



ZAFFERANO

BISTROT

The Small à la carte menu







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 €

AMBERJACK TARTARE

Limed amberjack tartare, corn crumble, San Marzano tomato soup, white almond cream

18,00 €

TEMPURA COURGETTE FLOWERS

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

16,00 €

First courses

NERANO RISOTTO

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

16,00 €

SEAFOOD CALAMARATA

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

18,00 €

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 €





Light break

SALMON CARPACCIO

Citrus marinated carpaccio, lemon and capers cream, marinated red cabbage 16,00€

BEEF TARTARE

Hand-cut beef tartare, sweet and sour mustard sauce, mixed leaf salad 18,00€

CAESAR SALAD

Mixed salad, grilled chicken breast, boiled egg, Parmesan cheese, cherry tomatoes, Caesar sauce 16,00€

LA NIZZARDA

Mixed salad, tuna green beans, boiled potatoes, Leccino olives, cherry tomatoes 16,00€

Dessert

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€

FRUIT SALAD

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

BISTROT ICE CREAM

6,00€

SEASONAL SORBET

6,00€

Service charge included

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.

