

22 April – 03 May 2019

2 course 42

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

antipasti & zuppe

zuppa – pomodoro – paprica (v)
tomato cream soup, basil seeds
paprika, fresh basil

lumache – pasta sfoglia
escargot baked in 'filo' pastry

anatra – gorgonzola
duck 'carpaccio'
'gorgonzola' cheese fondue
supplement 6

insalata frutti di mare
poached seafood salad
parsley and 'salsa verde' dressing

aragostella – arancia – aneto
baby lobster bisque
scented with orange and dill
supplement 6

fresh seasonal oysters

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

primi & secondi

penne – funghi (v)
'penne' pasta, cream sauce
mixed mushroom ragout

pollo – broccolini – mais
sous-vide and grilled chicken breast
sautéed broccoli, corn

branzino – asparagi
pan seared seabass, lemon sauce
green asparagus, fresh herbs

spaghetti – manzo – melanzana
'spaghetti' pasta, beef ragout, eggplant

gamberi – guazetto – zucchini – patata
wild caught tiger prawn
'guazetto' sauce, zucchini, potato
supplement 8

agnello – patata – tartufo
'Queensland' lamb rack, garlic mashed potato
sautéed vegetables, black truffle sauce
supplement 14

dolci

pannacota – frutti di bosco
'pannacotta', fresh berries

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

freshly squeezed fruit juice *glass 12*