

RESTAURANT

ZOLA!

Antipasti To share

ARTICHOKE MOUSSE DEGUSTATION
with pine nut 9€

THE ARANCINI TO SHARE,
6 arancini with seasonal vegetables 16€
and mom's tomato sauce

THE CHEESE BOARD
Taleggio, Scamorza, Gorgonzola, 16€
Parmigiano Reggiano

THE MEAT CHARCUTERIE BOARD
Parme's Ham, Bresaola, 17€
Cooked ham, Spicy sausage

THE MIXED BOARD
Burrata Campana 125 g,
Parme's Ham, Cooked ham, Spicy sausage
Taleggio, Scamorza, Gorgonzola 19€

Antipasti

ARTICHOKE'S HEART 9€
Fried artichoke's hearts, homemade aioli
sauce

SUNSHINE TRIO ARANCINI 9,5€
Summertime veggies arancini with mom's
tomato sauce

THE GARDEN SELECTION 9,9€
Marinated veggies: Eggplant, peppers, arti-
choke, zucchini, arugula salad

LA BURRATA CAMPANA 12,5€
Burrata Campana 125 gr,
dried tomato carpaccio and basil

ZOLA'S BRUSCHETTA 9,9€
Artichoke mousse bruschetta with Parme's
Ham

PUGLIA'S BRUSCHETTA 12,5€
Straciatella from Puglia, sundried tomato
sauce

THE UNMISSABLES!



LA CAPRESE

Mozzarella di Bufala Campana 250 gr
with dried tomato carpaccio, basil and sundried
tomato compote

18,5€

CAESAR SALAD MILANESE STYLE

Salad, Milanese style veal chops, caesar sauce,
anchovies, capers, tomatoes, basil

19€

MILANESE CHOPS

Milanese chops with roasted baby potatoes, garlic,
thyme, secret sauce

22€

HOMEMADE SALMON LASAGNA

Salmon, spinach, cream and parmesan

19€

Pasta

BOLOGNESE	15€
Taliatelle with homemade bolognese, parmesan, basil	
GNOCCHI «FORESTIER»	16€
Gnocchi with parisian mushrooms and cream	
PESTO LINGUINE AND STRACCIATELLA	16€
Linguine, homemade genovese pesto, stracciatella from Puglia, pine nuts	
PUTTANESCA LINGUINE	15€
Linguine, tomato sauce, black olives, capers flowers, anchovies, parsley	
RED BUFALA	16€
Fusilli pasta, tomato sauce, sundried tomatoes, stracciatella des Pouilles, pine nuts	
SALMON TAGLIATELLE	17€
Tagliatelle pasta, cream, French smoked salmon, parmesan, chive	
TRUFFLED COQUILLETTES	19€
Coquillettes risotto, truffle cream, mushrooms, parmigiano reggiano DOP 24 month, chive, truffle oil	

* Option Gluten Free

Pizza

MARGHERITA

Homemade tomato sauce, Mozzarella fior di latte,
origano, fresh basil 12,5€

DIAVOLA

Homemade tomato sauce, pepperoni, spicy oil
14€

4 CHEESES

Cream, fior di latte, gorgonzola, taleggio, smoked
scamorza, chive 15€

REGINA

Homemade tomato sauce, Mozzarella fior di latte,
white italian ham, parisian mushroom, parsley oil,
chive 16€

VÉGÉTARIENNE

Homemade tomato sauce, Mozzarella fior di latte,
peppers, eggplant, artichoke, caramelised onions

SALMONE

Cream, Mozzarella fior di latte, french smoked salmon,
chive 16,5€

16,5€

Les Favorites



ZOLA

Cream, Ricotta, Bresaola, Mozzarella fior di latte,
honey, fried onions, chive 16,5€

THE DOLCE VITA

Homemade tomato sauce, Mozzarella fior di latte,
Taleggio, Prosciutto di Parma, nuts, arugula salad,
figue chutney 17€

THE TRUFFLE

Truffle cream, ricotta, mushroom, white italian
prosciutto, parmesan 19€

MISS BURRATA

Homemade tomato sauce, Mozzarella Burrata Cam-
pana, arugula salad, Prosciutto di Parma 19€

Dolcis

L'AFFOGATO AL CAFFÈ 6€
Italian specialty

PANNA COTTA 9,5€
Blueberry and banana panna cotta, red fruits coulis

MAMA'S TIRAMISÙ 9,5€
Coffee tiramisù

CHOCOLAT BOMBS 9,5€
Fried pizza dough stuffed with dark chocolate

COFFE WITH DESSERT SELECTION 12,5€
Espresso, tiramisu, hazelnut tuile, Gianduja, Panna cotta

THE DESSERT OF THE MOMENT 9€

NUTELLA CALZONE 12€

ARTISANAL ICE CREAM 3€/6€/9€