



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 tradional drinks of our bartender.

Each drink has been carefully selected to create an unfogettable 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€

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€

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€

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.

66

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.

99

• 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)

CHAMPAGNE CUIS
PREMIER CRU PIERRE GIMONNET +12,00€

GO FOR THE WINE OR COCKTAIL SUGGESTED For each plate.

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





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 Montevecchia.



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 MONTEVECCHIA

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

Wine pairing: Merlot -

Conte Brandolini. +6,00€

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.

Pasta Dish

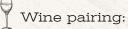


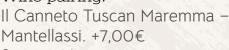
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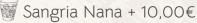


Historic family recipe dating back five generations.

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







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 marquess 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€

ARTICHOCKE'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:

Grecanico 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:

– 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:

Il Cannetto Tuscan Maremma 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



