

08 – 12 January 2018

2 course 42

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

antipasti & zuppe

insalata – mela – feta – noci
seasonal salad, apple, walnuts
'feta' cheese, balsamic dressing

porri – patate – mandorle
potato and leek cream soup
almond flakes

manzo – rucola – parmigiano
cold cut of roasted beef, rocket salad
'parmesan' cheese

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

linguine – pomodoro – polpette
'linguine' pasta, tomato sauce
basil, beef meatballs

salmone – pastinaca – spinaci
pan-fried salmon fillet, parsnip purée
sautéed spinach, saffron aioli

pollo – cavolfiore viola – cavoletto
slow-cooked chicken breast
purple cauliflower purée brussels sprouts

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

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

agnello – carota – castagna
pan-seared New Zealand lamb chop
carrot purée, chestnut, marsala jus
supplement 16

dolci

caprese – vaniglia – fragola
chocolate 'caprese' cake
vanilla ice cream, strawberry sauce

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*