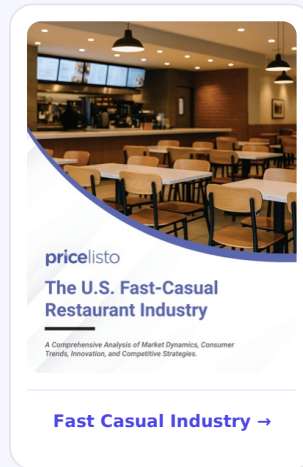




Zafferano ristorante

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Butter Chicken Pizza Wood fired pizza from Naples, layered with creamy Delhi-Style butter chicken sauce and mozzarella	\$2.00
Saag Paneer Pizza Florentine style spinach base, topped with North Indian paneer, blending rich Italian and Indian flavors	\$2.00
Malai Kofta Pizza Traditional pizza dough, topped with Lucknowi-style Malai kofta curry and melted cheese	\$2.00
Masala Eggplant Parmesan Siciallian eggplant parmesan, blended with bold tikka masala sauce	\$2.00
Masala Chicken Parmesan Italian chicken parmesan, enhanced with a rich tikka masala sauce	\$29.70
Tiramisu The beloved coffee and mascarpone dessert	\$13.50
Butter Chicken Classic North Indian dish with tandoori chicken in a rich, buttery tomato-cream sauce	\$21.60
Butter Naan Classic, soft naan brushed with butter and choice of add-ons	\$9.45
Saffron Mango Lassi A refreshing Punjab style mango lassi infused with delicate saffron flavor	\$9.45
Chai Panna Cotta Italian panna cotta, infused with fragrant Assam chai spices for a creamy, spiced dessert	\$12.15
Chicken 555 Fiery crispy chicken with curry leaves & green chillies	\$21.60
Naan Bruschetta Crispy naan topped with fresh tomatoes, basil, and a balsamic drizzle	\$18.90

Fusion Appetizers	
ITEM	PRICE
Naan Bruschetta (Fusion Appetizers) Crispy naan topped with fresh tomatoes, basil, and a balsamic drizzle	\$18.90
Wing Basket A mix of Indian kebabs and Italian spiced wings	\$22.95
Cheese Curds Wisconsin's favorite cheese curds, elevated with a crispy coating and served with a mint chutney	\$16.20
Burrata with Masala Chutney Burrata from Italy blended with a tangy masala chutney from Tamil Nadu	\$17.55

Indian Appetizers	
ITEM	PRICE
Sesame Chilli Gobhi Crispy cauliflower florets tossed in a spicy, tangy sesame chilli sauce	\$18.90
Chicken 555 (Indian Appetizers) Fiery crispy chicken with curry leaves & green chillies	\$21.60
Pani Puri Butter Chicken Crispy puris with creamy butter chicken	\$17.55

ITEM	PRICE
Zafferano Special Paneer Soft paneer cubes cooked in a chef-special fusion sauce with Indian and Italian flavors	\$22.95
Zaffrani Tandoori Sizzler Yogurt-marinated tandoori chicken, grilled and sizzling	\$32.40
Cumin Black Pepper Shrimp Shrimp with garlic & black pepper	\$28.35
Kali Mirch Corn Crackle Crunchy sweet corn tossed in black pepper & herbs	\$18.90
Veggie Lollipop Crispy spiced veggie balls on sticks with tangy chutney	\$18.90

Italian Appetizers

ITEM	PRICE
Pesto Risotto Creamy risotto with veggies & balsamic drizzle	\$25.65
Sausage and Peppers Herb sausage, garlic, peppers & onions in butter tomato sauce	\$28.35
Tomato Caprese Tomatoes, mozzarella, basil, balsamic, pine nuts	\$20.25
Shrimp Cocktail Chilled shrimp with cocktail & coconut chili sauce	\$28.35

Soups

ITEM	PRICE
Cream of Roasted Mushroom Masala Creamy roasted mushroom soup with Indian spices, rich earthy flavor, and a velvety finish	\$10.80
Saffron Lobster Bisque Rich, creamy soup with sweet lobster and aromatic saffron flavor	\$16.20

Salads

ITEM	PRICE
Kale Malai Kofta Fritter Salad Crispy kale malai kofta fritters over mixed greens with chili-lime chutney	\$21.60
Caesar Salad Crisp Romaine lettuce tossed, with creamy dressing with house made croutons	\$20.25

Indian Breads

ITEM	PRICE
Butter Naan (Indian Breads) Classic, soft naan brushed with butter and choice of add-ons	\$9.45

Pizzas

ITEM	PRICE
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Butter Chicken Pizza (Pizzas)	\$2.00
Wood fired pizza from Naples, layered with creamy Delhi-Style butter chicken sauce and mozzarella	
Prosciutto Arugula Pizza	\$29.70
Prosciutto, mozzarella, arugula, and chili-lime chutney	
Samosa Pizza	\$21.60
Potato and green peas with mint chutney sauce, mozzarella cheese, and fresh herbs	
Classic Pepperoni Pizza	\$22.80
Wood-fired pizza with mozzarella, marinara sauce, and a generous helping of crispy pepperoni	
Four Cheese Pizza	\$27.00
Mozzarella, asiago, provolone, and parmesan, melted to perfection on a crispy crust	
Mattar Paneer Pizza	\$25.65
Paneer and green peas in creamy tomato masala on a crisp crust	
Maharaja Chicken Pizza	\$27.00
Chicken and carrot pizza in a malai maharaja sauce	
Pear Gorgonzola Pizza	\$27.00
Mozzarella and blue cheese, topped with pears, masala cashews, and fresh arugula	
Malai Kofta Pizza (Pizzas)	\$2.00
Traditional pizza dough, topped with Lucknowi-style Malai kofta curry and melted cheese	
Saag Paneer Pizza (Pizzas)	\$2.00
Florentine style spinach base, topped with North Indian paneer, blending rich Italian and Indian flavors	

Fusion Entrees

ITEM	PRICE
Masala Eggplant Parmesan (Fusion Entrees)	\$2.00
Siciallian eggplant parmesan, blended with bold tikka masala sauce	
Masala Chicken Parmesan (Fusion Entrees)	\$29.70
Italian chicken parmesan, enhanced with a rich tikka masala sauce	
Saffron Mac and Cheese	\$24.30
A rich & indulgent twist on the classic comfort food, our mac & cheese is infused with aromatic saffron, adding a delica...	
Paneer Ravioli Piccata	\$31.05
Northern Italian ravioli, stuffed with creamy paneer and finished with a lemon-caper piccata sauce	
Cauliflower Steak	\$32.40
Thick-cut, roasted cauliflower topped with tikka masala sauce and a pomegranate mint cilantro blend	
Spaghetti with Indian Spiced Lamb Meatballs	\$29.70
Classic Italian spaghetti, topped with juicy, spiced south Indian- style lamb meatballs	
Lamb Lasagna	\$31.05
Traditional Italian lasagna, layered with a pomodoro sauce	

Non-Vegetarian Indian Entrees

ITEM	PRICE
Nadan Fish Curry	\$29.70
Kerala fish curry in coconut milk and tamarind	
Butter Chicken (Non-Vegetarian Indian Entrees)	\$21.60
Classic North Indian dish with tandoori chicken in a rich, buttery tomato-cream sauce	
Zafferano Special Chicken Curry	\$25.65
Spicy chicken curry simmered in coconut milk	

ITEM	PRICE
Anda Curry Boiled eggs in robust onion-tomato gravy with desi spices	\$21.60
Goat Laal Mass A Rajasthani specialty with slow-cooked goat in a fiery red chilli and yogurt-based sauce	\$31.05
Malanadu Chicken Curry South Indian chicken curry with mint & roasted spices	\$25.65
Chicken Maharaja Royal spiced chicken with nuts and saffron	\$27.00
Nilgiri Lamb Curry Lamb curry with mint, coriander & green masala	\$31.05
Mughlai Butter Scallops Seared scallops in a rich Mughlai butter sauce	\$33.75
Kosha Manghso Slow-cooked Bengali goat curry with warm spices	\$31.05

Vegetarian Indian Entrees

ITEM	PRICE
Dal Panchmel Creamy lentils cooked w/ ghee & spices	\$22.95
Shahi Paneer Soft paneer in a rich, creamy cashew-tomato gravy, infused with royal spices. A dish fit for royalty	\$22.95
Punjabi Chole Bhature Classic North Indian combo of tangy chickpeas and fluffy deep-fried bread	\$27.00
Rajasthani Malai Kofta Veggie dumplings in rich saffron cream curry	\$22.95

Italian Entrees

ITEM	PRICE
Lobster Ravioli Large lobster ravioli, cooked in a cheesy sauce	\$31.05
Saffron Spring Penne Peas, mushrooms, spinach, garlic, saffron and topped with goat cheese crumble	\$25.65

Biryani

ITEM	PRICE
Goat Biryani The ultimate Indian comfort meal, slow-cooked in spices & layered with goat	\$24.00
Shrimp Biryani The ultimate Indian comfort meal, slow-cooked in spices & layered with shrimp	\$31.05
Zafferano Special Chicken Biryani Smoky char-grilled tandoori grilled chicken layered with rice and other aromatics	\$32.40
Paneer Biryani The ultimate Indian comfort meal, slow-cooked in spices & layered with paneer	\$25.65
Chicken Biryani The ultimate Indian comfort meal, slow-cooked in spices & layered with chicken	\$23.00

Steaks & Seafood

ITEM	PRICE
Lamb Rack Lollipops Tender lamb chops, marinated and grilled in a Rajasthani curry and served with Truffle mashed potatoes	\$59.40
New York Strip Mushroom Masala 14 oz New York strip, grilled and served with ghee-roasted potatoes and topped with a Mushroom Masala sauce	\$45.90
Champagne Risotto with Scallops Venetian-style risotto, infused with champagne and topped with seared spiced scallops	\$37.80
Veal Shank Osso Bucco Milanese slow-braised veal shank subtly infused with Indian spices	\$56.70
Pistachio Crusted Grouper with Mango Chutney Mediterranean-Style grouper, crushed with Persian and North Indian pistachios, served with a saffron mango chutney	\$37.80
Ribeye Demi Glaze 14 oz Ribeye grilled and served with ghee-roasted potatoes, and topped with a demi glaze sauce	\$51.30
Steak With Potato Ghee Roast Classic steakhouse cut, served with Mangalorean-style ghee-roasted potatoes, adding a buttery, spiced twist	\$51.30
Pork Chop Vindaloo Tender pork chop in a rich, spicy vindaloo sauce, served with a flavorful blend of spices and Bombay potatoes	\$43.20
Surf and Turf 6oz grilled lobster tail & 12oz ribeye with asparagus, drawn butter & demi-glaze	\$78.30
Grilled Bone-in Veal Chop Grilled veal chop served with champagne risotto and topped with gremolata sauce	\$48.60

Desserts

ITEM	PRICE
Tiramisu (Desserts) The beloved coffee and mascarpone dessert	\$13.50
Mango Lassi Pizza A refreshing pizza topped with creamy mango lassi, ricotta cheese, and fresh basil	\$18.90
Cinnamon Masala Cannoli Crispy cannoli filled with spiced cinnamon-masala cream	\$13.50
Chai Panna Cotta (Desserts) Italian panna cotta, infused with fragrant Assam chai spices for a creamy, spiced dessert	\$12.15

Dessert Drinks

ITEM	PRICE
Saffron Mango Lassi (Dessert Drinks) A refreshing Punjab style mango lassi infused with delicate saffron flavor	\$9.45
Rose and Basil Lassi Fresh basil blended into classic rose lassi	\$9.45