

dal mare • from the sea

capésante – pomodoro – ricci di mare – caviale scallop ‘carpaccio’, tomato jelly, sea urchin mayo, ‘avruga’ caviar	32
trota salmonata – rapanelli – yogurt – uova di trota <i>Z.</i> 8 hours marinated fjord trout, red radish, yogurt, trout roe	28
gamberi – ananas – arancia rossa – bottarga <i>Z.</i> raw red prawns from ‘Mazara’, sous-vide and marinated pineapple blood orange coulis, grated ‘bottarga’	34
capésante – carota – castagne – scalogno <i>Z.</i> pan-seared Hokkaido scallops, yellow carrot purée glazed chestnut, shallot petals	34 / 52
caviale – Russian Caviar House Classic 28.6gr / 50gr served with classic condiments	98 / 178
ostriche – fresh seasonal oysters 3 pcs / 6 pcs / 12 pcs	15 / 28 / 52
aragostella – arancia – aneto baby lobster bisque scented with orange and dill	24
risotto acquerello – scampo – zafferano <i>Z.</i> ‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’ langoustine, Iranian saffron	36
linguine – granchio – bottarga di muggine di Cabras <i>Z.</i> ‘linguine’, spanner crab, fresh tomato sauce sun-dried Sardinian grey mullet roe	42
paccheri – frutti di mare ‘paccheri’ pasta, cod, octopus, prawns, fresh tomatoes	38

branzino – caponata – Porto Mediterranean roasted sea bass fillet, Sicilian ‘caponata’ Port wine reduction	42
polpo sardo – verdure al forno – salmoriglio <i>Z.</i> poached and pan-seared Sardinian octopus, roasted vegetables ‘salmoriglio’ dressing	44
merluzzo – sedano rapa – verdure invernali oven-baked Atlantic cod, celeriac root purée, glazed chestnuts heirloom seasonal vegetables	58
scampi – olio siciliano – gremolata <i>Z.</i> pan-seared New Zealand ‘scampi’, garden vegetables ‘gremolata’, Sicilian ‘Cutrera’ extra virgin olive oil DOP	68

dalla terra • from the land

- antipasti -

manzo – rucola – Parmigiano Reggiano wagyu beef ‘carpaccio’, Italian wild rocket, parmesan cheese	26
fegato grasso – pera – frutti di bosco – cioccolato <i>Z.</i> Rougié foie gras, sous-vide honey pear, fresh berry, dark chocolate	34
burratina – pomodori – olio Siciliano (V) fresh ‘burratina’ cheese from ‘Andria’, heirloom tomatoes basil and Sicilian ‘Cutrera’ extra virgin olive oil DOP	28
degustazione di salumi prosciutto ‘Pio Tosini Parma’ aged 20 months salchichon Iberico bellota, ‘mortadella’ from Bologna (serves 2)	42
radicchio – arancia – barbabietola – carciofi – Castelmagno yellow frisée and seasonal ‘radicchio’ salad, orange, beetroot tomatoes, red radish, artichokes, ‘Castelmagno’ cheese	22

- primi -

zucca – amaretti (V) pumpkin cream soup, crushed ‘amaretti’	18
ravioli – burrata – pomodoro – basilico (V) hand-crafted ‘ravioli’ stuffed with ‘stracciatella’, tomato coulis, basil	28 / 38
agnolotti – coda di manzo – sedano rapa – pistacchi <i>Z.</i> hand-crafted ‘agnolotti’ filled with 12-hour marinated ox-tail celeriac purée, Sicilian ‘Bronte’ pistachios	28 / 38
fettuccine – porcini – tartufo <i>Z.</i> house-made ‘fettuccine’, sautéed porcini mushrooms, truffle emulsion	32

- secondi -

manzo – broccoli – carciofi <i>Z.</i> 48 hours sous-vide and roasted U.S. prime beef short ribs sautéed ‘Romanesco’ and artichokes, veal reduction	55
maiale – mela – frutti di bosco slow-cooked Iberico pork belly, caramelized red apple, berry sauce	34
pollo di Savel – fegato grasso – senape in grani <i>Z.</i> flambé free-range Brittany spring chicken ‘Savel’ filled with Rougié foie gras, whole grain mustard sauce (40 minutes)	38
agnello – patate – cipolline 2.5 hours sous-vide and pan-fried Queensland farm rack of lamb rosemary potatoes, balsamic infused pearl onions, natural jus	48
manzo – funghi – topinambour – castagne 150 days grain fed Black Angus beef tenderloin, sautéed seasonal mushrooms, Jerusalem artichoke purée, chestnuts, veal reduction (with pan-fried goose liver, supplement 16)	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 (excluding chicken) – 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 <i>Z.</i> 21 days dry-aged Black Angus beef T-bone (800 gr), oven-baked onions, potatoes, artichokes, veal reduction (serves 2)	148
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side dishes 16

spinaci
garlic-chilli sautéed spinach

broccoli
sautéed heirloom broccoli

asparagi bianchi
sautéed white asparagus

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