

28 January – 08 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 – Parmigiano Reggiano – rucola
roast beef, aged balsamic vinegar sauce
rocket salad, 'parmesan' cheese
(add 3gr Périgord black truffle additional 12)

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

orecchiette – pesto – patata – fagiolino (v)
house-made 'orecchiette' pasta, pesto sauce
potato, green beans

pesce del giorno
catch of the day fish, sautéed spinach
roasted corn, spinach cream

anatra – prugne – fegato grasso
roast duck, foie gras and cocoa sauce
dates, prunes, dry fruits
(add 3gr Périgord black truffle additional 12)

spaghettoni 'busara'
'spaghettoni' pasta, lobster bisque
prawns and scampi
supplement 8

tagliolini – tartufo nero d'Périgord (v)
house-made 'tagliolini' pasta
shaved Périgord black truffle
supplement 12

dolci

crostata di agrumi siciliani
sicilian citrus tart

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*