

12 – 23 November 2018

2 course 42

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

antipasti & zuppe

baccala – pappa pomodoro
dry salted cod fish confit
sweet and sour Tropea red onions
Tuscan tomato bread soup
2017 Clifford Bay Sauvignon Blanc 20

zuppa del giorno
soup of the day

salmone – mela – uova di salmone
salmon tartare, apple, salmon roe
fennel and Dijon mustard sorbet
2014 De Stefani Pinot Grigio 22

fegato – pan brioche – tartufo nero
foie gras pâté, pan brioche
black truffle, balsamic vinegar
supplement 8
2015 Passel Estate Chardonnay 26

fresh seasonal oysters

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

primi & secondi

spaghettoni – burrata – pomodoro (v)
'spaghettoni Pastificio Gentile'
'burrata' cheese, tomato coulis, basil
2014 Avignonesi Vino Nobile di Montepulciano
Sangiovese 25

pesce del giorno
catch of the day fish
sautéed broccoli

linguine – granchio – bisque
spicy linguine pasta with king crab
tomato bisque sauce
supplement 8
2016 Velenosi Lacrima di Morro d'Alba Classico
Lacrima di Morro d'Alba 20

agnello – verza – carota
roasted lamb neck fillet
cabbage and carrots
supplement 10
Yealands Estate Single Vineyard
Pinot Noir 23

dolci

nuvola tiramisù – mascarpone – Marsala
syphon cloud tiramisù, mascarpone, Marsala

selection of ice-cream, sorbet 2 scoops
ice cream: vanilla – chocolate – pistachio
sorbet: lemon - strawberry

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

wine by the glass

Champagne: NV Lanson Black Label Brut 25
Vermentino: 2016 ColleMassari Vermentino 'Melacce' 23
Rose: 2015 Polvanera La Marchesana Rosato 22
Nero d'Avola: 2011 Barone Sergio Eoro 20
Tempranillo: 2015 Bodegas Resalte de Peñafiel Vendimia Seleccionada 24
Shiraz: 2015 Passel Estate 28

tartufo bianco d'Alba

fettuccine – tartufo bianco d'Alba (v) 58
house-made 'fettuccine'
shaved Alba's white truffle (3 gr)

uovo – parmigiano – pane – tartufo bianco d'Alba (v) 46
poached egg, parmesan fondue
rosemary bread crumble
shaved Alba's white truffle (3 gr)