



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

MANGO VIRGIN MOJITO NON-ALCOHOLIC

Mango coulis, mint, lime juice, cane sugar, soda. 9,00€



SANGRIA SENSATION

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).

THE BLOW OF THE WIND

Amberjack carpaccio, fresh Montevercchia
cheese, crunchy rice cracker with
Zafferanza saffron from Velate (MB).

- *Along the way*

THE GOLDEN CHEST

Home-made ravioli filled with amberjack,
sauce of Padano saffron from Ronco
Briantino (MB), toasted
almonds.

- *The stop you cannot miss*

ROCKFISH IN BARZANÒ

Rockfish with salted bread crumble,
Oliverd saffron from Barzanò (Lc)
and side of crunchy fennels, orange
and black olives.

- *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 coffee
Mignon pastry


59,00€ p.p.

(Available only for the whole table)


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

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


●
 CHARDONNAY CONTE
BRANDOLINI +6,00€

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

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

●
 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)

GO FOR THE
WINE OR
COCKTAIL
SUGGESTED
for each plate.



*“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 Arcimboldo is our most iconic starter featuring the perfect food pairing (available also without mini cocktails tasting set). 19,00€

TASTY PRAWNS

Roasted prawns on courgette cream.



Tanqueray Ten tonic
(tasting portion)

THE MATRIOSKA

Egg inside an eggshell with Oliverd saffron from Barzanò (Lc).



Saffron Negroni (tasting portion)

THE BLOW OF THE WIND

Amberjack carpaccio, fresh Montevecchia cheese, crunchy rice cracker with Zafferanza saffron from Velate (MB).



James Bond (tasting portion)

ORIENTAL BEEF TARTARE

Beef tartare with curry mayonnaise.



The world champion (tasting portion)

OUTDOOR TUNA

Tuna tartare, fresh Montevecchia cheese, liquid rocket, raspberries and crunchy saffron rice cracker. 18,00€



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

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 Montevecchia cheese, served with dried pineapple and a preserve of lemon and capers. 16,00€



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

THE MOST TASTICAL

TUSCAN PANZANELLA SALAD GOES TO THE SEASIDE

"Senatore Cappelli" bread, San Marzano tomatoes, red onion from Tropea, cucumbers, basil, prawns, mussels and amberjack. 16,00€

Vegetarian version available. 12,00€



Wine pairing:
Grecanico Pinot Grigio -
Terre Forti. +5,00€

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.

Firts Courses

SPAGHETTI CHEESE AND THREE PEPPERS

Spaghetti creamed with Grana Padano cheese and organic pepper from Timut (Nepal), Kampot black pepper (Cambogia), wild pepper Voatsiperifery (Madagascar). 14,00€



Wine pairing:
Masso Bianco tuscan Maremma - Mantellassi. +6,00€

THE GOLDEN CHEST

Once upon a time there was a princess from Northern Europe who, while travelling to Barzanò, gave to all the inhabitants the jewels from her golden casket. Are you ready to open this precious little chest? Home-made ravioli filled with amberjack, sauce of Padano saffron from Ronco Briantino (MB), toasted almonds.

Home-made ravioli filled with amberjack, sauce of Padano saffron from Ronco Briantino (MB), toasted almonds. 17,00€



Wine pairing:
Chardonnay Conte Brandolini. +7,00€

TAGLIOLINI IN THE COUNTRYSIDE

Tagliolini fresh pasta, rocket pesto, salted ricotta cheese, crunchy bacon Collinetta from Marco d'Oggiono, walnut kernels. 16,00€



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



The Mains

TUNA ON THE ROAD

Tuna marinated with ginger and soy sauce, lightly cooked, and served with grilled eggplants and crunchy curry rice cracker. 27,00€



Wine pairing:
Masso Bianco tuscan Maremma - Mantellassi. +7,00€

REFRESHING AMBERJACK

Absolutely light and elegant.

Grilled amberjack, yogurt, crispy raw fennels, orange and olives. 25,00€



Wine pairing:
Grecanico Pinot Grigio - Terre Forti. +5,00€



SLICED BEEF

Grilled sliced beef on rocket and rocket sauce, Parmesan cheese shavings and tomato juice, served with baked potatoes. 25,00€



Wine pairing:
Il Canneto tuscan Maremma - Mantellassi. +7,00€

...why not a dessert?

This is a pleasant moment that everyone deserves...
Leave a little room and ask the staff for the dessert menu



