



zampano

pizza & pasta

ok, ok... everybody talks about sustainability, using seasonal products and everything should be in season and made from scratch...

We want to do that, too, right?!?

... how do we do that?

... do we get ripe tomatoes in Frankfurt the whole year?

... german Olive Oil?

That doesn't work at all!

**Desdewesche mache mer des ´n
bissi annersder!**

(hessian for: that's why we do it a little differently!)

Origin of our products

Salami, beef ham, softly smoked bacon, roastbeef, fresh italian sausage "salsiccia", the spicy salami and of course the 100% ground beef for our bolognese sauce is made by "BUTCHER HENRICI" from Neu Anspach in the Taunus area.

Whenever possible and in season, all our veggies are grown in germany. All the cheeses are from ITALY - just because they are the best - forget the rest! ;-)

Our basic cheese is a **MOZZARELLA** variation, called "FIOR DI LATTE". This "MILK BLOSSOM" is Buffalo-Mozzarella's little sister. FIOR DI LATTE is made with cow's milk, that's why its flavour is a little lighter and slightly more sour.

It's made by the cheese manufacturers of **LA FONTE NUOVA** in Molise, only 2.5hrs away from NAPLES.

To get an extra flavour boost we put a sprinkle of original **Parmigiano Reggiano** on our pies..because: when we say Parmesan you get the real **Parmigiano!**

The **Sonnenhof** in **Mühlital** supplies us with free range eggs and organic milk.

Our all vegan pasta is made by hand daily: it's from a manufactory called **PASCAL PASTA** in **Hammersbach**.

Our tomato sauce is homemade at ZAMPANOS and contains 99% sun ripened San Marzano D.O.P tomatoes from **Salerno** and a pinch of salt -that's it - finito!

Starters

The best is to go "family style!" - sharing is caring!

..all the starters come with a freshly baked pizza panino^{al}

Kickstarter ^{m,1,3}	7
three assorted homemade dips	
Trota affumicata ^{m,1,3, h7,g}	18,5
Smoked trout spring onions salt aged sardines fennel marinated broccoli roasted pumpkin seeds Amalfi lemon salsa	
Roastbeef Henrici Style ^{m,1,3, h7,g}	21
Roastbeef from HENRICI baby lettuce pumpkin seed oil shaved parmigiano half dried date tomatoes pistachio dip	
Griglia matta vegan ⁶	17
Grilled bell peppers, yellow courgette, eggplant Leccino olives roasted pumpkin seeds potatoes garlic chilli dip	
Bufala Boom ^g	13,5
Rocket mozzarella di bufala D.O.P date tomatoes roasted pumpkin seeds	

Salads

with Zampano dressing^{m,o} (vegan Orange-Vinaigrette)

..the salads also come with a freshly baked pizza panino^{al}

Mista <i>vegan</i>	7 / 9,5
Mixed greens date tomatoes king oyster mushroom fennel Tropea onions spring onions berries	
Vincenzo Vegano	15
Mista grilled bell peppers, yellow courgette, eggplant chickpeas roasted pumpkin seeds pumpkin seed oil marinated broccoli	
Formaggino ^{g,6}	18,5
Mista burrata salted ricotta mascarpone-gorgonzola shaved parmigiano pumpkin seed oil Leccino olives roasted pumpkin seeds	
Zampino ^g	16
Rocket baby lettuce salt aged sardines roasted bacon by HENRICI Egg from the Mühltaler Sonnenhof shaved parmigiano roasted pumpkin seeds	
La Ciotolana vegan ^{1,2,3}	15,5
Rocket baby spinach broccoli chickpeas potato roasted pumpkin seeds Leccino olives half dried date tomatoes	

| Pizza panino extra: 1,5 |^{al}

Our dough - Zampano developed CRUNCHPOLI-STYLE

To get our pizza that airy, fluffy, crunchy-juicy, our dough ferments for at least 48 hours. After this fermentation the then hand formed dough-balls are ripening for another 12 hrs. This process makes our pizza that easily digestible and gives it the intense flavour we love!

CRUNCHPOLI-STYLE: our pizzas have a thick, beautifully airy crust with dark bubbles and are thin and crispy in the middle - that makes all the difference. If you want to eat them the typical Neapolitan way, cut them into just four parts, fold in the edges and fold in the tip of the triangle towards the edge: this way, none of the toppings are lost and you have a good bite in your mouth!

The **Pizze rosse** comes with a sauce made from San Marzano tomatoes and are topped with delicious mozzarella fior di latte: all components are harmoniously seasoned and do go well together - every ingredient comes into its own, none dominates or masks another flavour.

The **Pizze bianche** have no tomato sauce, so you can still see the "white" dough here and there - a kind of canvas that is painted for you with colourful ingredients ;-)

We can discuss the style - but not the quality! - BASTA!

In addition to our standard menu, we try to prepare as crazy dishes as possible for you in order to offer a change from time to time - so bring your idea in, too..

..and now let's go - buon appetito!

Pizze^{al}

by the way: that's the plural of pizza ;-)

...first the more innovative ones



Le bianche - without tomato sauce

Bruschetta Pizza-Style^g

13

Marinated date tomatoes | rocket | shaved parmigiano

L`arrostina^{g,h7}

22

Roastbeef by HENRICI | mozzarella Fior di Latte | basil | half dried date tomatoes | thyme | baby lettuce | pistachio dip | confied date tomatoes

Fumo^d

18,5

Smoked trout | yellow courgette | garlic |
Peperoncino | baby spinach | Amalfi lemon salsa

Contadina^{2,3}

19

Mozzarella *Fior di Latte* | bacon | potato | egg from Mühltaler Sonnenhof |
Spring onions | salted ricotta | half dried date tomatoes

Le rosse - with tomato sauce and Mozzarella *Fior di Latte*

Cinque Formaggi^{g,3}

16

Mascarpone-Gorgonzola | salted ricotta | burrata |
Parmigiano Reggiano

Alla norma^{g,3}

14

Salted Ricotta | grilled eggplant | garlic chilli dip

Salsiccia^{3,l,m}

15,5

Pan Fried italian sausage by HENRICI | baby spinach | date tomatoes |
garlic

Manzino^{2,3,g}

16

Juicy beef ham by HENRICI | half dried date tomatoes | rocket |
shaved Parmigiano | pumpkin seed oil

Le vegane

Verdissima^{1,2,3}

15

Chickpea cream | baby spinach | Tropea onion | broccoli |
garlic | baby lettuce | roasted pumpkin seeds | Amalfi lemon salsa

La caponata^{2,3}

14

Tomato sauce | half dried date tomatoes |
Spring onions | grilled vegetables | garlic chilli dip

Pizze^{a1}

Still the plural of Pizza

...if you more the "classic" one



Le classiche - with tomato sauce and Mozzarella Fior di Latte

Margherita ^g	9
Basil Olive öl	
Marinara { always vegan because there is no cheese ;-) }	7
Oregano garlic olive öl	
Funghiorganici ^g	11
king oyster mushrooms	
Salamino ^{1,2,3,g,l,m}	11,5
Tanus Salami by HENRICI	
Napoli ^{2,3,d,g}	14
Salt aged sardines capers Leccino olives	
Piccante ^{1,2,3,g,l,m}	12
Beef Pepperoni by HENRICI	
Bufalina ^g	13,5
Zampanos favorita	
Mozzarella di Bufala D.O.P tomato sauce basil	

Extra Toppings_ we chuck it on your pizza, pasta or even the salad

Garlic chili basil a smile Roasted pumpkin seeds	1
Tropea onions garlic chili dip potato capers Leccino olives ^{2,3} Amalfi lemon salsa Egg from the Mühltaler Sonnenhof salted ricotta	1,5
King oyster mushroom Mascarpone-Gorgonzola pistachio dip ^{h7} Tanus-Salami ^{1,2,3,g,l,m} by HENRICI salt aged sardines Fior di Latte chickpeas ³ baby spinach shaved Parmigiano rocket	2,5
Juicy beef ham ^{2,3 vom HENRICI} grilled bell pepper wild broccoli Grilled eggplant bacon ^{2,3 vom HENRICI} grilled yellow courgette date tomatoes Beef-Pepperoni by HENRICI ^{1,2,3,g,l,m}	3
Italian sausage by HENRICI Mozzarella di Bufala D.O.P 100 Gr. ^g Burrata vera 125 Gr. ^g smoked trout fom Wetterfeld	4

Pasta^{a1}

spoiled for choice!

...e basta!

1. Choose your handmade pasta

- **Spaghetti alla chitarra**
- **Fusilli caserecci**
- **Paccheri**

2. Choose your sauce

Pomodoro vegan³ 12,5

San Marzano D.O.P | onions | garlic | olive oil

Carbonara^{2,g} 16

Egg from the Mühltaler Sonnenhof | Parmigiano Reggiano | bacon by HENRICI

Aglione e Olio vegan 12

Garlic | olive oil | peperoncino

Alla Veganesca vegan^{2,3} 15

Date tomatoes | Leccino olives | capers | garlic

Cecina vegan^{2,3} 15

Chickpeas | potato | garlic | Tropea onion |
thyme | pumpkin seed oil

La Proteina^{g,3} 16

Salted ricotta | Mascarpone-Gorgonzola | roasted pumpkin seeds |

Baby lettuce

Salsiccia^{3,g,lm} 16,5

Italian sausage by HENRICI | date tomatoes | king oyster mushrooms |
garlic | baby lettuce | shaved Parmigiano

Bolognese 15,5

San Marzano D.O.P | grounded beef by HENRICI | onion | carrot | celery

.... and some extra shaved **parmigiano reggiano** for only 2€

..the sweetness that i'm thinking of..

...u better share a dessert than not having any sweets at all!

Pistacchio Tiramisú^{2,c,g,h7} 9

Pizza dolce^{h2,p,g,h,f} 9

Nut nougat cream | roasted pumpkin seeds

Pizza fruttata (vegan) 13

Caramelised fruits | basil

....it does go well with a Limoncello-Spritz 8,5

Drinks

no alcohol		0,33l
Voelkel Bio-Zisch		4
(apple juice spritz, rhubarb juice spritz, Blood orange spritz, unfiltered lemon spritz)		
Coca Cola ^{1,2,3,9,10} / Coca Cola Zero ^{1,2,3,9,}		4
LaSaisonata (homemade lemonade)		5
Water flat / fizzy	0,25l	0,75l
	3	6,5
Bollicine° bubbles	0,1	0,75
Metodo Classico rosé, Costaripa, Matia De Zolla	9,5	65
Prosecco Valdobbiadene, DOCG	6	40
Wines°	0,2l	0,75l
Bianchi		
Fass 3, Cuvée, Alte Grafschaft, Kreuzwertheim	7	22
Wertheimer Sonnenberg, Cuvée, Alte Grafschaft, Kreuzwertheim	10,5	33
Sauvignon Blanc, Oliver Zeter, Pfalz	9	28
Casa Defrà, Pinot Grigio, Venetien	7	22
Lugana, Cá di Vitti, Lombardei	8,5	27
Rosé°		
Fass 6, Cuvée, Alte Grafschaft, Kreuzwertheim	8	25
Pinot Rosé, Casa Defra, Venetien	7	22
Rossi°		
Apassimento, Primitivo e San Giovese, Cielo e Terra, Apulien	7,5	25
3passo, San Giovese, Primitivo e Negroamaro, Cielo e Terra, Apulien-bio	8,5	26
Casa Defrà, Cabernet Sauvignon e Merlot, Cielo e Terra Colli Berici Riserva DOC, Apulien	9,5	29

...specialties on request -- we got a hella lot in the cellar !

more drinks

No beer is not a solution either!

Beer ^{a,3,4}	0,33l
Birra Ichnusa non filtrata	4,5
MeinMain Helles	4
Glaabsbräu Helles, alc free	4
Glaabsbräu, shandy	4

Apple wine / dry cider^o

MeinMain Äppler (sour, rosé,)	4
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schnapps

Limoncello	4
Vecchio Amaro del Capo	4
Grappino, Oliver Zeter, Pfalz	6
Mirabelle, Oliver Zeter, Pfalz	6

Caffè & Tè

Caffè (Espresso) ⁷	2
Caffè Macchiato ^{7,9}	2,5
Caffè (Americano) ⁷	3
Doppio ⁷	3
Cappuccino ^{7,9}	3,5
Latte Macchiato ^{7,9}	4
Flat white ^{7,9}	4

Nulios teas

Frankfurt Start up with "functional" tea BLENDS	
Fred's HERBY MIX Joe's SPICE TEA	4

Zampano

Pizza&Pasta

Owner.: Salvatore Albano

Am Römerhof 2

60486 Frankfurt

All prices in EURO inkl. Taxes - but no tips ;-)

additives: ¹coloring ²preservatives ³antioxidant ⁴flavor enhancer ⁵sulfured ⁶blackened ⁷Phosphate ⁸milk protein ⁹caffeinated ¹⁰containing quinine ¹¹sweetener ¹²contains phenylalanine ¹³waxed ¹⁴contains taurine ¹⁵nitrite curing salt ¹⁶with a type of sugar and sweetener ¹⁷can have a laxative effect if consumed to excess ¹⁸with nitrate ¹⁹genetically modified raw material

overview of allergens: ^acereals and products containing gluten ^{a1}wheat and wheat products ^{a2}rye and rye products ^{a3}barley and barley products ^{a4}oats and oats products ^bcrustaceans ^cpoultry eggs ^dfish ^epeanuts and peanut products ^fsoy and soy products ^gmilk and its products (including lactose) ^hnuts ^{h1}almonds and -products ^{h2}hazelnuts and -products ^{h3}walnuts and -products ^{h4}cashew nuts and -products ^{h5}pecan nuts and -products ^{h6}para nuts and -products ^{h7}pistacchio and -products ^{h8}macadamia nuts and -products ^lcelery ^mmustard ⁿsesame seeds ^osulphur oxide and sulphites ^plupins ^rmollusks ^tmiscellaneous

If there are any more questions - please do not hesitate to ask our lovingly staff ❤️