

02 - 06 October 2017

2 course 42

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

antipasti & zuppe

insalata – pollo – avocado – uova
seasonal salad, chicken, avocado
boiled egg, whole grain mustard dressing

carota – cannella
carrot cream soup
rosemary bread croutons

manzo – rucola – Parmigiano
wagyu beef 'carpaccio', rocket salad
grated Parmesan cheese

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

gamberi – calamari – couscous
poached red prawns and calamari
Mediterranean couscous, fresh herbs
supplement 10

fresh seasonal oysters

3 pcs - 15

6 pcs - 28

12 pcs - 52

primi & secondi

orecchiette – pomodori – speck
'orecchiette' pasta with fresh tomatoes
zucchini, speck, fresh mint

salmone – asparagi – arancia
pan-fried salmon filet, orange emulsion
sautéed green asparagus

manzo – patate
sous-vide beef oyster-blade
truffle mashed potatoes, veal jus

polipo – melanzana – datterini gialli
poached and pan-seared octopus leg
eggplant purée, yellow 'datterini'
supplement 16

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

agnello – patate
pan-fried Australian lamb chop
rosemary potatoes
supplement 16

dolci

cioccolato bianco – frutto della passione
white chocolate 'panna cotta'
passion fruit coulis, fresh strawberry

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