

12 – 23 February 2018

2 course 42

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

antipasti & zuppe

insalata – uovo – patata – fagiolino

seasonal salad, feta cheese, grapes
walnuts, 'taggiasche' olives

pesce – prezzemolo – mandorla

fish volute, Italian parsley oil
almond flakes

burro – sardina – barbabietola

whipped butter, marinated sardin, beetroot

fagioli – cereali – fegato d'oca

Italian beans soup with cereal, foie gras
supplement 10

manzo – coltello – 3 salse

hand chopped beef tartare Italian style
green, egg and 'arrabbiata' sauces
supplement 10

fresh seasonal oysters

3 pcs - 15

6 pcs - 28

12 pcs - 52

primi & secondi

patata – manzo – parmigiano

house-made 'tortello' stuffed with potatoes
beef ragout, 'parmesan' cheese fondue

salmone – broccoli – bernese – pane

steamed New Zealand king salmon
béarnaise sauce, sautéed broccoli
fried bread, pine nuts

maiale – castagna – cipolla rossa

roasted pork tenderloin, bred crumble
chestnut sauce, sautéed celery, red onion

branzino – spinacio – carota – senape

pan-seared free-range Australian
barramundi, spinach, 'vichy' carrot
mustard sauce

supplement 16

linguina – gamberone – basilico

'linguine' pasta, wild-caught Argentinian
langoustine, fresh tomato, basil

supplement 14

agnello – verdure scapece – riduzione

slow-cooked Australian lamb rack
eggplant, zucchini, capsicum 'scapece' style
supplement 16

dolci

opera

chocolate ganache, orange butter cream
almond sponge

formaggio

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

contorni

side dishes 14 each

spinaci

sautéed spinach, fresh chilli

caponata

vegetable 'caponata'

lenticchie

stewed lentils

freshly squeezed fruit juice glass 12