



# APERITIVO

## SNACKS & PRE-DINNER DRINKS

**CHEESE AND CHARCUTERIE BOARD 195**  
Selected cured meats, cheeses,  
olives & grissini.

**A PIECE OF CHEESE 65**  
Ask us about today's selection.

**A LITTLE CHARCUTERIE 65**  
Ask us about what's available.

**OLIVES 65**

**ALMONDS 65**

**SPRITZ 145**  
Aperol, Hugo or Limoncello

**PROSECCO 145**

**GIN & TONIC 175**



## ANTIPASTI

### APPETIZERS

**PANE ALL'AGLIO 75**  
Freshly baked bread with garlic oil, grated Parmesan, tapenade & cream cheese.

**CALAMARI FRITTI 145**  
Fried squid with aioli and basil.

**BURRATA 185**  
Creamy burrata on garlic bread with sun-dried tomato pesto and pistachios.

**CARPACCIO A LA PANZA 195**  
With the house-smoked mixed roe, egg-yolk cream, crispy potatoes, pickled red onion & horseradish.

## CONTORNI

### SIDES

**PATATE ARROSTO 45**  
Oven-roasted potatoes with rosemary and olive oil.

**INSALATA MISTA 55**  
Mixed salad with olive oil and balsamic vinegar.

**PATATE FRITTE 45**  
French fries.

**PANZANELLA 75**  
Bread salad with semi-dried tomatoes, olives, onion, kale, arugula and spinach.

**TRUFFLE MAYO 45**

ALLERGIES? ASK THE WAITER.

Panza — *La Cucina Generosa* — @restaurangpanza

# SECONDI

## MAIN COURSES

### PASTA & RISOTTO

#### LINGUINE CARBONARA 235

Linguine pasta with guanciale, egg yolk & black pepper.

#### PAPPARDELLE AI FUNGHI 195

Pappardelle with creamy mushroom sauce & truffle oil.

#### PAPPARDELLE AL RAGÙ 215

Pappardelle with ox ragù, tomato & basil.

#### RISOTTO AI GAMBERI 265

Risotto with sautéed prawns, diced vegetables, grilled lemon, herbs & Parmesan.

#### RIGATONI CON FILETTO 315

Rigatoni with flash-seared beef tenderloin, wild mushrooms, truffle oil & garlic.

#### GNOCCHI DI CAROTE 265

Crispy carrot gnocchi with creamy stracciatella, pickled carrot, hazelnuts, browned butter with sage & Parmesan.

### FROM THE GRILL

#### TAGLIATA DI RIBEYE 465

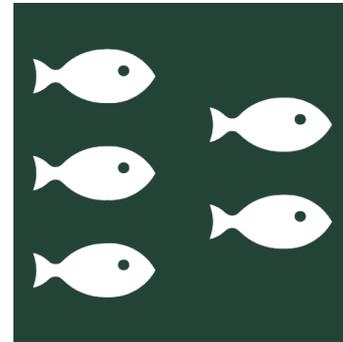
Sliced grilled ribeye with red wine jus, kale salad with tomato & Parmesan. Served with French fries.

#### POLLO ALLA GRIGLIA 195

Grilled chicken fillet with creamy parsnip, seasonal vegetables, crispy parsnip & truffle beurre blanc.

#### MERLUZZO AL CARTOCCIO 335

Baked cod loin in parchment with white wine, fennel, leek & carrot. Served with potato-artichoke cream and grilled lemon.



### SALLADS & PINSAS

#### PROSCIUTTO 195

Tomato sauce, mozzarella, prosciutto, Parmesan & arugula.

#### DIAVOLA 195

Tomato sauce, mozzarella, 'nduja, ventricina salami, fresh chili & chives.

#### PINSA SVEDESE 215

Crème fraîche, red onion, chives & the house-smoked roe.

#### INSALATA DI BARBABIETOLA 195

Beetroot variations, stracciatella, hazelnuts, mixed salad, balsamic-honey dressing, shaved Parmesan.

#### INSALATA DI TONNO SCOTTATO 245

Seared tuna, mixed salad, semi-dried tomatoes, fennel, capers, pickled red onion, black olives & lemon vinaigrette.

## DOLCI

### DESSERTS

#### GELATO & SORBETTO 55

Ask your server about today's flavors.

#### CANNOLO RIPIENO 65

Cannoli filled with ice cream & caramelized nuts.

#### PANNA COTTA 95

Citrus panna cotta made with coconut cream, served with lightly crushed berries & Biscoff.

#### TIRAMISÙ DELLA CASA 135

House tiramisù with savoiardi biscuits, mascarpone cream, marsala, espresso & cocoa.

#### TORTINO AL CIOCCOLATO FONDENTE 145

Chocolate fondant with Panza's vanilla gelato & caramel sauce with peanuts.

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