150

SAVINI

1867 - 2017

MILANO

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Savini opens in the Galleria Vittorio Emanuele II.

It becomes a meeting place and an icon of excellent food and hospitality in Milan.

SAVINI

RISTORANTE

After an extensive renovation of the restaurant premises, Savini is restored to its original splendour and elegance. The Executive Chef Giovanni Bon proposes a menu of refined dishes deriving from traditional Italian favourites.

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Our dishes could countains this allergenic substances: fish and fish products, molluscs and molluscs products, shellfish and shellfish products, cereals containt gluten, egg and egg products, soja and soja products, milk and milk products, Sulphur dioxide and sulphites, nuts, celery and products based on celery, Lupin and products based on lupins, peanuts and peanut-based products, mustard and products mustard, sesame seeds and products made from sesame seeds

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Traditional dishes

Appetizers

Mondeghili veal meatballs with Jerusalem artichoke cream and anise flavoured chips	*23,00*
Milanese breadcrumbed Veal "Animella", bitter almonds cream, milk foam and parsley sour cream	*23,00*
Culatello di Zibello with smoked buffalo mozzarella and crispy basil bread	*23,00*

First Courses

Risotto Milanese with saffron pistils	*32,00*
All'Amatriciana style Savini pasta	*29,00*
Maltagliati pasta with veal ragout and Parmesan Gratinati	*29,00*

Main Courses

Braised beed cheeks with red wine and polenta cream	*36,00*
"Milanese" style veal cutlet with mashed potatoes	*36,00*
Veal ossobuco with mashed potatoes	*36,00*

Dessert

Our Brisolona cake	*19,00*
Tiramisù	*19,00*

Choice of four courses (one per category)

€ 95,00

Our Sommelier suggests four wines in pairing

€ 45,00

Chef's Menu

Red Belfago Tuna, candied pumpkin, Campari red onion,
yoghurt sauce and basil seeds

Bean soup, Venus Clams, foie gras
and black squid ink

Homemade Tagliatelle with chestnuts and soft ricotta cheese,
sea urchins and Kampot pepper

Risotto cooked in bacon, fried egg
and spugnole mushrooms

Turbot fish with hazelnut cream,cooked leek,
pumpkin extract and mustard

Pigeon in two firings, with fig mustard,
hazelnut sponge and solid cocoa liquor

Pre Dessert

Millefoglie and Tart Tatin

€ 160,00

Our Sommelier suggests four wines in pairing
€ 45,00

Our Sommelier suggests six wines in pairing
€ 65,00

The tasting menus are availables for the whole table

Appetizers

Beans soup, sea truffle with foie gras and black squid ink	*26,00*
Red tuna Balfegò, candied pumpkin, red onion flavored with Campari, yoghurt sauce and basil seeds	*28,00*
Rabbit in nori seaweed, roasted onions, chestnuts and rosemary oil	*21,00*
Cevice mackerel with homemade preserved mushrooms, sautéed lime with pine nut sauce	*27,00*
Lightly salted stewed snails, chestnuts and persimmon	*24,00*

First Courses

Chestnut Tagliatelle fresh pasta with sheep ricotta, Sea Urchin and "Long Campot" pepper	*34,00*
Risotto cooked in bacon conommè, fried egg and "Spugnole" mushrooms	*27,00*
Mantovana ravioli stuffed with pumpkin, salmon eggs, balsamic vinegar and Parmesan cheese	*28,00*
Chestnut cream, salt cod fish, stracciatella with black truffle	*32,00*

Fish Main Courses

Turbot with Piemonte hazelnut cream,
pumpkin extract and mustard — *35,00*

Grilled seabass fillet, sea urchin cream
with seasonal vegetables — *37,00*

Royal crab, dessicated mozzarella with olives,
mushrooms and spinach sponge — *39,00*

"Giraldo" cod fish cooked slowly in radicchio water
with vegetable sautè and dried fruit — *32,00*

Meat Main Courses

Grilled Iiberian piglet sirloin with Barigule artichokes,
baked ricotta cream and pepper sprouts — *38,00*

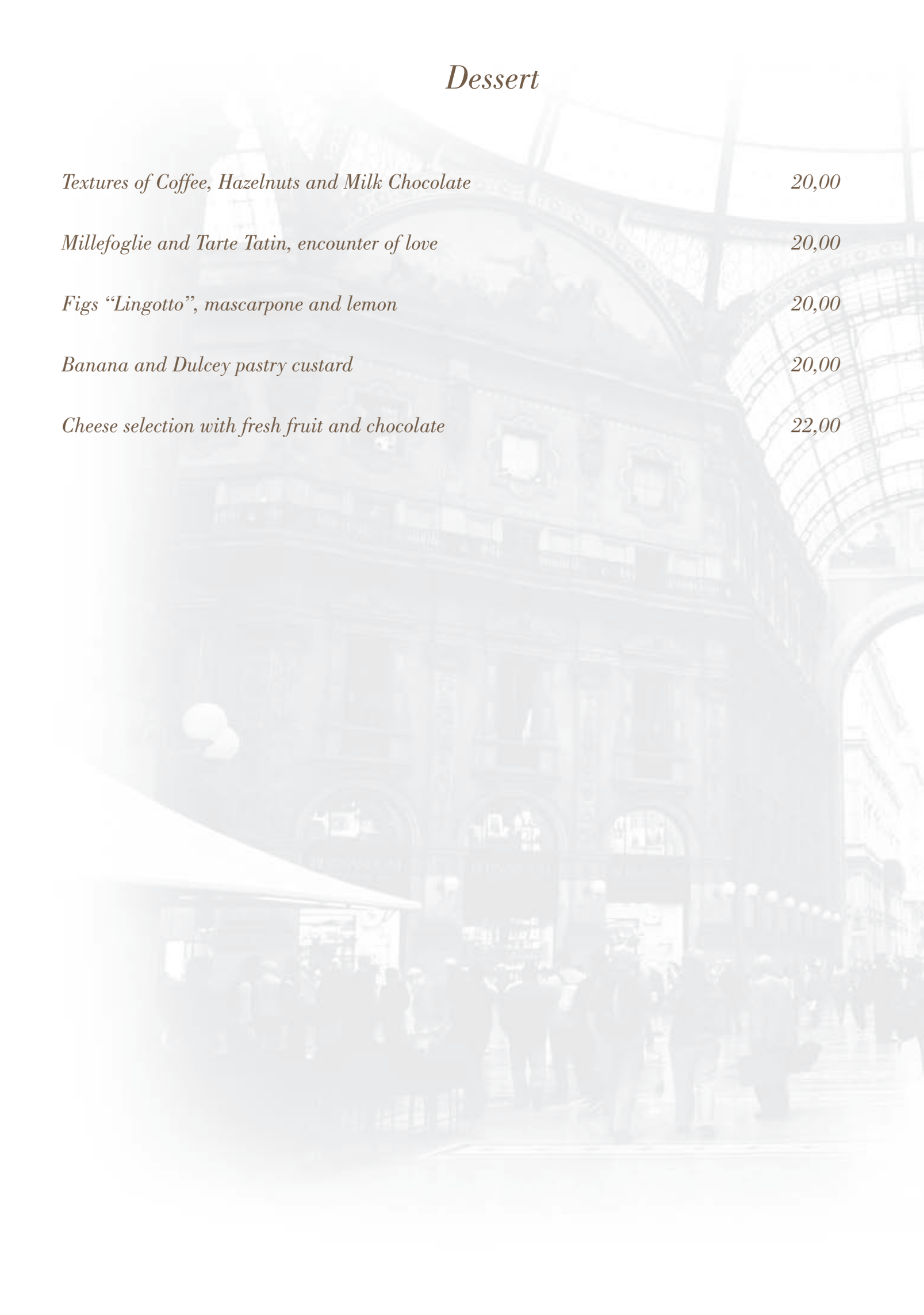
Pigeon in two cooking, with fig's mustard,
hazelnut sponge and pure cocoa 100% — *36,00*

Rubia Gallega Rib eye steak with sauteed mushrooms,
pistachio jus and black truffle — *39,00*

Confit duck thigh, baked in terrina duck liver,
vegetable mustard and grape syrup — *33,00*

Dessert

Textures of Coffee, Hazelnuts and Milk Chocolate	*20,00*
Millefoglie and Tarte Tatin, encounter of love	*20,00*
Figs "Lingotto", mascarpone and lemon	*20,00*
Banana and Dulcey pastry custard	*20,00*
Cheese selection with fresh fruit and chocolate	*22,00*



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www.savinimilano.it

Cover charge € 6,00 per person

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