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# ZAFFERANO

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BISTROT

THE SMALL

*A la carte menu*



## Starters

### OUTDOOR TUNA

Tuna tartare, fresh Montevercchia 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 Montevercchia cheese, served with dried pineapple and a preserve of lemon and capers. 16,00€



Wine pairing:

Merlot - Conte Brandolini. +6,00€

## Pasta Dishes

### THE GOLDEN CHEST

Once upon a time there was a princess from Northern Europe who, while traveling 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. 17,00€

Wine pairing:

 Chardonnay Conte Brandolini.  
+7.00 Euro



### 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€

## Salads

### THE NORDIC

Mixed leaves salad, creamed cod, cherry tomatoes, olives, crunchy saffron rice cracker and yogurt sauce. 15,00€



Wine pairing:

Franciacorta Anteprema Brut -  
Bersi Serlini. +7,00€

### THE GENTLE

Mixed leaves salad, Collinetta bacon from Marco d'Oggiono, cherry tomatoes, cucumbers, olives, honey mustard sauce. 14,00€



Wine pairing:

Merlot - Conte Brandolini. +6,00€

# The Mains

## REFRESHING AMBERJACK



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 backed potatoes. 25,00€



Wine pairing:

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

## 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)

### HONOLULU ICED MOUSSE

GLUTEN FREE

Yogurt iced mousse, pineapple and mango, accompanied by crunchy gluten-free biscuits, cacao beans and a creamy white chocolate ganache. 8,00€



Suggested pairing:

Mangonis  
(Gin Beefeater, Braulio riserva, mango coulis, lemonade). +5,00€ (tasting portion)

### SPOON CHEESECAKE

GLUTEN FREE

Layers of friable butter cookies, creamy cheese and one of our home-made creams. 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€

### FRUIT SORBET

Seasonal fruit sorbet. 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.