

01 July – 12 July 2019

2 course 42

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

<p style="text-align: center;">antipasti & zuppe</p> <p style="text-align: center;">asparagi (v) green asparagus, poached egg 'hollandaise'</p> <p style="text-align: center;">minestrone (v) 'Minestrone' soup, 'ligurian' pesto</p> <p style="text-align: center;">burratina (v) fresh 'burratina' cheese tomato and fresh basil <i>supplement 6</i></p> <p style="text-align: center;">salmone hand cut fresh salmon house-made 'guacamole'</p> <p style="text-align: center;">capesante pan-seared 'Hokkaido' scallops blood orange dressing <i>supplement 10</i></p> <p style="text-align: center;">aragostella baby lobster bisque scented with orange and dill <i>supplement 6</i></p>	<p style="text-align: center;">primi & secondi</p> <p style="text-align: center;">fettuccine (v) house-made 'fettuccine' pasta mix forest mushrooms, cream sauce fresh thyme</p> <p style="text-align: center;">orecchiette 'orecchiette' pasta 'bolognese' braised beef ragout</p> <p style="text-align: center;">capellini 'angel hair' pasta, sea urchin cream sauce, 'avruga' caviar <i>supplement 10</i></p> <p style="text-align: center;">branzino pan-roasted seabass seasonal vegetables, squid ink sauce</p> <p style="text-align: center;">tonno charcoal-grilled yellow fin tuna orange and saffron couscous timbale <i>supplement 12</i></p> <p style="text-align: center;">pollo chicken breast 'Milanese' style rucola and cherry tomato</p> <p style="text-align: center;">manzo 200gr charcoal-grilled grass fed Black Angus beef tenderloin MBS 2+ roasted potatoes, mushroom sauce <i>supplement 30</i></p>	<p style="text-align: center;">dolci</p> <p style="text-align: center;">data budino sticky date pudding rum and raisin sauce</p> <p style="text-align: center;">selection of ice-cream, sorbet 2 scoops ice cream: vanilla – chocolate – pistachio sorbet: lemon – strawberry</p> <p style="text-align: center;">formaggio Italian cheese selection 'Guffanti' assorted jam, fruit bread <i>supplement 10</i></p>
<p style="text-align: center;">fresh seasonal oysters</p> <p style="text-align: center;"><i>3 pcs – 15 6 psc – 28 12 psc – 52</i></p>		<p style="text-align: center;">contorni side dishes 14 each</p> <p style="text-align: center;">asparagi green asparagus</p> <p style="text-align: center;">broccoli sautéed broccoli</p> <p style="text-align: center;">insalata mix leaves, tomatoes balsamic vinegar</p>
		<p style="text-align: center;">freshly squeezed juice 12</p> <p style="text-align: center;"><i>orange – apple – grapefruit</i></p>

lunch wine by the glass promotion

NV Lanson Black Label - France 16
2017 De Stefani Prosecco - Italy 12
2015 Avignonesi Sangiovese - Italy 16

2015 Passel Estate Chardonnay - Australia 17
2017 De Stefani Pinot Grigio - Italy 14
2016 Passel Estate Shiraz - Australia 18