ZAFFERANO

BISTROT

Sweetness and Spirits

Spirits

WHISKY

AKASHI SINGLE MALT (Japan)	€15,00
AKASHI BLENDED (Japan)	€10,00
LAGAVULIN 16Y (Scotland)	€14,00
OBAN 14Y (Scotland)	€12,00
CAOL ILA 12Y (Scotland)	€10,00
BENROMACH 10Y (Scotland)	€10,00

RUM

ZACAPA X.O. SOLERA GRAN RESERVA ESPECIAL (Guatemala)	€15,00
ZACAPA N.23 SOLERA GRAN RESERVA (Guatemala)	€10,00
DOS MADERAS TRIPLE AGED (Spain)	€8,00
CLEMENT SELECT BARREL (France)	€7,00

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
HOT TEAS AND INFUSIONS	€3,00

COGNAC & BRANDY

JEAN FILLIOUX KRISTOF V COGNAC VERY OLD GRANDE CHAMPAGNE (France)	€25,00
FRANCOIS PEYROT X.O. COGNAC GRANDE FINE CHAMPAGNE 1ER CRU (France)	€10,00
ROUNAGLE (ARMAGNAC V.S.O.P.) (France)	€7,00
FRANCOIS PEYROT POIRE WILLIAMS e COGNAC (France)	€6,00
GRAN DUQUE D'ALBA BRANDY DE JEREZ SOLERA GRAN RESERVA (Spain)	€8,00
BRANDY ITALIANO DI POLI (Veneto, Italy)	€6,00

GRAPPE

POLI SASSICAIA (Veneto, Italy)	€15,00
POLI CLEOPATRA AMARONE (Veneto, Italy)	€7,00
SIBONA RISERVA N.1 (Piemonte, Italy)	€8,00
MARZADRO 18 LUNE (Trentino, Italy)	€7,00
MARZADRO 18 LUNE BOTTE DI RUM (Trentino, Italy)	€8,00
BIANCA DI POLI (SOFT/DRY) (Veneto, Italy)	€6,00

BITTERS & LIQUORS

AMARETTO DISARONNO (Lombardia, Italy)	€5,00
BRAULIO AMARO STELVIO (Lombardia, Italy)	€5,00
BRAULIO SPECIAL RESERVE (Lombardia, Italy)	€6,00
FERNET BRANCA (Lombardia, Italy)	€5,00
BRANCAMENTA (Lombardia, Italy)	€5,00
LIQUIRIZIA SCHENATTI (Lombardia, Italy)	€5,00
SAFFRON LIQUOR QUAGLIA (Piemonte, Italy)	€6,00
AMARO SAN SIMONE (Piemonte, Italy)	€5,00
AMARO MONTENEGRO (Emilia Romagna, Italy)	€5,00
MOLINARI SAMBUCA (Lazio, Italy)	€5,00
AMARO JEFFERSON (Calabria, Italy)	€6,00
AMARO WASHINGTON (Calabria, Italy)	€6,00
AMARO DEL CAPO (Calabria, Italy)	€5,00
AMARO AVERNA (Sicilia, Italy)	€5,00
LIMONSARDO TREMONTIS (Sardegna, Italy)	€5,00
MIRTO TREMONTIS (Sardegna, Italiy)	€5,00
JAGERMEISTER (Germany)	€5,00
BAILEYS (Ireland)	€5,00

Sweet Moments

Let yourself be tempted by our desserts

LO ZAFFERANOMISÙ

Layers of light mascarpone and saffron cream, alternated with crispy ladyfingers soaked in coffee with a touch of dark chocolate — 8,00€

OUR MODERN CHEESECAKE

Cheesecake cream, strawberries, almond crumble — 8,00€

LEMON CURD

Shortcrust pastry tartlet, lemon cream, flambéed meringue, mint, mixed berries — 8,00€

FRUIT SALAD

Fresh fruit salad marinated with mint and spices — 8,00€

BISTROT ICE CREAM — 6,00€

SEASONAL SORBET — 6,00€

Wine pairing

- **Passito wine**, "Dindarello - Maculan" — 6,00€
- **Glass of Franciacorta Brut** - Muratori — 8,00€
- **Glass of prosecco Valdobbiadene Rustico - Brut**, Nino Franco — 6,00€

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.