



# ZAFFERANO

BISTROT

*A la carte menu*



# Welcome to ZAFFERANO BISTROT

Welcome to our restaurant. Every dish is a celebration of authentic flavors and seasonal ingredients. Get ready to discover our menu that combines imagination and passion, taking you on an unforgettable culinary experience. Enjoy!

## Scrocchiarella

Our light and crunchy pizza, made by natural sourdough

### LA MARGHE

San Marzano tomato sauce, fior di latte mozzarella cheese, fresh basil

9,00€

### LA SORRENTINA

San Marzano tomato sauce, fior di latte mozzarella cheese, anchovies, olives, oregano

13,00€

### LA BRIANZA

Fior di latte mozzarella cheese, roasted pumpkin, Marco D'Oggiono Collinetta bacon, Blu di Bufala cheese flavored with saffron, Grana Padano chips

14,00€

### LA GOURMET

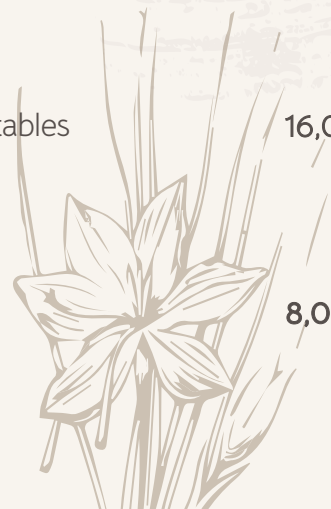
Grilled octopus, straciatella cheese, cardoncelli mushrooms, mixed vegetables

16,00€

### LA FOCACCIA

Focaccia, black salt, rosemary

8,00€





## Starters

### MARCO D' OGGIONO, THE BUTCHER OF BRIANZA

Dry cured ham Marco D'Oggiono, salami osteria and smoked salami, pork cheek with pepper, Collinetta bacon with cheese served with preserve 16,00€

### TRADITIONAL MONDEGHINI

Breaded and fried meatballs, bittersweet bell peppers preserve, beef jus 15,00€

### BEEF TARTARE

Beef tartare, saffron mayonnaise, puntarelle chicory, bread chips 16,00€

### EGG 65°



Poached egg, grilled cardoncelli mushrooms, Asiago D.O.P. cheese fondue 12,00€

### GRILLED OCTOPUS

Octopus, Delica pumpkin cream with thyme, cacao beans crumble, hazelnuts 18,00€

## ARCIMBOLDO

Our most iconic starter made by four of our best appetizers 17,00€

#### CROTTIN

Grilled goat cheese served with vegetables

#### MATRYOSHKA

Egg inside the eggshell with Oliverd saffron from Barzanò

#### TARTARE

Tasty beef tartare

#### OCTOPUS

Delicate octopus served on a pumpkin cream



# First courses

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## HOMEMADE TORTELLI THE MOST TYPICAL

Tortelli pasta filled with confit duck, onion sauce, Parmesan Vacche Rosse  
24 months cream

16,00€

## HOMEMADE TAGLIATELLE

Tagliatelle pasta, crispy bacon, cardoncelli mushrooms, Pecorino D.O.P. cheese

16,00€

## RISOTTO

Re Carlo selection rice, roasted pumpkin, Blu di Bufala cheese, coffee powder, hazelnuts

16,00€

## SPAGHETTONE THE MOST CHOSEN

Gragnano spaghetti pasta Gerardo di Nola selection, Alalunga tuna emulsion, garlic, oil,  
fresh chilli pepper, tasty bread, shrimp tartare

18,00€



## ALLERGENS

If you have any particular intolerances or allergies, ask our staff for the allergen manual, we are at your disposal. Our restaurant uses the flash frozen technique for certain foods and semi-finished products, respecting the current HACCP regulations in order to protect and guarantee the highest level of health hygiene for all our customers.



## Main courses

### PORK FILLET THE MOST TYPICAL

Italian pork cooked at low temperature, potato cream with turmeric, Tropea red onion chutney

20,00€

### RUMP ROAST

Aromatic herbs crusted-beef, potato and pumpkin millefeuille

25,00€

### CROTTIN

Grilled goat cheese, vegetables, toasted seeds, herbs

16,00€

### SNAPPER FILLET

Snapper, broccoli, garlic, oil, olives, pine nuts, Oliverd saffron from Barzanò and Valdobbiadene wine sauce

26,00€

## ... and Dessert?

It's that moment of happiness that everyone deserves...

Leave a little space,  
ask our staff for the dessert menu.



