

Say “Ti Amo” at Zafferano

astice

confit Britani lobster, romanesco, seafood cacciucco
De Stefani Prosecco Metodo 0.15 Millesimato, Italy 2017



granchio

house-made ‘tagliolini’ pasta, Alaska king crab, French chives, Amalfi lemon
Château Rieussec Carmes de Rieussec Sauternes, France 2013



branzino

seared roasted Italian seabass, eggplant caponata, pine nut
Japanese confit tomato
Passel Estate Chardonnay, Australia, 2015



manzo

‘sunchoku’ wagyu beef sirloin, Piedmont hazelnut cream
honey roasted endive, truffle juice
Passel Estate Shiraz, Australia, 2016



cheesecake

pistachio and tonka bean cheesecake, Japanese strawberry
balsamic vinegar ice cream

248 per person (early bird 218)
additional 80 wine pairing per person 100ml per glass
