

Say “Ti Amo” at Zafferano

amuse bouche

crispy Hokkaido scallop
Marsala marinated foie gras, Nashi pear, saffron
Buffalo ‘mozzarella’, fermented black truffle

granchio

Alaska king crab salad, fennel, chervil ‘elisir’, smoked ‘Ikura’ salmon roe



ricchio di mare

house-made ‘tagliolini’ pasta, Hokkaido sea urchin, Amur oscietra caviar



branzino

wild Mediterranean seabass, heirloom beetroot, ‘sakura’ blossom and champagne sauce



manzo

A4 Kagoshima wagyu beef striploin, Romanesco, ‘Karashi’ bearnaise



for her

Ruby chocolate mousse, Fudge brownie, Japanese strawberry

for him

Tainori chocolate mousse, Kahlua cream, noisette butter cake

298 per person