

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 & burrata sliced 'Parma' ham, pickled grapes 'burratina' cheese manzo  black angus beef tenderloin tartare beluga capers, smoked egg yolk, truffle <i>supplement 6</i> granchio crab salad, cucumber, avocado 'ikura' salmon roe <i>supplement 8</i> aragostella  baby lobster bisque scented with orange and dill <i>supplement 6</i>	primi & secondi tagliatelle  house-made 'tagliatelle' wild mushrooms, truffle sauce salmone  baked salmon, grilled zucchini fennel and saffron cream maiale  'durok' pork loin marinated in balsamic vinegar, butternut purée, spicy broccoletti dentice pan-seared red snapper, spinach marinara 'cacciucco' sauce, garlic bread <i>supplement 8</i> tagliolini house-made 'tagliolini' pasta New Zealand scampi, lemon, basil <i>supplement 12</i> manzo  180gr charcoal-grilled grass-fed Black Angus beef tenderloin MBS 2+ celeriac cream, green asparagus <i>supplement 14</i>	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 <i>supplement 10</i> contorni   side dishes 9 each asparagi green asparagus broccoli sautéed broccoli insalata rocket salad, tomatoes balsamic vinegar freshly squeezed juice 12 <i>orange – apple – grapefruit</i>
fresh seasonal oysters <i>3 pcs – 15 6 pcs – 28 12 pcs – 52</i>		

 – 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