

Autumn 2016

dal mare from the sea

dalla terra from the land

- antipasti -			
capesante – pomodoro – ricci di mare – caviale	32	manzo – rucola – Parmigiano Reggiano	26
scallop ‘carpaccio’, tomato jelly, sea urchin mayo, ‘avruga’ caviar		wagyu beef ‘carpaccio’, Italian wild rocket, parmesan cheese	
trota salmonata – rapanelli – yogurt – uova di trota ^{Z.}	28	fegato grasso – pera – frutti di bosco – cioccolato ^{Z.}	32
8 hours marinated fjord trout, red radish, yogurt, trout roe		rougié foie gras, sous-vide Kaiser pear, fresh berry, dark chocolate	
gamberi – arance rosse – bottarga di muggine – fichi ^{Z.}	38	burratina – pomodori – olio Siciliano (V)	28
raw red prawns from ‘Mazara’, Sicilian blood orange		fresh ‘burratina’ cheese from ‘Andria’, heirloom tomatoes	
grated sun-dried Sardinian grey mullet roe, fresh figs		basil and Sicilian extra virgin olive oil ‘Cutrera’ DOP	
capesante – carota – castagne – scalogno ^{Z.}	34	degustazione di salumi	42
pan-seared Hokkaido scallops, yellow carrot purée		prosciutto ‘Pio Tosini Parma’ aged 20 months	
glazed chestnut, shallot petals		salchichon Iberico bellota, ‘mortadella’ from Bologna (for 2)	
caviale	188	fichi – arancia – barbabietola – carciofi – Castelmagno	22
50gr Kristal Gold caviar, served with classic condiments		yellow frisée salad, fresh figs, orange, beetroot, tomatoes	
by Kaviari, Paris – harvested from sustainable farm-raised sturgeon		artichokes, ‘Castelmagno’ cheese	
- primi -			
aragostella – arancia – aneto	24	zucca – amaretti (V)	16
baby lobster bisque scented with orange and dill		pumpkin cream soup, crushed ‘amaretti’	
risotto acquerello – scampo – zafferano ^{Z.}	36	ravioli – burrata – pomodoro – basilico (V)	28
‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’		hand-crafted ‘ravioli’ stuffed with ‘stracciatella’, tomato coulis, basil	
langoustine, Iranian saffron		agnolotti – coda di manzo – sedano rapa – pistacchi ^{Z.}	28
linguine – granchio – bottarga di muggine di Cabras ^{Z.}	42	hand-crafted ‘agnolotti’ filled with 12-hour marinated ox-tail	
‘linguine’, spanner crab, fresh tomato sauce		celeriac purée, Sicilian ‘Bronte’ pistachios	
sun-dried Sardinian grey mullet roe		fettuccine – porcini – tartufo ^{Z.}	32
paccheri – frutti di mare	36	house-made ‘fettuccine’, sautéed porcini mushrooms	
‘paccheri’ pasta, cod, octopus, prawns, fresh tomatoes		truffle emulsion	
- secondi -			
branzino – caponata – Porto	42	manzo – broccoli – carciofi ^{Z.}	55
Mediterranean roasted sea bass fillet, Sicilian ‘caponata’		48 hours sous-vide and roasted U.S. prime beef short ribs	
Port wine reduction		sautéed ‘Romanesco’ broccoli and artichokes, veal reduction	
polpo sardo – verdure al forno – salmoriglio ^{Z.}	42	maiale – carota gialla – fichi	36
poached and pan-seared Sardinian octopus, roasted vegetables		slow-cooked Iberico pork belly, yellow carrot purée, fresh figs	
‘salmoriglio’ dressing		pollo di Savel – fegato grasso – senape in grani ^{Z.}	38
merluzzo – sedano rapa – verdure di stagione	54	flambé free-range Brittany spring chicken ‘Savel’	
oven-baked Atlantic cod, celery root purée, glazed chestnuts		filled with Rougié foie gras, whole grain mustard sauce (30 minutes)	
heirloom seasonal vegetables		agnello – patate – cipolline	48
triglia – cipollotto – olive – pomodori – carciofi ^{Z.}	64	2.5 hours sous-vide and pan-fried Queensland farm rack of lamb	
baked red mullet, Italian ‘cipollotto’, black olives ‘Taggiasche’		rosemary potatoes, balsamic infused pearl onions, lamb jus	
sun-dried tomatoes, artichokes		manzo – funghi – topinambour – castagne	58
		150 days grain fed Black Angus beef tenderloin, sautéed seasonal	
		mushrooms, Jerusalem artichoke purée, chestnuts, veal reduction	

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	
scampi – olio siciliano – gremolata ^{Z.}		
New Zealand ‘scampi’, ‘a la plancha’, Cutrera olive oil, ‘gremolata’ (serves 2)	160	

side dishes 12

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

Zafferano’s tasting menu

4 courses	98	wine pairing selection	80
-----------	----	------------------------	----

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