

04 - 08 September 2017

2 course 42

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

antipasti & zuppe

insalata – arancia – uova – crostini
seasonal salad, orange, boiled egg
bread croutons, mustard dressing

passato di verdura
seasonal blended vegetables soup
rosemary bread croutons

vitello – tonno – capperi
cold cut of veal loin
tuna sauce, capers

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

trota – arancia – rapanelli – le sue uova
6 hours marinated fjord trout 'carpaccio'
orange and red radish salad, trout roe
supplement 10

fresh seasonal oysters

3 pcs - 15

6 pcs - 28

12 pcs - 52

primi & secondi

penne – agnello – ricotta
'penne' pasta, braised lamb ragout
grated 'ricotta'

branzino – pomodori – olive – capperi
pan-fried sea bass fillet, tomatoes
black olives, capers, orange zest

pollo – pastinaca – patate
sous-vide chicken breast
parsnip purée, sautéed potatoes

polipo – cavolfiore – cipolline
boiled and pan-seared octopus
cauliflower cream, scented balsamic shallot
supplement 16

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

manzo – patate – senape
pan-fried U.S beef 'tagliata', veal reduction
rosemary potatoes
supplement 16

dolci

mirtilli – yogurt – noci
blueberry and yogurt mousse
orange sponge, walnut crunch

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