ZAFFERANO

BISTROT

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!

Scrocchiarella Pizza

LA MARGHE
San Marzano tomato sauce, fior di latte mozzarella cheese, fresh basil — *12,00€*

LA NERANO
Fior di latte mozzarella cheese, courgette cream, fried courgette, Provolone del Monaco cheese, basil — *16,00€*

LA SORRENTINA
San Marzano tomato sauce, fior di latte mozzarella cheese, anchovies, Leccino olives, oregano — *16,00€*

LA FOCACCIA
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, fresh and aged Montevecchia's cheese, sweet-and-sour vegetables *16,00€*

VEAL AND TUNA CREAM

Slow-cooked thinly sliced veal, tuna sauce, caper flowers, veal jus, sweet-and-sour vegetables *18,00€*

AMBERJACK TARTARE

Limed amberjack tartare, corn crumble, San Marzano tomato soup, white almond cream *18,00€*

SALT COD FRITTERS

Creamed cod fitters, carrot and ginger cream, sauteed carrots, red onion chutney *15,00€*

TEMPURA COURGETTE FLOWERS

Tempura courgette flowers stuffed with buffalo ricotta and basil, courgette cream, confit cherry tomatoes, fried courgette with mint *16,00€*

L'ARCIMBOLDO

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

VEAL AND TUNA CREAM	TEMPURA COURGETTE FLOWER
CREAMED COD CROQUETTE	TUNA TARTARE, CORN CRUMBLE, TOMATO GAZPACHO

First courses

SUMMER TAGLIATELLE

Fresh egg tagliatelle pasta, mixed white meat ragu, aged Parmesan Vacche Rosse sauce, meat jus *16,00€*

AMBERJACK FILLED RAVIOLI

Ravioli filled with amberjack and potatoes, peas, peas cream, lumpfish roe, sweet and sour red onions *18,00€*

SEAFOOD CALAMARATA

Gragnano calamarata pasta with cooked and raw red tuna, aubergines and soy cream, confit cherry tomatoes, katsuobushi *18,00€*

NERANO RISOTTO

Riserva Re Carlo rice, courgette cream, Provolone del Monaco cheese sauce, basil, mint, marinated courgettes *16,00€*

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

SLICED BEEF

Grilled sliced beef steak served with our exotic BBQ sauce, meat jus, roasted potatoes *24,00€*

CRUSTED AMBERJACK

Amberjack fillet with aromatic herb butter crust, courgette cream, marinated courgettes, mint, white almond cream *26,00€*

MILANESE-STYLE TUNA

Soy-marinated red tuna tataki, panko breading, carrot and ginger cream, baby spinach with raisins and pine nuts, saffron rice chips *26,00€*

AUBERGINE PARMIGIANA

Stewed violet aubergine, tomato sauce with miso and white sesame, Provolone del Monaco cheese cream, basil pesto, babaganoush, crunchy salad *16,00€*

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.