

5 – 9 June 2017

2 course 42

3 course 52 (includes Zafferano's blend of coffee or tea)

antipasti & zuppe

insalata – arancia – pomodori – finocchi
seasonal salad, orange, tomatoes
fennel, white balsamic vinegar

cavolfiore – limone – gamberi
cauliflower cream soup
scented lemon prawns

mozzarella – pomodori – basilico
Italian 'mozzarella', tomatoes, fresh basil
black olives dressing

aragostella – arancia – aneto
baby lobster bisque scented with
orange and dill
supplement 10

trota – melograno – rapanelli
6 hours marinated Fjord trout 'carpaccio'
pomegranate and red radish, trout roe
supplement 10

fresh seasonal oysters

3 pcs - 15

6 pcs - 28

12 pcs - 52

primi & secondi

rigatoni – melanzana – ricotta
'rigatoni' pasta with deep-fried eggplant
tomatoes, grated 'ricotta' cheese

salmone – asparagi – arancia
pan-fried salmon fillet, sautéed
green asparagus, orange sauce

maiale – sedano rapa – frutti di bosco
glazed pork belly, celery root purée
berry sauce

polipo – ceci – cipolline
pan-seared octopus leg, chickpea purée
caramelized onion
supplement 16

cavatelli – frutti di mare
'cavatelli' pasta in tomato sauce with
fresh cod, octopus, scallop, crab
supplement 14

agnello – asparagi
pan-fried Australian lamb chop
sautéed white asparagus, lamb jus
supplement 16

dolci

cioccolato – pera – fragola
chocolate and pear pound cake
strawberry coulis, chocolate ice cream

formaggi
Italian cheese selection 'Guffanti'
assorted jam, fruit bread
supplement 10

contorni

side dishes 14 each

spinaci
sautéed spinach, fresh chilli

broccoli
sautéed heirloom broccoli

asparagi bianchi
sautéed white asparagus

freshly squeezed fruit juice glass 12

watermelon - rock melon - apple
orange - grapefruit