

November 2019

2 course 42

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

antipasti & zuppe

melanzana  
roasted eggplant, buffalo 'ricotta' cheese
tomato and basil coulis

zuppa  
green pea soup, 'parmesan' cheese fondue

prosciutto
sliced 'Parma' ham, pickled grapes
cocoa crostini

manzo 
black angus beef tenderloin tartare
beluga capers, smoked egg yolk, truffle
supplement 10

granchio
crab salad, cucumber, avocado
'ikura' salmon roe
supplement 8

aragostella 
baby lobster bisque
scented with orange and dill
supplement 6

fresh seasonal oysters

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

primi & secondi

tagliatelle 
house-made 'tagliatelle' pasta
butter sauce, Alba's white truffle 3gr
supplement 36

gnocchi 
house-made potato 'gnocchi'
hazelnut pesto, 'castelmagno' cheese

tagliolini
house-made 'tagliolini' pasta
New Zealand scampi, lemon, basil
supplement 12

maiale 
'durok' pork loin marinated with balsamic
vinegar, butternut purée, spicy broccoletti

salmone 
baked salmon, grilled zucchini
fennel and saffron cream

dentice 
pan-seared red snapper
spinach marinara, 'cacciucco' sauce
supplement 12

manzo 
200gr charcoal-grilled grass-fed Black
Angus beef tenderloin MBS 2+
celeriac cream, green asparagus
supplement 14

dolci

profitterolo 
pistachio profiterole, strawberry sauce

selection of ice-cream or sorbet
ice cream: vanilla and chocolate
sorbet: lemon and strawberry

formaggio
Italian cheese selection 'Guffanti'
assorted jam, fruit bread
supplement 10

contorni
side dishes 9 each

asparagi
green asparagus

broccoli
sautéed broccoli

insalata
rocket salad, tomatoes
balsamic vinegar

freshly squeezed juice 12

orange - apple - grapefruit

 - gluten free
 - vegetarian

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