

## Say "Ti Amo" at Zafferano

Thursday, 14 February 2019

**manzo – tartufo nero – Parmigiano Reggiano – fegato d'anatra**

Tajima wagyu beef tartare, shaved raw 'Rougié' foie gras,  
Périgord black truffles, parmesan ice cream

2017 De Stefani Prosecco Metodo 0.15 Millesimato, Italy

or

NV Lanson Black Label Brut, France - additional \$15



**scampi – barbabietola – noce moscata**

scampi ravioli, beetroot, nutmeg

2017 Clifford Bay Sauvignon Blanc, New Zealand

or

**triglia – indivia – mandarino – amaretto**

roasted red mullet, endive and tangerine stewed  
crumble 'amaretto' biscuit

2014 De Stefani Pinot Grigio, Italy

or

**piccione – mais – ribes rosso**

oven-baked Bresse pigeon in corn leaves and salt crust  
roasted corn purée, red currant

2017 Yealands Estate Single Vineyard Pinot Noir, New Zealand



**cioccolato – fragola – 25 anni aceto balsamico**

Valrhona strawberry chocolate, 25 years old balsamic vinegar

2016 Cà d'Gal Spumante Moscato, Italy

**Menu \$128**

**Wine pairing \$45**

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