



ZAFFERANO

BISTROT

SWEETNESS AND

Spirits



Spirits

WHISKY

AKASHI SINGLE MALT
Notes of honey, icing sugar and nuts. Dry taste, with floral fragrance and not peaty. 15,00€

OBAN - 10 Y
It is peaty, it smells of citrus fruits, spices and honey. The taste is dense and spiced, followed by a dry smokey flavour. 10,00€

BENROMACH - 10 Y
It has pleasant notes of wild berries. The palate reminds of cinnamon, chocolate and sherry. Low peaty taste. 9,00€

GRAPPE

POLI SASSICAIA
A mix of complex aromas of toasted hazelnuts, peanuts and dark chocolates. 15,00€

MARZADRO 18 LUNE
Notes of cherries within the spirit, raisins, tobacco and nuts. The taste is elegant and silky with warm and dry sensation. 7,00€

POLI AMARONE CLEOPATRA
Enchanting and warm, with the typical aroma of fresh-squeezed grapes ripened to perfection, almonds and walnuts. 7,00€

POLI SMOOTH
Aromatic and sleek reminding you of a basket of fresh oranges, tangerines and pineapples. 6,00€

RUM

ZACAPA XO
It smells of ripe yellow fruit, sweet spices, cacao and almonds. The taste is smooth with a hint of chocolate and spices. 15,00€

DOS MADERAS 5+5Y
It has an aroma of vanilla, raisins and dried figs. It is velvety with a long and pleasant aftertaste. 8,00€

CLEMENT SELECT BARREL
Magnificent rum, characterized by vanilla notes and a smooth sensation. 7,00€



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COFFEES

ESPRESSO ROYAL BLEND BY "STELMOKA" 2,00€

BARLEY COFFEE 2,00€

GINSENG 2,00€

DECAFFEINATED COFFEE 2,00€

COFFEE FORTIFIED WITH LIQUOR 3,00€

TEAS AND INFUSIONS 3,00€

COGNAC E BRANDY

COGNAC FRANCOIS PEYROT XO
Long lasting taste, intense yet delicate at the same time. A one of a kind cognac. 10,00€

ARMAGNAC ROUNAGLE VSOP
Floral bouquet. The flavour is smooth and similar to cooked white fruits. 7,00€

BRANDY ITALIANO POLI
Hot chocolate with warm home-made biscuits, everyone remembers the childhood favourite! 6,00€

BITTERS AND LIQUORS

BRAULIO RESERVE 6,00€

AMARETTO DISARONNO 4,00€

JEFFERSON 6,00€

LIMONCELLO TREMONTIS 4,00€

MYRTLE TREMONTIS 4,00€

POIRE WILLIAMS & COGNAC 6,00€

SAFFRON LIQUOR QUAGLIA 5,00€

EXTRA LICORICE SCHENATTI 5,00€

Sweet Moments

Tempt yourself with one of our desserts

ZAFFERANOMISÙ  
Soft saffron and mascarpone cheese layers alternated with savoiardi biscuits soaked in barley coffee with dark chocolate **8,00€**



TARTELLETTA
Shortcrust pastry, lemon cream, burnt meringues, raspberries **8,00€**

CAMILLA
Soft cake with carrots and hazelnuts, creamy salted caramel, ice cream **8,00€**

FIOR DI LATTE ICE CREAM **6,00€**

SEASONAL SORBET **6,00€**

Wine pairing

-  **Passito** wine, Dindarello Maculan **6,00€**
-  **Franciacorta** Brut Nature, 1701, **8,00€**
-  **Prosecco** Valdobbiadene Rustico - Brut, Nino Franco **5,00€**

ALLERGENS

If you have any particular intolerances or allergies, ask for the manual of allergens to our staff, 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.



