

05 – 09 February 2018

2 course 42

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

antipasti & zuppe

insalata – feta – olive – uva – noci
seasonal salad, feta cheese, grapes
walnuts, 'taggiasche' olives

minestrone
seasonal vegetable soup
basil oil

pollo – patata – avocado
chicken breast, lemon scent
crushed potatoes, avocado mayo

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

capasanta – caviale – Zafferano - caffè
Hokkaido scallop carpaccio, 'avruga' caviar
saffron sauce, coffee powder
supplement 10

fresh seasonal oysters

3 pcs - 15

6 pcs - 28

12 pcs - 52

primi & secondi

tagliatelle – agnello – parmigiano
house-made tagliatelle
lamb ragout, 'parmesan' cheese

manzo – patata – finocchio
braised beef 'california' style
roasted potatoes, fennel

zuppa – pesce
'caciucco' seafood stew

gamberone – rucola – pomodoro
seared langoustine, fresh rocket
tomatoes, 'salmoriglio' dressing
supplement 16

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

anatra – barbabietola – yogurt
pan-fried duck breast, beetroot salad
yogurt, beetroot jus
supplement 16

dolci

rocher – fragola
chocolate and hazelnut mousse
sable, strawberry

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