

03 June – 14 June 2019

2 course 42

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

antipasti & zuppe

zuppa – cavolfiore (v)

cauliflower cream soup with
mascarpone cheese scented lemon

insalata (v)

mesclun salad, fresh goat cheese
roasted root vegetables, champagne dressing

granchio

crab meat, fresh avocado timbale
lemon and chili dressing

manzo

hand cut beef tenderloin tartare
traditional condiments

supplement 8

polpo

poached octopus carpaccio
south Siberian salmon roe

supplement 8

aragostella

baby lobster bisque
scented with orange and dill

supplement 6

fresh seasonal oysters

3 pcs - 15

6 pcs - 28

12 pcs - 52

primi & secondi

gnocchi (v)

house-made potato 'gnocchi'
mushrooms and truffle cream sauce

spaghetti

'spaghetti' pasta, fresh seafood
spicy tomato sauce

salmone

pan-roasted salmon fillet
kale, fresh mango salsa

pollo

grilled chicken breast "paillard" style
figs, pomegranate, butternut squash

hamachi

grilled Hamachi fillet, lemon foam, capers
cucumber and tomato salad

supplement 10

linguine

'linguine' pasta, king prawn tails
vegetable caponata

supplement 12

agnello

'Queensland' lamb rack, mashed potato
seasonal vegetables, grain mustard sauce

supplement 14

dolci

torta di formaggio

mixed berry cheesecake served
with fresh peppermint sauce

selection of ice-cream, sorbet 2 scoops

ice cream: vanilla – chocolate – pistachio

sorbet: lemon – strawberry

formaggio

Italian cheese selection 'Guffanti'
assorted jam, fruit bread

supplement 10

contorni

side dishes 14 each

spinaci

sautéed spinach, fresh chilli

broccolini

sautéed baby broccoli

patata

roasted potatoes

freshly squeezed fruit juice *glass 12*