

Winter 2017

dal mare • from the sea

dalla terra • from the land

- antipasti -

capésante – pomodoro – ricci di mare – caviale	32
scallop ‘carpaccio’, tomato jelly, sea urchin mayo, ‘avruga’ caviar	
trota salmonata – rapanelli – yogurt – uova di trota <i>Z.</i>	28
8 hours marinated fjord trout, red radish, yogurt, trout roe	
gamberi – ananas – arancia rossa – bottarga <i>Z.</i>	32
raw red prawns from ‘Mazara’, sous-vide and marinated pineapple blood orange coulis, grated ‘bottarga’	
capésante – carota – castagne – scalogno <i>Z.</i>	34
pan-seared Hokkaido scallops, yellow carrot purée glazed chestnut, shallot petals (with 3gr Périgord winter black truffle, supplement 15)	
caviale – Russian Caviar House Classic	
26.8gr	98
50gr	178
125gr	400
Served with classic condiments	

manzo – rucola – Parmigiano Reggiano	26
wagyu beef ‘carpaccio’, Italian wild rocket, parmesan cheese (with 3gr Périgord winter black truffle, supplement 15)	
fegato grasso – pera – frutti di bosco – cioccolato <i>Z.</i>	32
Rougié foie gras, sous-vide honey pear, fresh berry, dark chocolate	
burratina – pomodori – olio Siciliano (V)	28
fresh ‘burratina’ cheese from ‘Andria’, heirloom tomatoes basil and Sicilian ‘Cutrera’ extra virgin olive oil DOP	
degustazione di salumi	42
prosciutto ‘Pio Tosini Parma’ aged 20 months salchichon Iberico bellota, ‘mortadella’ from Bologna (serves 2)	
radicchio – arancia – barbabietola – carciofi – Castelmagno	22
yellow frisée and seasonal ‘radicchio’ salad, orange, beetroot tomatoes, red radish, artichokes, ‘Castelmagno’ cheese (with 3gr Périgord winter black truffle, supplement 15)	

- primi -

aragostella – arancia – aneto	24
baby lobster bisque scented with orange and dill	
risotto acquerello – scampo – zafferano <i>Z.</i>	36
‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’ langoustine, Iranian saffron	
linguine – granchio – bottarga di muggine di Cabras <i>Z.</i>	42
‘linguine’, spanner crab, fresh tomato sauce sun-dried Sardinian grey mullet roe	
paccheri – frutti di mare	36
‘paccheri’ pasta, cod, octopus, prawns, fresh tomatoes	

zucca – amaretti (V)	16
pumpkin cream soup, crushed ‘amaretti’	
ravioli – burrata – pomodoro – basilico (V)	28
hand-crafted ‘ravioli’ stuffed with ‘stracciatella’, tomato coulis, basil	
agnolotti – coda di manzo – sedano rapa – pistacchi <i>Z.</i>	28
hand-crafted ‘agnolotti’ filled with 12-hour marinated ox-tail celeriac purée, Sicilian ‘Bronte’ pistachios (with 3gr Périgord winter black truffle, supplement 15)	
fettuccine – porcini – tartufo <i>Z.</i>	32
house-made ‘fettuccine’, sautéed porcini mushrooms, truffle emulsion (with 3gr Périgord winter black truffle, supplement 15)	

- secondi -

branzino – caponata – Porto	42
Mediterranean roasted sea bass fillet, Sicilian ‘caponata’ Port wine reduction	
polpo sardo – verdure al forno – salmoriglio <i>Z.</i>	42
poached and pan-seared Sardinian octopus, roasted vegetables ‘salmoriglio’ dressing	
merluzzo – sedano rapa – verdure invernali	54
oven-baked Atlantic cod, celeriac root purée, glazed chestnuts heirloom seasonal vegetables	
scampi – olio siciliano – gremolata <i>Z.</i>	68
pan-seared New Zealand ‘scampi’, garden vegetables ‘gremolata’, Sicilian ‘Cutrera’ extra virgin olive oil DOP	

manzo – broccoli – carciofi <i>Z.</i>	55
48 hours sous-vide and roasted U.S. prime beef short ribs sautéed ‘Romanesco’ and artichokes, veal reduction	
maiale – mela – frutti di bosco	36
slow-cooked Iberico pork belly, caramelized red apple, berry sauce	
pollo di Savel – fegato grasso – senape in grani <i>Z.</i>	38
flambé free-range Brittany spring chicken ‘Savel’ filled with Rougié foie gras, whole grain mustard sauce (30 minutes)	
agnello – patate – cipolline	48
2.5 hours sous-vide and pan-fried Queensland farm rack of lamb rosemary potatoes, balsamic infused pearl onions, natural jus	
manzo – funghi – topinambour – castagne	58
150 days grain fed Black Angus beef tenderloin, sautéed seasonal mushrooms, Jerusalem artichoke purée, chestnuts, veal reduction (with 3gr Périgord winter black truffle, supplement 15)	

- specialità della casa -

fiorentina alla Zafferano *Z.*

21 days dry-aged Black Angus beef T-bone (800 gr), oven-baked onions, potatoes, artichokes, veal reduction (serves 2) 148

side dishes 12

spinaci	funghi	asparagi
garlic-chilli sautéed spinach	sautéed mushrooms with garlic	sautéed green asparagus

All prices are subject to 10% service charge and prevailing government taxes