

Zafferano

ITALIAN RESTAURANT & LOUNGE

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



patata dolce – panna – caviale – garusoli

sweet potato, sour cream, Russian caviar, purple dye murex shell



scampi – barbabietola – noce moscata

scampi ravioli, beetroot, nutmeg

2017 Clifford Bay Sauvignon Blanc, New Zealand



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



dolcezze

dessert bar with chocolate fountain, assorted macarons
and many more...

2016 Cà d'Gal Spumante Moscato, Italy

Menu \$248

Wine pairing \$60
