

Summer 2016

dal mare from the sea

dalla terra from the land

- antipasti -

capesante – pomodoro – ricci di mare – caviale 30
scallop ‘carpaccio’, tomato jelly, sea urchin mayo, ‘avruga’ caviar

trota salmonata – asparagi verdi – uova di trota *Z.* 28
8 hours marinated fjord trout, green asparagus, trout roe

gamberi – calamari – panzanella – aceto invecchiato *Z.* 28
poached prawns and calamari, lemon zest, Tuscan ‘panzanella’
12 years aged balsamic

capesante – piselli – barbabietola – pomodori secchi *Z.* 34
pan-seared Hokkaido scallops, green pea puree, beetroot
sun-dried tomatoes

caviale 188
50gr Kristal Gold caviar, served with classic condiments
by Kaviari, Paris – harvested from sustainable farm-raised sturgeon
exhibiting all the desired qualities of its wild equal

aragostella – arancia – aneto 22
baby lobster bisque scented with orange and dill

risotto acquerello – scampo – zafferano *Z.* 36
‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’
langoustine, Iranian saffron

linguine – granchio – bottarga di muggine di Cabras *Z.* 40
‘linguine’, spanner crab, fresh tomato sauce
sun-dried Sardinian grey mullet roe

paccheri – frutti di mare 36
‘paccheri’ pasta, cod, octopus, prawns, fresh tomatoes

branzino – caponata – Porto 42
Mediterranean sea bass fillet, Sicilian ‘caponata’
Port wine reduction

polpo sardo – salmoriglio *Z.* 42
poached and pan-seared Sardinian octopus ‘salmoriglio’ style
seasonal vegetables

merluzzo – sedano rapa – carciofi 48
oven-baked Atlantic cod, celery root, sautéed artichokes
baby carrots, fennel

gamberi – finocchio – piselli – pomodori *Z.* 42
pan-fried jumbo prawns marinated with fresh herbs, fennel cream
green peas, tomato confit

manzo – rucola – Parmigiano Reggiano 26
wagyu beef ‘carpaccio’, Italian wild rocket, parmesan cheese

fegato grasso – pesca – vaniglia – frutti di bosco 32
foie gras, caramelized yellow peach, fresh berry sauce

burrata – pomodori – basilico (V) 26
fresh ‘burrata’ cheese from ‘Andria’, ‘San Marzano’ tomatoes
basil and Sicilian extra virgin olive oil ‘Cutrera’ DOP

degustazione di salumi 42
prosciutto ‘Pio Tosini Parma’ aged 20 months
salchichon Iberico bellota, ‘mortadella’ from Bologna (for 2)

asparagi bianchi – uovo barzotto – Taleggio *Z.* 30
gratinated seasonal white asparagus, poached egg
‘Taleggio’ cheese fondue, veal jus

- primi -

carota – cannella (V) 14
carrot cream soup scented with cinnamon

ravioli – burrata – pomodoro – basilico (V) 28
hand-crafted ‘ravioli’ stuffed with ‘stracciatella’, tomato coulis, basil

agnolotti – coda di manzo – sedano rapa – pistacchi *Z.* 28
hand-crafted ‘agnolotti’ filled with 12-hour marinated ox-tail
celeriac puree, Sicilian ‘Bronte’ pistachios

fettuccine – finferli – tartufo *Z.* 32
house-made ‘fettuccine’, sautéed chanterelle mushrooms
truffle emulsion

- secondi -

maiale – vaniglia – fichi 36
glazed Iberico pork belly, vanilla cream potato, fresh figs

pollo di Savel – fegato grasso – senape in grani *Z.* 38
flambé free-range Brittany spring chicken ‘Savel’
filled with foie gras, whole grain mustard sauce (25 minutes)

agnello – patate – cipolline 48
sous-vide and pan-fried Queensland farm rack of lamb
rosemary potatoes, balsamic infused pearl onions, lamb jus

manzo – broccoli – carciofi *Z.* 50
12 hours slow-cooked U.S. prime beef short ribs
sautéed ‘Romanesco’ broccoli and artichokes, veal reduction

manzo – funghi – topinambour 52
black angus beef tenderloin, sautéed seasonal mushrooms
Jerusalem artichoke puree, 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’ (10 pieces) 160

sides additional 12

spinaci
garlic-chili sautéed spinach

funghi
sautéed mushrooms with garlic

asparagi
sautéed green asparagus

Zafferano’s tasting menu

5 courses 128 **wine pairing selection** 80

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