

10 – 21 December 2018

2 course 42

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

antipasti & zuppe

mozzarella – peperoni – acciuga
buffalo mozzarella, roasted bell peppers
'Cantabrian' anchovies
2017 Clifford Bay Sauvignon Blanc 20

zuppa del giorno
soup of the day

manzo – cachi – castagna – melograno
roasted beef, hazelnut, persimmon
chestnuts, pomegranate
supplement 6
2014 Avignonesi Vino Nobile di Montepulciano
Sangiovese 25

salmone – mela – balsamico – mandorla
salmon tartare, green apple
mustard sorbet, almonds flakes
supplement 8
2014 De Stefani Pinot Grigio 22

fresh seasonal oysters

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

primi & secondi

spaghettoni – gamberi – piselli
'spaghettoni' pasta, lobster bisque
prawns, green pea
2017 Yealands Estate Single Vineyard
Pinot Noir 23

pesce del giorno
catch of the day fish, mussels, clams
carrot cream, baby carrot, raisins, almonds
2015 Passel Estate Chardonnay 26

pennoni – tartufo nero – asparagi
'pennoni' pasta, green asparagus
black truffles, 'taleggio' cheese sauce
supplement 10
2017 Adriano Barbera d'Alba Barbera 22

agnello – cipolla – pane
pan-seared lamb chop 'scottadito' style
sweet and sour shallots, bread sauce
supplement 12
2015 Passel Estate Shiraz 28

dolci

crostata cioccolato
hot chocolate tart
fruit sauce, mint ice-cream

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

wine by the glass

Champagne: NV Lanson Black Label Brut 25
Vermentino: 2016 ColleMassari Vermentino 'Melacce' 23
Rosé: 2015 Polvanera La Marchesana Rosato 22
Nero d'Avola: 2011 Barone Sergio Eloro 20
Tempranillo: 2015 Bodegas Resalte de Peñafiel Vendimia Seleccionada 24
Shiraz: 2015 Passel Estate 28

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)