

10 – 21 September 2018

2 course 42

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

antipasti & zuppe

verdure – gorgonzola – frutta secca
vegetables quiche, dried fruits
blue cheese 'gorgonzola' fondue

zuppa del giorno
soup of the day

porcino – patata
potato flan
sautéed porcini mushroom

calamaro – capperi – oliva – acciuga
Mediterranean style stuffed squid
quinoa couscous, roasted bell pepper sauce
supplement 8

fegato grasso – patata viola – pesca
pan-fried foie gras
purple potatoes and peach salad
supplement 10

fresh seasonal oysters

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

primi & secondi

pasta – broccoli – salsiccia – finocchietto
pasta, sautéed broccoli and pork sausage
fennel seeds

anatra – carota – bok choy
roasted duck leg, carrot purée
sautéed carrots and bok-choy

pesce del giorno
catch of the day fish
sautéed vegetables, oregano mayo

conchiglioni – pomodoro – pesce
'conchiglioni' pasta 'trabaccolare' style
tomato and fish sauce
supplement 6

salmone – erbe – arancia – indivia
sous-vide salmon with herbs crust
orange sauce, braised endive
supplement 10

vitello – cavolo viola
roasted veal
braised purple cabbage and Brussels sprout
supplement 12
add 3 gram black truffle 18

dolci

panna – cacio – cioccolato
persimmon 'panna cotta', chocolate

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