

Spring 2016

dal mare • from the sea

dalla terra • from the land

- antipasti -

capesante – pomodoro – ricci di mare – caviale scallop ‘carpaccio’, tomato jelly, sea urchin mayo, ‘avruga’ caviar	34
trota salmonata – asparagi verdi – uova di trota <i>Z.</i> 8 hours marinated fjord trout, green asparagus, trout roe	28
gamberi – calamari – panzanella – aceto invecchiato <i>Z.</i> poached prawns and calamari, lemon zest, Tuscan ‘panzanella’ 12 years aged balsamic	28
capesante – piselli – barbabietola – pomodori secchi <i>Z.</i> pan-seared Hokkaido scallops, green pea puree, beetroot sun-dried tomatoes	34
caviale 50gr Kristal Gold caviar, served with classic condiments <i>by Kaviari, Paris – harvested from sustainable farm-raised sturgeon exhibiting all the desired qualities of its wild equal</i>	188

manzo – rucola – Parmigiano Reggiano wagyu beef ‘carpaccio’, Italian wild rocket, parmesan cheese	26
fegato grasso – pesca – vaniglia foie gras, caramelized yellow peach, vanilla scented reduction	32
burrata – pomodori – basilico (V) fresh ‘burrata’ cheese from ‘Andria’, ‘San Marzano’ tomatoes basil and Sicilian extra virgin olive oil ‘Cutrera’ DOP	26
degustazione di salumi prosciutto ‘Pio Tosini Parma’ aged 20 months salchichon Iberico bellota, ‘mortadella’ from Bologna (for 2)	42
asparagi – uovo barzotto – Taleggio <i>Z.</i> gratinated seasonal white asparagus, poached egg ‘Taleggio’ cheese fondue, veal jus	36

- primi -

aragostella – arancia – aneto baby lobster bisque scented with orange and dill	22
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	40
paccheri – frutti di mare ‘paccheri’ pasta, cod, octopus, prawns, fresh tomatoes	36

carota – cannella (V) carrot cream soup scented with cinnamon	14
burrata – pomodoro – basilico (V) hand-crafted ‘ravioli’ stuffed with ‘stracciatella’, tomato coulis, basil	28
agnolotti – coda di manzo – sedano rapa – pistacchi <i>Z.</i> hand-crafted ‘agnolotti’ filled with 12-hour marinated ox-tail celeriac puree, Sicilian ‘Bronte’ pistachios	28
fettuccine – finferli – tartufo <i>Z.</i> house-made ‘fettuccine’, sautéed chanterelle mushrooms truffle emulsion	32

- secondi -

branzino – pomodori – vongole – erbette Mediterranean sea bass fillet, white clams ‘guazzetto’ fresh tomatoes	38
polpo sardo – salmoriglio <i>Z.</i> poached and pan-seared Sardinian octopus ‘salmoriglio’ style seasonal vegetables	42
merluzzo – sedano rapa – carciofi oven-baked Atlantic cod, celery root, sautéed artichokes baby carrots, fennel	48
gamberi – finocchio – piselli – pomodori <i>Z.</i> pan-fried jumbo prawns marinated with fresh herbs, fennel cream green peas, tomato confit	42

maiale – vaniglia – pesca gialla glazed Iberico pork belly, vanilla cream potato, yellow peach	36
pollo – patate – senape marinated spring chicken from ‘Savel’ with garlic and chili rosemary potatoes, whole grain mustard sauce	36
agnello – patate – cipolline sous-vide and pan-fried Queensland farm rack of lamb rosemary potatoes, balsamic infused pearl onions, lamb jus	48
manzo – broccoli – carciofi <i>Z.</i> 12 hours slow-cooked U.S. prime beef short ribs sautéed ‘Romanesco’ broccoli and artichokes, veal reduction	50
manzo – funghi – topinambour black angus beef tenderloin, sautéed seasonal mushrooms Jerusalem artichoke puree, veal reduction (supplement pan-seared foie gras 16)	52

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 (serves 2)	148
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Zafferano’s tasting menu 5 courses 108 wine pairing selection 80

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