

11 – 22 February

2 course 42

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

antipasti & zuppe

pomodoro – pane – uovo – cipollotto (v)
thick tuscan tomato soup
poached egg, spring onion

zuppa del giorno
soup of the day

manzo – tartufo nero
'wagyu' beef tartare, hazelnut
'parmesan cheese', shaved black truffle
supplement 10

insalata di farro – gamberi
farro grain salad with tomato, onion, celery
capers, basil, poached tiger prawns
supplement 8

fresh seasonal oysters

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

primi & secondi

penne – puttanesca (v)
penne' pasta, puttanesca sauce:
olives, capers, parsley, tomatoes

pesce del giorno
oven-baked bread crust catch of the day fish
lentils, carrots

polo – prugne – datteri – mustarda
roasted chicken, dates, prunes, dry fruits
hazelnut, mushroom and truffle sauce

raviolone – burrata – ricci di mare
ravioli with 'burrata' cheese
sea urchin, beetroot sauce
supplement 10

spaghettoni – manzo – tartufo
'spaghettoni' pasta, beef ragout
shaved black truffle 5gr
supplement 12

dolci

fragola – mascarpone
strawberry jelly, fresh strawberry
mascarpone cloud

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

tartufo nero d'Périgord

bruschetta – porcini – tartufo nero (v) 42
bruschetta with sautéed 'porcini' mushrooms
shaved black truffle from Périgord (8 gr)

parmigiano – pane – tartufo nero (v) 34
parmesan fondue, rosemary bread crumble
shaved black truffle from Périgord (5 gr)

freshly squeezed fruit juice *glass 12*