

15 – 19 January 2018

2 course 42

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

antipasti & zuppe

insalata – finocchio – pomodoro – mela
seasonal salad, tomato, fennel
apple and balsamic dressing

carota – mascarpone – pane
seasonal carrot soup, 'mascarpone' cheese
rosemary bread croutons

vitello – tonno – capperi
cold cut of veal loin, tuna sauce, capers

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

trota – arancia – rapanelli
8 hours marinated fjord trout
orange, red radish, trout roe
supplement 10

fresh seasonal oysters

3 pcs - 15

6 pcs - 28

12 pcs - 52

primi & secondi

rigatoni – pomodoro – basilico
'rigatoni' pasta, basil
fresh 'San Marzano' tomatoes

branzino – peperone – olive – capperi
pan-fried seabass fillet
capsicum, olives, capers

agnello – finocchio – patata
slow-cooked lamb shoulder
fennel purée, rosemary potatoes

ricciola – guazzetto – timo
pan-seared Japanese Yellowtail
vegetable 'guazzetto', baby thyme
supplement 16

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

manzo – patate – senape
pan-fried U.S beef 'tagliata' style
potato gratin, mustard veal jus
supplement 16

dolci

cioccolato – limone – pistacchio
white chocolate cheesecake
lemon sorbet, sugar coat pistachio

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*