

14 – 18 August 2017

2 course 42

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

antipasti & zuppe

insalata – feta – noci – uva
seasonal salad, feta cheese
walnuts, grapes

carota – crostini
carrot cream soup
rosemary bread croutons

manzo – rucola – Castelmagno
wagyu beef 'carpaccio', rocket salad
grated 'Castelmagno' cheese

aragostella – arancia – aneto
baby lobster bisque scented with
orange and dill
supplement 10

capesante – arancia – cetrioli – pomodori
Hokkaido scallop 'carpaccio', orange
cucumber and tomatoes salad, trout roe
supplement 10

fresh seasonal oysters

3 pcs - 15

6 pcs - 28

12 pcs - 52

primi & secondi

penne – pomodori – peperoncino
'penne' pasta with fresh tomatoes
chili, parsley, 'arrabbiata' style

barbabietola – finocchi
pan-fried salmon filet, sautéed beetroot
fennel purée

maiale – patate – frutti di bosco
slow-cooked pork belly
rosemary potatoes, mixed berries

polipo – pomodori – olive – capperi
pan-fried octopus leg, capers, orange
tomatoes marinated with olives
supplement 16

casarecce – frutti di mare
'casarecce' pasta, tomato sauce with
fresh cod, octopus, scallop, crab
supplement 14

manzo – porro – pastinaca
150 days grain fed beef 'tagliata'
rosemary potatoes, parsnip purée
supplement 16
add 4gr winter black truffle supplement 20

dolci

frutto della passione – cioccolato – yogurt
passion fruit and white chocolate mousse
yogurt cremeux, pomegranate jelly

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

contorni

side dishes 14 each

spinaci
sautéed spinach, fresh chilli

broccoli
sautéed heirloom broccoli

asparagi bianchi
sautéed white asparagus

freshly squeezed fruit juice glass 12

watermelon - rock melon - apple
orange - grapefruit