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\$96pp++

Customizable

First Course

Choose One

Burrata Salad

Heirloom Tomatoes, Frisee, Olives, Toasted Almonds, Basil Oil

Roasted Octopus

Tomatoes Zabaione, Kalamata Olives, Fingerling Roasted Potatoes

Confit Cherry Tomatoes, Salmoriglio Sauce

Carciofo Arrosto

Roasted Artichoke, Prosciutto di Parma Foam, Smoked EVOO

Mushroom Flan

Savory Pecorino, Cheese Crust

Second Course

Choose One

Ravioli Alla Norma

Homemade Eggplant Ravioli, Tomatoes Sauce, Aged Ricotta Cheese, Basil

Risotto Piselli & Capasanta

Carnaroli Risotto, Spring Peas, Seared Scallops

Gnocchi Al Gorgonzola

Homemade Ricotta Gnocchi, Gorgonzola Sauce

Braised Radicchio, Toasted Walnuts

Fettuccine Alla Bolognese

Homemade Fettuccine with Traditional Bolognese Meat Red Sauce

Crab Gnocchi

Homemade Potatoes Gnocchi, Jumbo Lump Crab, Corn,

Asparagus in a Creamy Sauce



Third Course

Choose of One

Costoletta D'Agnello

Roasted Lamb Chop, Roasted Heirloom Potatoes, Blueberry, Balsamic Sauce

Filetto al Vino Rosso e Funghi

Roasted Beef Tenderloin, King Oyster Mushroom, Red Wine Sauce
Mashed Potatoes

Filetto di Branzino

Roasted Branzino Filet, Carrot Puree, Salmoriglio Sauce, Lemon Charred

Fourth Course

(Choose of One)

Ugly Chocolate Cake (Gluten Free)

Chocolate Cake with Fresh Fruit

Cannolo a Modo Mio

A Re-Visitation of the Traditional Sicilian Cannoli with Ricotta Cream Orange
Gel, Chocolate, Pistachio

Torta Pistacchio & Ricotta

Pistachio Ricotta Cake

Optional

Italian Aperitivo (\$15pp++)

Assortment of cheeses served with crackers, homemade tomato jam Honey
Nuts, Dried and Fresh Fruit

1 Glass of Prosecco or Spritz (Aperol, prosecco, Club Soda)