

dal mare • from the sea

dalla terra • from the land

- antipasti -

sardine – arancia – finocchi – melograno <i>Z.</i> Italian sardines ‘beccafico’, orange and fennel salad, pomegranate	26	manzo – rucola – Parmigiano Reggiano wagyu beef ‘carpaccio’, Italian wild rocket, parmesan cheese	28
gamberi – ceviche – arance rosse <i>Z.</i> raw red prawns from ‘Mazara’, ceviche style, seasonal blood orange	32	fegato grasso – mela – cioccolato – lampone <i>Z.</i> pan-seared Rougié foie gras, apple compote 70% Valrhona dark chocolate, fresh raspberry	34
capesante – cavolfiore – rapanelli – castagne pan-seared Hokkaido scallops, purple cauliflower purée pink radish, glazed chestnut	34 / 52	burratina – pomodori – olio Siciliano (V) fresh ‘burratina’ cheese from ‘Andria’, heirloom tomatoes basil, Sicilian ‘Cutrera’ extra virgin olive oil DOP	32
caviale – Russian Caviar House Classic 28.6gr / 50gr served with classic condiments	98 / 178	degustazione di salumi prosciutto ‘Pio Tosini Parma’ aged for 20 months salchichon Iberico bellota, ‘mortadella’ from Bologna (serves 2)	42
ostriche – fresh seasonal oysters 3 pcs / 6 pcs / 12 pcs	15 / 28 / 52		

- primi -

aragostella – arancia – aneto baby lobster bisque scented with orange and dill	24	gnocchi – barbabietola – gorgonzola – noci (V) pumpkin ‘gnocchi’, beetroot purée, ‘gorgonzola’ fondue, toasted walnut	28
riso acquerello – nero di seppia – calamari <i>Z.</i> ‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’ squid ink, sautéed calamari, broccoli purée	32	ravioli – burrata – pomodoro – basilico (V) hand-crafted ‘ravioli’ stuffed with ‘stracciatella’, tomato coulis, basil	28 / 38
linguine – granchio – bottarga di muggine di Cabras <i>Z.</i> ‘linguine’, spanner crab, fresh tomato sauce sun-dried Sardinian grey mullet roe	46	agnolotti – coda di manzo – sedano rapa – pistacchi hand-crafted ‘agnolotti’ filled with oxtail marinated for 12-hours celeriac purée, Sicilian ‘Bronte’ pistachios	28
calamarata – pesto – gamberone – mentuccia ‘calamarata’ pasta, Sicilian ‘pesto’, jumbo prawn, fresh mint	36	fettuccine – finferli – tartufo <i>Z.</i> house-made ‘fettuccine’, seasonal yellow ‘chanterelle’ mushrooms truffle emulsion	32

- secondi -

branzino – caponata – Porto roasted Mediterranean sea bass fillet, Sicilian ‘caponata’ Port wine reduction	42	manzo – castagne – carciofi <i>Z.</i> 48 hours sous-vide and roasted U.S. prime beef short ribs glazed chestnuts, artichokes, veal reduction	55
polpo sardo – verdure al forno – salmoriglio <i>Z.</i> poached and pan-seared Sardinian octopus, roasted vegetables ‘salmoriglio’ dressing	44	pollo – aglio – peperoncino – patate <i>Z.</i> free range spring chicken sous-vide at 62°, marinated with chilli sweet garlic purée, rosemary potatoes	35
merluzzo – carota – carciofi oven-baked Atlantic cod, heirloom carrots scented with rosemary Sardinian artichokes, yellow carrot purée	58	agnello – patate – cipolline 2.5 hours sous-vide and pan-fried Queensland rack of lamb rosemary potatoes, balsamic infused pearl onions, natural jus	55
scampi – olio siciliano – gremolata <i>Z.</i> pan-seared New Zealand ‘scampi’, garden vegetables, ‘gremolata’ Sicilian ‘Cutrera’ extra virgin olive oil DOP	68	manzo – broccoli – sedano rapa 150 days grain fed Black Angus beef tenderloin broccoli ‘Romanesco’, celery root purée, veal reduction	58

- la degustazione -

select 3 dishes from the above to create your own unique tasting menu – 4 course 98
1 antipasti (excluding caviar) – 1 primi – 1 secondi – 1 dessert
available for a party of 8 and below, maximum 3 different dishes per course can be ordered

- 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) 168

gourmet pizza
crema tartufata – speck – ricotta
house-made ‘pizza’, truffle cream, Speck ham, grated ‘ricotta’ cheese 32
(available only for dinner)

side dishes 16

spinaci
garlic-chilli sautéed spinach

caponata
vegetable ‘caponata’

lenticchie
stewed lentils