

## Winter 2015/2016

dal mare • from the sea

dalla terra • from the land

### - antipasti -

<b>capésante – melograno – uova di trota</b>	30
'carpaccio' of scallops, pomegranate and orange, trout roe	
<b>trota salmonata – uova di quaglia – asparagi Z.</b>	28
marinated fjord trout, quail eggs, green asparagus, avruga caviar	
<b>gamberi – arancia – bottarga – gazpacho Z.</b>	32
Sicilian red prawns from 'Mazara', tomato gazpacho orange, Sardinian grey mullet roe, 'bottarga'	
<b>capésante – topinambour – funghi selvatici Z.</b>	34
pan-seared Hokkaido scallops, creamed Jerusalem artichoke sautéed seasonal wild mushrooms (with 3gr winter black truffle, supplement 18)	
<b>caviale • caviar</b>	
<b>Kristal Gold</b> 30gr 128 • 50gr 188	
by Kaviari, Paris – harvested from sustainable, farm-raised sturgeon exhibiting all the desired qualities of its wild equal	

<b>manzo – rucola – Parmigiano Reggiano</b>	26
'carpaccio' of wagyu beef, Italian wild rocket, parmesan cheese (with 3gr winter black truffle, supplement 18)	
<b>burrata – pomodori – basilico (V)</b>	26
fresh 'burrata' cheese from 'Andria', 'San Marzano' tomatoes basil and Sicilian extra virgin olive oil 'Cutrera' DOP	
<b>degustazione di salumi</b>	42
prosciutto 'Pio Tosini Parma' aged 20 months salchichon Iberico bellota, 'mortadella' from Bologna (for 2)	
<b>fegato grasso – fichi – mela</b>	28
pan-seared foie gras, caramelized figs, red apple compote	
<b>carciofi – pecorino – uva – noci Z.</b>	18
seasonal salad with fresh artichokes from Sardinia, grated 'pecorino' cheese, grapes, toasted walnut (with 3gr winter black truffle, supplement 18)	

### - primi -

<b>aragostelle – arancia – aneto</b>	22
bisque of baby lobster scented with orange and dill	
<b>risotto acquerello – scampi – zafferano Z.</b>	36
'super fino Carnaroli Acquerello' risotto from 'Vercelli' langoustine, Iranian saffron	
<b>linguine – granchio – bottarga di muggine di Cabras Z.</b>	40
'linguine', spanner crab, herbed tomato sauce sun-dried Sardinian grey mullet roe	
<b>paccheri – astice – pomodori – menta – limone Z.</b>	48
'paccheri', Canadian lobster, fresh tomatoes, mint and lemon	

<b>carota – cannella (V)</b>	14
carrot cream soup scented with cinnamon	
<b>ravioli – burrata – pomodoro – basilico (V)</b>	28
homemade 'ravioli', 'burrata' cheese, tomato coulis, basil	
<b>agnolotti – coda di manzo – sedano rapa – pistacchi di Bronte Z.</b>	28
hand-crafted 'agnolotti' filled with 24-hour marinated ox-tail celeriac puree, Sicilian pistachios 'Bronte' (with 3gr winter black truffle, supplement 18)	
<b>fettuccine – porcini – tartufo nero Z.</b>	38
fresh 'fettuccine', 'porcini' mushroom, shaved winter black truffle	

### - secondi -

<b>branzino – pomodori – vongole – erbette</b>	38
Italian seabass fillet, white clam 'guazzetto', fresh tomatoes	
<b>polpo sardo – salmoriglio Z.</b>	42
poached and pan-seared Sardinian octopus 'salmoriglio' style seasonal vegetables	
<b>merluzzo – sedano rapa – carciofi – castagne</b>	48
oven-baked Atlantic cod, celery root, sautéed artichokes baby carrot, fennel, chestnuts	
<b>gamberi – ceci – barbabietola – balsamico invecchiato Z.</b>	42
sous-vide prawns, chick pea puree, beetroot, fresh dill 12 years aged balsamic vinegar from 'Modena'	

<b>pollo di Savel – fegato grasso – senape in grani Z.</b>	36
flambé free-range Brittany spring chicken 'Savel' filled with foie gras, whole grain mustard sauce	
<b>pancia di maiale – zucca – frutti di bosco</b>	36
glazed Iberico pork belly, pumpkin puree, figs, berry compote	
<b>agnello – patate – cipolline</b>	48
sous-vide and pan-roasted Queensland farm rack of lamb rosemary potatoes, balsamic infused pearl onions, lamb jus	
<b>manzo – castagne – carciofi Z.</b>	50
12 hours slow-cooked U.S. prime beef short ribs glazed chestnuts, sautéed artichokes, veal reduction	
<b>manzo – fegato grasso – cavoletti – carota</b>	52
black angus beef tenderloin sautéed brussel sprouts, yellow carrot puree (supplements - 3gr winter black truffle 18   pan-seared foie gras 16)	

### - specialità della casa - Z.

<b>fiorentina alla Zafferano</b>	148
21 days, dry-aged black angus T-bone (800 grams), oven-baked onions and artichokes (serves 2)	

## Zafferano's tasting menu

<b>5 courses</b>	118
<b>wine pairing selection</b>	80

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