

October 2019

2 course 42

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

antipasti & zuppe

gardino  
seasonal vegetable salad
truffle 'bagna càuda', toasted almonds

zuppa  
butternut soup, 'mascarpone' cheese
pumpkin seeds

manzo 
roast beef, tuna sauce
caper berries, rocket salad

granchio
crab salad, cucumber, avocado
'ikura' salmon roe
supplement 10

burratina  
artisanal 'burratina' cheese
Japanese tomatoes, basil oil
supplement 6

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

penne 
'penne' arrabbiata, impossible™ meatballs

tagliolini
house-made 'tagliolini' pasta
'mazara del vallo' red prawn tartare
supplement 12

pollo 
charcoal-grilled chicken breast
sweet corn and quinoa salad

branzino 
charcoal-grilled seabass, celeriac cream
crispy kalettes, tarragon 'salmoriglio'

merluzzo 
pan-seared silver cod fish
cauliflower, sea urchin 'zabaglione'
supplement 12

manzo 
200gr charcoal-grilled grass-fed Black
Angus beef tenderloin MBS 2+
mashed potatoes, sautéed mushroom
truffle jus
supplement 25

dolci

nocciola 
hazelnut mousse, raspberry, passion fruit

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