

25 February – 8 March

2 course 42

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

antipasti & zuppe

quiche – peperoni – parmigiana (v)
vegetable quiche, burnt bell pepper sauce
'parmesan' ice-cream

zuppa del giorno
soup of the day

calamaro – patata - pesto
squid, potato, olive, capers
basil, oregano, 'pesto' sauce
supplement 6

parma – melone - stracchino
'parma' ham, melon, 'stracchino' cheese
supplement 6

fresh seasonal oysters

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

primi & secondi

risotto - porcini (v)
'super fino Carnaroli Acquerello' risotto
'porcini' mushrooms
(add 3gr Périgord black truffle additional 12)

pesce del giorno
oven-baked bread crusted fish of the day
garlic, parsley, tomato, mixed vegetables

tagliatelle – anatra – ricotta
'tagliatelle' pasta, duck ragout
oven-baked 'ricotta' cheese

angelo – barbabietola
pan-seared lamb chop 'scottadito' style
beetroot purée, mint, mustard, rosemary
supplement 12

ravioli – scampi – biscotto
ravioli stuffed with scampi
bisque sauce, green peas
supplement 6

dolci

panne - nutella
toasted bread, olive oil, salt
'nutella' foam, chocolate crumble
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