisa Sangiovese Superiore Romagna DOC
Sangiovese Appassimento Romagna DOC cantine L. Da Vinci
Re'd IGT Sangiovese cantina Dainelli
Chianti DOCG BIO Grati
Zà Zà Dianella Chianti DOCG
Chianti Classico Zà DOCG della fattoria Zà
Chianti Classico Villa Calcinaia
Chianti Classico Brolio Barone Ricasoli
Chianti Classico Carpineto
Chianti Classico Rocca di Montegrossi Gaiole in Chianti
Chianti Classico Clemente VII
Chianti Classico Peppoli M. Antinori San Casciano Val di Pesa
Chianti Classico Fonterutoli Castellina in Chianti
Chianti Classico Castello di Ama Gaioli in Chianti
Chianti Classico Badia a Passignano DOCG
- Gran selezione Marchesi Antinori
Chianti Riserva Fattoria Dianella
Chianti Classico Riserva Ducale Ruffino
Riserva Nipozzano M. de' Frescobaldi Rufina
Chianti Classico Riserva Banfi Montalcino
Chianti Classico Borro del Diavolo Riserva Ormanni
Chianti Classico Zà Riserva della Fattoria Zà Zà
Chianti Classico Il Grigio Riserva San Felice
Chianti Classico Riserva Carpineto
Chianti Classico Riserva Villa Calcinaia

glass
cl 120

bottle
cl 750

magnum
l 1,5

Marchesi Antinori Chianti Classico Riserva
Nero d'Avola Tareni Terre Siciliane
Nero d'Avola Mandrarossa Costadune
Rosso di Montepulciano Avignonesi DOC
Rosso di Montepulciano Lodola Nuova
Nobile di Montepulciano Fattoria del Cerro
Nobile di Montepulciano TorCalvano
Nobile di Montepulciano La Braccessa
Nobile di Montepulciano Avignonesi
Nobile di Montepulciano Carpineto DOCG
Nobile di Montepulciano DOCG -
Tenuta Calimaia Marchesi Frescobaldi
Pinot Nero Meczan Joseph Hofstatter
Bolgheri Zà Zà - Cabernet Franc
Bolgheri Poggio ai ginepri Tenuta Argentiera
Bolgheri Rosso Michele Satta
Bolgheri Villa Donoratico Tenuta Argentiera
Ornellaia Bolgheri Superiore
Argentiera Bolgheri Superiore
Bolgheri Superiore Hortense Tenuta Fratini,
recommended by Mr.Bondi
Rosso di Montalcino Banfi
Brunello di Montalcino Campogiovanni San Felice
Brunello di Montalcino Poggio Salvi
Brunello di Montalcino Il Greppone
Silvano Podere la Pace DOC Maremma Toscana Cabernet Franc
Insoglio del Cinghiale Campo di Sasso Bibbona
Merlot Castello Ginori Montescudaio DOC
Le Difese Tenuta San Guido Castagneto Carducci
Guidalberto Tenuta San Guido
Barolo Fontanafredda Serralunga d'Alba
Amarone Allegrini della Valpolicella Fattoria Cortegiara
Tignanello
Lux Vitis Marchesi Frescobaldi
Sassicaia Tenuta San Guido
Masseto Ornellaia



-WHITE WINES-

glass
cl 120

bottle
cl 750

magnum
1,5

By the glass servings: see wine list

ZàZà house white wine
Vermentino Colli di Luni
Vermentino Sereno e Nuvole Fattoria Dianella
Vermentino Masso Vivo Marchesi Frescobaldi
Vernaccia di San Gimignano
Ribolla gialla cantina Conti di Prampero
Pinot grigio cantina Conti di Prampero
Pecorino IGP colline pescaresi M. Migliorati
Greco Fattoria del Sannio
Falanghina Fattoria del Sannio
Müller Thurgau Cantina Tramin
Chardonnay Villa Ciabattini
Chardonnay J. Hoffstätter
Gavi di Gavi DOCG
Chanson Chablis
Pinot Bianco J. Hoffstätter
Pinot Grigio cantina Bastianich Friuli Colli Orientali
Cloudy Bay Sauvignon blanc
Gewürztraminer J. Hoffstätter
Blangè Arneis Ceretto
Pinot Grigio del Collio Russiz
Nina Podere la Pace 100% Viognier DOC Maremma Toscana
Pinot Grigio Scabrezza

-CHAMPAGNE-

Champagne Lamotte brut
Champagne Mandois brut
Champagne Rosé Grande Reserve Mandois
Champagne Jacquart brut Rosé
Champagne Armand de Brignac Brut Gold
Champagne Dom Pérignon Vintage
Champagne Dom Pérignon Vintage Luminous
Champagne Veuve Clicquot Cuvée Saint-Pétersbourg
Champagne Veuve Clicquot Extra Brut Extra Old
Champagne Moët & Chandon Réserve Impériale
Champagne Moët & Chandon Rosé Impérial
Champagne "R" de Ruinart
Champagne Ruinart Blanc de Blancs

-ROSÉ WINES-

Rosato di Fattoria Zà Zà
I Pianali IGT Rosato Tenuta Argentiera
Château d'Esclans The Pale Rosé by Sacha Lichine
Bollicine Rosé Serafini e Vidotto
Rosé de Noir Cleto Chiarli Spumante Rosé brut
Alie Rosé Toscana Marchesi Frescobaldi

-SPARKLING AND DESSERT WINES-

Prosecco DOC Bottega
Prosecco Valdobbiadene Col de' Salci
Chandon Garden Spritz Vino Spumante
Moscato D'Asti Saracco
Passito vino liquoroso di Pantelleria
Sauternes Chateau Lange Réglat

-HOUSE WINES-

½ liter Red or White di fattoria (farm estate wine)
½ liter Rosé di fattoria (farm estate wine)
1 liter Red or White di fattoria (farm estate wine)
Chianti Classico Zà Zà bottle 375ml
½ liter Chianti Classico Zà Zà

-SOFT DRINKS-

Sparkling or still water
Soft drinks
Bottled beer cl. 33 or small draught beer
Large draught beer or bottle cl. 66
Fresh-squeezed juice
Fruit smoothie Zà Zà caribbean style

-TRUE ITALIAN SOFT DRINKS-

Chinotto Lurisia (bitter orange drink)
Limonata Niasca di Portofino (Niasca Portofino lemonade)
Mandarinata Niasca di Portofino (Niasca Portofino tangerine drink)
Festivo di Portofino (cedar/apple/ginger)



-COFFEE AND TEA-

Espresso Coffee
Decaffeinated coffee, barley coffee
Caffè corretto (espresso coffee laced with liquor)
Caffè Americano (tall coffee), Cappuccino, Black Tea, herbal teas
Caffelatte Zà Zà or Specialcaffè Zà Zà
Caffè con panna alla Zà Zà (espresso coffee with cream)

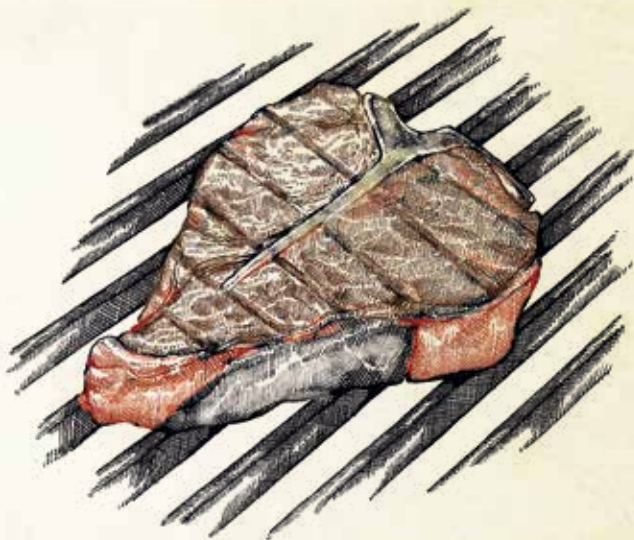
**-DESSERT WINES, LIQUORS,
AFTER DINNER LIQUORS-**

'La Bomba' amaro di fattoria ("The Bomb", farm estate tonic liquor)
Nocino (walnut liqueur), Limoncello (lemon liqueur) o Arancino
(orange liqueur), digestifs
Jefferson (digestive bitter)
Grappa of the house
Zà Zà Vin Santo
Zà Zà red Vin Santo special reserve
Amaro Auser 1924

THE FLORENTINE T-BONE STEAK

WAS BORN IN PIAZZA SAN LORENZO

- How do you cook a T-bone steak? Just like that! (in Italian: **“ZÀ ZÀ!”**)



It may just be a coincidence, but the Florentine T-bone steak was born here in 1565, in front of the Trattoria Za Zà. In fact, every 10th August (while waiting to see the falling stars) the bonfires around the piazza were burnt to celebrate Saint Lawrence, a saint that was dear to the Medici family. Once the flames were lower, a heated charcoal fire would remain. It was perfect for roasting veal and meat cuts three fingers thick. The British guests of the Medici family called it “beef steak”, a word used by the local people, which then became “bistecca”. A Florentine-style bistecca!

Cooking instructions are easy: the use of Chianina meat is preferable, the meat is cut from the rib eye, which contains the fillet. It must be at least three fingers high, preferably four, and weigh over a ‘plenty’ kilo, then place it on a grill with red-hot embers, slightly covered by charcoal ash, and cook it for five minutes on each side, then put salt and pepper generously. Finally it leans vertically, ‘sitting’ on the bone for three-four minutes.

And... **“ZÀ ZÀ!”** *It is already done!*