

12 – 23 March 2018

2 course 42

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

antipasti & zuppe

polpo – patata – oliva – pinolo

octopus salad 'Ligurian' style, pine nuts
potatoes, olives

zuppa del giorno

soup of the day

pane – pomodoro – uovo – pancetta 'pappa al pomodoro'

tomato and bread soup
poached egg, crispy bacon

* burrata – oliva – pomodoro

'burrata' cheese from 'Andria'
'olive soil', tomato gazpacho
supplement 10

gambero – formaggio – caviale

red prawn tartare, goat cheese
avrugia caviar
supplement 18

fresh seasonal oysters

3 pcs - 15

6 pcs - 28

12 pcs - 52

primi & secondi

pomodoro – ricotta - melanzana

pasta 'norma' style, fresh tomatoes
eggplant, shaved 'ricotta' cheese

branzino – guazzetto – vongole

pan seared baby seabass
Australian clams 'guazzetto' style

* manzo – patata – friarielli

braised beef cheek
crushed spicy potatoes, 'friarielli'

riso – piselli – calamaretti – nero

squid ink 'acquarello' risotto
green pea, baby squid
supplement 14

tonno – pane – barbabietola

yellow fin tuna, beetroot bread crumbs
fennel salad, seaweed mayonnaise
supplement 16

* maiale – pepe – patata – mela – cipolla

seared rack of 'Kurobuta' black pork
roasted onions, potatoes, apple
supplement 16

dolci

cremino – arancia

Valrhona black chocolate
orange sponge, apple sorbet

formaggio

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

contorni

side dishes 14 each

spinaci

sautéed spinach, fresh chilli

caponata

vegetable 'caponata'

broccoli arriminati

breaded and sautéed broccoli

* **tartufo nero di Périgord**
suggested dishes for additional
shaved Périgord black truffle
7 per gram (min 3 grams)