



ZAFFERANO

Menù à la carte





Welcome to ZAFFERANO BISTROT

Welcome to Zafferano Bistrot, a place where Italian culinary tradition meets the elegance of contemporary creativity. Each dish is the result of careful research, designed to delight the palate and celebrate the quality of the ingredients. With an ethical and mindful approach, we enhance every product and minimize waste, offering you a sustainable and memorable gastronomic experience.

Enjoy your meal!



La pizza al padellino

MARGHE

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

12,00€

GOLOSA

Fior di latte mozzarella cheese, Aosta blue cheese, peppered guanciale, hazelnuts, saffron honey

15,00€

BIANCA DI MARE

Potato cream, seared octopus tentacles, confit cherry tomatoes, Leccino olive crumble, parsley-infused olive oil

16,00€

FOCACCIA

Black salt, rosemary

10,00€



Starters

MARCO D'OGGIONO, THE BUTCHER OF BRIANZA

Dried cured ham Marco D'Oggiono, pork cheek with pepper, salami Osteria and smoked salami, Collinetta bacon, Montev ecchia's cheese, red onion chutney 16,00€

BEEF TARTARE

Hand-chopped beef fillet tartare, creamy Aosta blue cheese, chicory 16,00€

ARTICHOKE

Roman-style fried artichoke, pecorino cheese mousse, artichoke sauce, peppermint 14,00€

OCTOPUS

Seared octopus tentacles, whipped potatoes, confit cherry tomatoes, Leccino olive crumble, potato chips 18,00€

L'ARCIMBOLDO

Our most iconic starter made by four of our best appetizers
18,00€

**LOW-TEMPERATURE
COOKED CAULIFLOWER**

OCTOPUS AND POTATOES

**BEEF TARTARE WITH
CHICORY**

**ARTICHOKE CREAM
WITH SEARED PRAWN**





First courses

PLIN RAVIOLI

Handmade ravioli pasta filled with confit guinea fowl, served with brown butter and sage, creamy cannellini beans, guinea fowl jus, hazelnuts, fried shallots

18,00€

RISOTTO

Re Carlo Reserve rice with Oliverd saffron threads, braised veal ragù, chopped herbs

22,00€

TAGLIOLINI

Fresh tagliolini pasta, artichokes prepared in different styles, cacio e pepe sauce

16,00€


LA MESCAFANCESCA

Mixed Gragnano pasta with spicy octopus, potatoes, confit cherry tomatoes, Leccino olive crumble, parsley-infused olive oil

18,00€

ALLERGENS

If you have specific intolerances or allergies, feel free to ask our staff for the allergens manual, we are at your full disposal. This establishment uses the rapid chilling technique for certain foods and semi-processed items, complying with current HACCP regulations to ensure and guarantee the highest hygienic and sanitary standards for all our customers.





Main courses

COSTOLETTA

Breaded pork loin cutlet, sautéed potatoes, served with three house-made mayonnaises (saffron, tomato, rocket)

22,00€

BEEF FILLET

Char-grilled filet mignon served with Café de Paris butter, beef jus, dandelion greens with garlic, oil and chilli pepper

24,00€

CAULIFLOWER


Low-temperature cooked cauliflower gratinated with Aosta blue cheese, tomato chutney, vegetarian soy demi-glace, parsley-infused olive oil

16,00€

MEAGRE

Oven-baked meagre fillet, shellfish reduction, sauteed escarole, Leccino olives

24,00€



Service charge: 3,00€ per person

And the dessert?

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

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





