

02 – 05 January 2018

2 course 42

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

antipasti & zuppe

insalata – finocchio – arancia
seasonal salad, fennel, orange
red onion, 'taggiasca' olives

fungo – crostino
mushroom soup
rosemary bread croutons

manzo – rucola – senape
wagyu beef 'carpaccio' rocket salad
mustard dressing

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

burratina – fico – aceto balsamico
'burratina' cheese from Andria
figs, 12 years age balsamic vinegar
supplement 10

fresh seasonal oysters

3 pcs - 15

6 pcs - 28

12 pcs - 52

primi & secondi

penne alla norma
'penne' pasta, tomato sauce
eggplants, basil

salmone – cavolfiore – asparago
pan-fried salmon fillet, purple cauliflower
green asparagus purée

maiale – mela – frutti di bosco
slow-cooked pork belly
apple purée, mix berry sauce

merluzzo – broccolino – rapa rossa
pan-seared atlantic cod, Brussels sprouts
beetroot purée, almond
supplement 16

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

manzo – patata
pan-fried US beef striploin
rosemary potatoes, mustard veal jus
supplement 16

dolci

zabaione – frutti di bosco
'sabayon', mix berries

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