

22 October - 02 November 2018

2 course 42

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

antipasti & zuppe

spinaci – taleggio – noci (v)
mini 'lasagna' with spinach
'taleggio' cheese and walnut sauce

zuppa del giorno
soup of the day

gamberi – ceci – rosmarino – pane
chickpeas velouté, roasted prawns
rosemary bread croutons

salmone – mela – uova di salmone
salmon tartare, apple, salmon roe
fennel and Dijon mustard sorbet
supplement 8

pollo – fegato grasso – tartufo nero
mesclun salad, chicken, foie gras
black truffle and balsamic vinegar sauce
supplement 10

fresh seasonal oysters

3 pcs - 15 6 pcs - 28 12 pcs - 52

primi & secondi

pasta – carbonara – verdure (v)
pasta 'carbonara' style
mixed vegetables

manzo – polenta – sedano
roasted strips of beef, fried 'polenta'
celery, red wine sauce

pesce del giorno
catch of the day fish
sautéed vegetables, spicy mayo

raviolo – rombo – vongole – limone
turbot ravioli, clams sauce
lemon and parsley oil
supplement 6

ombrina – patata – olive – cipolla
roasted umbrina fish 'isolana' style
potatoes, olives, onions and tomatoes
supplement 10

quaglia – tartufo nero – vitello - porro
roasted quail stuffed with:
veal mousse, black truffle, leek
chestnut and sautéed spinach
supplement 12

dolci

meringa – limone – menta
meringue, lemon cream and fresh mint

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

tartufo bianco d'Alba

fettuccine – tartufo bianco d'Alba (v) 58
house-made 'fettuccine'
shaved Alba's white truffle (3 gr)

uovo – parmigiano – pane – tartufo bianco d'Alba (v) 46
poached egg, parmesan fondue
rosemary bread crumble
shaved Alba's white truffle (3 gr)