



ZAFFERANO

BISTROT

THE MAIN

A la carte menu



Our signature COCKTAILS

Let's start a unique journey with the senses, an explosion of tastes and aromas in every sip.

Let yourself go to the original combinations and modern twists on the traditional drinks of our bartender.

Each drink has been carefully selected to create an unforgettable experience.

Please let us guide you with the perfect food and beverage pairing.

Begin your memorable voyage with our surprising offers!



Welcome to ZAFFERANO BISTROT

The best way to start?
A proper cocktail.



Tiptop COCKTAILS

SPRITZ OF GODS

Saffron is in the
celestial Olympus.

Saffron liquor Quaglia, Cuvée brut
vintage Domus, soda. 11,00€

THE WORLD CHAMPION

Best aperitif drink ever.

Vermouth Carpano classic,
Campari bitter, vanilla liquor,
soda. 10,00€



JAMES BOND

The codename 007
"Brianza style".

Moskovskaya Vodka, white Vermouth
Carpano, sweet and sour baby onions
with saffron. 10,00€

TAILOR-MADE GIN

Saffron suits everyone.

Beefeater gin infused with saffron,
Mediterranean Tonic Fever Tree. 11,00€

THE FLIGHT NON-ALCOHOLIC

Fly free in the sky.

Non-alcoholic vermouth,
non-alcoholic bitter, soda. 10,00€

THE CLASSICS

RASPBERRY NON-ALCOHOLIC VIRGIN MOJITO

Raspberry coulis, mint,
lime juice, cane sugar, soda,
frozen raspberries. 9,00€



SANGRIA NANA

Served with fresh and
dried fruit. 10,00€

WHISKEY SOUR

Bulleit bourbon, lemon juice,
sugar syrup. 9,00€

DAIQUIRI

Rum Havana 3, lime juice,
sugar syrup. 8,00€

APEROL SPRITZ

Aperol, Cuvée brut vintage
Domus, soda. 8,00€

NEGRONI

Vermouth Carpano classic,
Campari bitter, Beefeater gin. 8,00€

GIN TONIC WAY

GIN MARE

Mare, Mediterranean Tonic Fever
Tree. 13,00€

GIN TANQUERAY

Tanqueray 10, Indian Refreshingly
Light Fever Tree. 12,00€

GIN HENDRICK'S

Hendrick's, Indian Refreshingly
Light Fever Tree. 12,00€

GIN SCAPEGRACE

Scapegrace, Indian Refreshingly
Light Fever Tree. 12,00€

Zafferano EXPERIENCE

Our food pairing offer.

“

*Enjoy a yellow-coloured journey
through the history.*

*Saffron is one of the oldest and most
precious flowers.*

*We have selected the best
local saffron with the highest
quality pistils.*

”

- *The beginning of the journey*

THE MATRIOSKA

Egg inside an eggshell with
Oliverd saffron from Barzanò (Lc),
Porcini mushrooms powder and
crunchy Parmesan cheese

GOLDEN SYMPHONY

Puffed saffron corn cracker, pork cheek
with black pepper and fresh cheese from
Montevecchia.

- *Along the way*

THE MARQUESS' PACCHERO

Half paccheri with potatoes, mussels,
chili and Padano saffron from
Ronco Briantino (MB).

- *The stop you cannot miss*

CROAKER IN BARZANO'

Croaker with salted bread crumble,
Oliverd saffron from Barzanò (Lc)
and side of spinach with butter.

- *The arrival*

ZAFFERANOMISÚ

Soft mascarpone cheese layers and
Zafferanza saffron from Velate (Mb),
alternated with fragrant savoiardi
biscuits soaked in barley coffee with a
hint of dark chocolate.


Micro filtered still and sparkling water
Italian espresso coffee
Mignon pastry

59,00€ p.p.


(Available only for the whole table)

GO FOR THE
WINE OR
COCKTAIL
SUGGESTED
For each plate.


●
 CHAMPAGNE CUIS
PREMIER CRU -
PIERRE GIMONNET +12,00€

●
 JAMES BOND
Moskovskaya Vodka, white Vermouth
Carpano, sweet and sour baby
onions with saffron. +10,00€


●
 MASSO BIANCO
TUSCAN MAREMMA -
MANTELLASSI +7,00€

 SPRITZ OF GODS
Saffron liquor Quaglia, Cuvée brut
vintage Domus, soda. +11,00€

●
 CHARDONNAY CONTE
BRANDOLINI +6,00€

 TAILOR-MADE GIN
Beefeater gin infused with saffron,
Mediterranean Tonic Fever Tree. +11,00€

●
 SWEET WINE
DINDARELLO
MACULAN +6,00€

 AMYGDAL
Vodka Moskovskaya, amaretto Disaronno,
sugar syrup, barley coffee.
+ 5,00€ (tasting portion)



*"The true richness
is in your hands,
a golden veil
of saffron pistils.."*

ZAFFERANO BISTROT *a la carte menu*

Starters

LIMITED EDITION

THE ARCIMBOLDO

The perfect starter for two people. 39,00€

GOLDEN SYMPHONY

Puffed saffron corn cracker, pork cheek with black pepper and fresh cheese from Montevercchia.



James bond (tasting portion)

TASTY PRAWNS

Roasted prawns on pumpkin cream, ginger, amaretti crumble, prawn.



Tanqueray Ten tonic
(tasting portion)

THE MATRIOSKA

Egg inside an eggshell with Oliverd saffron from Barzanò (Lc), Porcini mushrooms powder and crunchy Parmesan cheese



Saffron Negroni (tasting portion)

ORIENTAL BEEF TARTARE

Beef tartare with curry mayonnaise.



The world champion (tasting portion)

THE BUTCHER FROM OGGIONO MEETS THE DAIRYMAN FROM MONTEVECCHIA

THE MOST
TROPICAL

Dry cured ham Marco d'Oggiono, pork cheek with black pepper, Collinetta bacon, salami Osteria, smoked salami, fresh and aged Montevercchia cheese, served with dried pineapple and a preserve of lemon and capers. 16,00€

COD CROQUETTES

Cod croquettes, parsley, olives, puffed saffron corn cracker. 17,00€



Wine pairing:
Franciacorta Brut Nature –
1701. +8,00€

PUMPKIN CREAM

Pumpkin cream, ginger, courgettes, white fish, amaretti, purple cabbage. 16,00€
Vegetarian version available. 12,00€



Wine pairing:
Masso Bianco Tuscan
Maremma – Mantellassi.
+7,00€

ALLERGENS

If you have specific food allergies or intolerances, please ask our staff for the allergen manual. We are here to ensure you have a pleasant and allergen-free experience with us. In accordance with current legal requirements and guaranteed food quality, freshness and safety some products might be blast chilled, as per HACCP guidelines.



Wine pairing:
Merlot –
Conte Brandolini. +6,00€

Pasta Dish

OSS BÜSS

HISTORIAN

Historic family recipe dating back five generations.

Our special saffron risotto with veal shank. 28,00€



Wine pairing:

Il Cannetto Tuscan Maremma - Mantellassi. +7,00€



Sangria Nana + 10,00€

THE KING OF THE FOREST

Tagliolini with porcini mushrooms, pumpkin, Bitto cheese DOP and Collinetta bacon from Marco d'Oggiono. 15,00€



Wine pairing:

Montepulciano d'Abruzzo - Terre Forti. +5,00€

THE MARQUESS' PACCHERO

The story goes that a marquis from the Kingdom of the Two Sicilies visiting Barzanò suggested to use saffron together with two ingredients typical of his country of origin and...

Half paccheri with potatoes, mussels, chili and Padano saffron from Ronco Briantino (MB). 15,00€



Wine pairing:

Masso Bianco Tuscan Maremma - Mantellassi. +7,00€

ARTICHOKE'S CELEBRATION

Purple gnocchi with artichokes, dried tomatoes, and crunchy Parmesan cheese. 14,00€



Wine pairing:

Chardonnay - Conte Brandolini. +6,00€

The Mains

AT SUNSET



Baked croaker accompanied by spinach, toasted pine nuts, raisins and served with a delicate ginger mayonnaise. 25,00€



Wine pairing:

Greco Bianco Inzolia - Terre Forti. +5,00€

SLICED BEEF

Sliced beef, crunchy walnut kernels and meat sauce served with potato and pumpkin millefeuille. 25,00€



Wine pairing:

Il Cannetto Tuscan Maremma - Mantellassi. +7,00€

THE CHEEK IN THE VEGETABLE GARDEN

Tender and succulent pork cheek, porcini mushrooms and puffed saffron corn cracker. 22,00€



Wine pairing:

Merlot - Conte Brandolini +6,00€

CHEESE SELECTION

Cheese selection, preserve of lemon and capers, honey produced by La Molinata (LC). 13,00€

...why not a dessert?

This is a pleasant moment that everyone deserves...

Leave a little room and ask the staff for the dessert menu



