

08 – 19 April 2019

2 course 42

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

antipasti & zuppe

ricotta – parmigiano – spinaci – pinoli (v)
'ricotta' and 'parmesan' cheese flan
spinach cream, pine nuts

zuppa del giorno
soup of the day

maiale – asparagi – carbonara
roasted cold Kurobuta pork loin
white & green asparagus, 'carbonara' sauce
supplement 6

capesante – barbabietola
pan-seared Hokkaido scallops
beetroot salad
supplement 8

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

zucchini – peperone
oven-baked zucchini stuffed with
sautéed vegetables
burned bell pepper sauce

parmigiana – manzo – melanzana
'beef parmigiana', 'mozzarella' cheese
basil, eggplant

pesce del giorno
catch of the day fish

linguine – arrabiata del mare
'linguine', 'arrabiata' sauce, mixed seafood

ravioli – mortadella – parmigiano - tartufo
double ravioli, cheese truffle sauce
'mortadella' and 'parmesan' filling
shaved summer black truffle
supplement 10

wagyu – pomodoro – rucolla
150gr MS6 Tajima 'Wagyu' beef sirloin
tagliata' style, tomato, rocket salad
'parmesan' cheese, balsamic vinegar
supplement 18

dolci

cioccolato - pistachio
white chocolate mousse, pistachio sponge

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*