



ZAFFERANO

BISTROT

THE SMALL

A la carte menu



Starters

THE BUTCHER FROM OGGIONO MEETS THE DAIRYMAN FROM MONTEVECCHIA

Dry cured ham Marco d'Oggiono, pork cheek with black pepper, Collinetta bacon, salami Osteria, smoked salami, fresh and aged Monteverchia 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. 15,00€



Wine pairing:

Franciacorta Brut Nature - 1701. +8,00€

Pasta Dishes

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€

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 -

Salads

THE NORDIC

Mixed leaves salad, cherry tomatoes, olives, creamed cod, ginger sauce, puffed saffron corn cracker. 15,00€



Wine pairing:

Franciacorta Brut Nature - 1701. +8,00€

THE TASTY

Mixed leaves salad, purple cabbage, Collinetta bacon from Marco d'Oggiono, Bitto cheese fondue, walnuts. 13,00€



Wine pairing:

Merlot - 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:

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

CHEESE SELECTION

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

Desserts

WILLY WONKA'S GOLDEN EGG



The perfect dessert to share between two people don't miss this chance, you will be amazed!

Delicious chocolate mousse, raspberry in three different textures (jelly, glaze and ice-cream), fragrant chocolate biscuit... and the happy ending a gorgeous gold leaf! 20,00€



Suggested pairing:

Rum Dos Maderas 5+5Y. +8,00€

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. 8,00€



Suggested pairing:

Amygdal
(Moscovskaya vodka, amaretto Disaronno, sugar syrup, barley coffee).
+5,00€ (tasting portion)

FRUIT SORBET

Seasonal fruit sorbet. 6,00€

SOFT APPLE

Soft apple pie, salted caramel, ice-cream. 8,00€



Suggested pairing:

Pirum (Williams pear liquor Francois Peyrot, vanilla and lemon cordial, Cuvée brut vintage Domus).
+5,00€ (tasting portion)

SPOON CHEESECAKE GLUTEN FREE

Layers of friable butter cookies, creamy cheese and one of our home-made cream. You can choose among: raspberry coulis, salted caramel or dark chocolate chunks. 8,00€



Suggested pairing:

Rubus
(Beefeater gin, Braulio reserve, raspberry marmalade, lemonade).
+5,00€ (tasting portion)

ICE-CREAM AS IT ONCE WAS

Granny's ice-cream. 6,00€

Business MENU

(Available from Monday to Friday excluding bank holidays)
"Ideal for a quick and tasty lunch!"

We offer you everyday a dedicated menu with different options for the combination of your choice.



RELAXING



- Pasta dish of the day
- Main dish of the day
- Side dish of the day
- Microfiltered still and sparkling water
- Italian coffee

25,00€

HEALTHY AND LIGHT

- Main dish of the day
- Side dish of the day
- Microfiltered still and sparkling water
- Italian coffee

18,00€

ENERGETIC

- Pasta dish of the day
- Side dish of the day
- Microfiltered still and sparkling water
- Italian coffee

16,00€



I WOULD LIKE ALSO A GLASS OF WINE...

Our staff are wine experts, let them suggest the wine of the day to make your day! Relax, you deserve it.

WHY NOT HAVE A DESSERT?

Please choose your favourite dessert among the once present on the sweet's menu.

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.