

# 150<sup>S</sup>

## SAVINI

1867 - 2017  
MILANO

1867

*Savini opens in the Galleria Vittorio Emanuele II.*

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

## SAVINI

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## 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 contains 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*

<i>Mondeghili (Milanese veal meatballs) on smoked Mozzarella cheese cream and braised cabbage</i>	<i>23,00</i>
<i>Veal kidney with ruby Porto wine, sautéed vegetables and corn puff pastry</i>	<i>23,00</i>
<i>Culatello di Zibello DOP with Pan Brioche and mandarin compote</i>	<i>23,00</i>

### *First Courses*

<i>Risotto alla Milanese with Saffron (Aromae selection)</i>	<i>32,00</i>
<i>Monograno Felicetti Conchiglioni pasta in carbonara style</i>	<i>29,00</i>
<i>Orecchiette pasta with turnip tops</i>	<i>27,00</i>

### *Main Courses*

<i>Braised beef cheeks with red wine and buckwheat polenta</i>	<i>36,00</i>
<i>Milanese veal cutlet with mashed potatoes</i>	<i>36,00</i>
<i>Ossobuco veal with mashed potatoes</i>	<i>36,00</i>

### *Dessert*

<i>Tiramisu</i>	<i>20,00</i>
<i>Cheese selection with seasonal fruit and chocolate</i>	<i>22,00</i>
<i>Fresh fruit salad</i>	<i>20,00</i>

*Choice of four courses (one per category)*

*€ 95,00*

*Our Sommelier suggests four wines in pairing*

*€ 45,00*

# *Chef's Menu*

*Octopus cooked in Valpolicella wine, beetroot,  
caramelized Alkkemist pears and fried walnuts*

*Duck foie gras mini burger and Cotechino, corn aspic,  
roasted onion and Riesling sauce*

*Creamed cauliflower Risotto with Garusoli,  
Americaine sauce and liquorice powder*

*Braised pigeon Ravioli pasta,  
Goat cheese and black truffle*

*Sea urchin creme brulè, Breton lobster,  
turmeric and coffee powder*

*Yuzu duck terrine and cinnamon scent, caramelized prunes,  
chicory sprouts with chili pepper and foie gras*

*Waiting for the dessert...*

*5 shades of chocolate and spices*

*€ 160,00*

*Our Sommelier suggests four wines in pairing*

*€ 45,00*

*Our Sommelier suggests six wines in pairing*

*€ 65,00*

## *Appetizers*

*Octopus cooked in Valpolicella wine, beetroot,  
caramelized Alkkemist pears and fried walstnuts* 27,00

*Goose Cassoeula (stew), parsley, sauerkraut and caramel essence,  
tarragon foam and grapefruit scent* 24,00

*Duck foie gras mini burger and Cotechino, corn aspic,  
roasted onion and Riesling sauce* 27,00

*Sea urchin creme brulè, Breton lobster,  
curry and coffee powder* 29,00

*Winter salad* 21,00

## *First Courses*

*Braised pigeon Ravioli pasta, Goat cheese and black truffle* 29,00

*Creamed cauliflower Risotto with Garusoli,  
Americaine sauce and liquorice powder* 28,00

*Textures of lentil, marinated Nduja langoustine  
on smoked mozzarella cheese cream, and rosemary Gremolada* 32,00

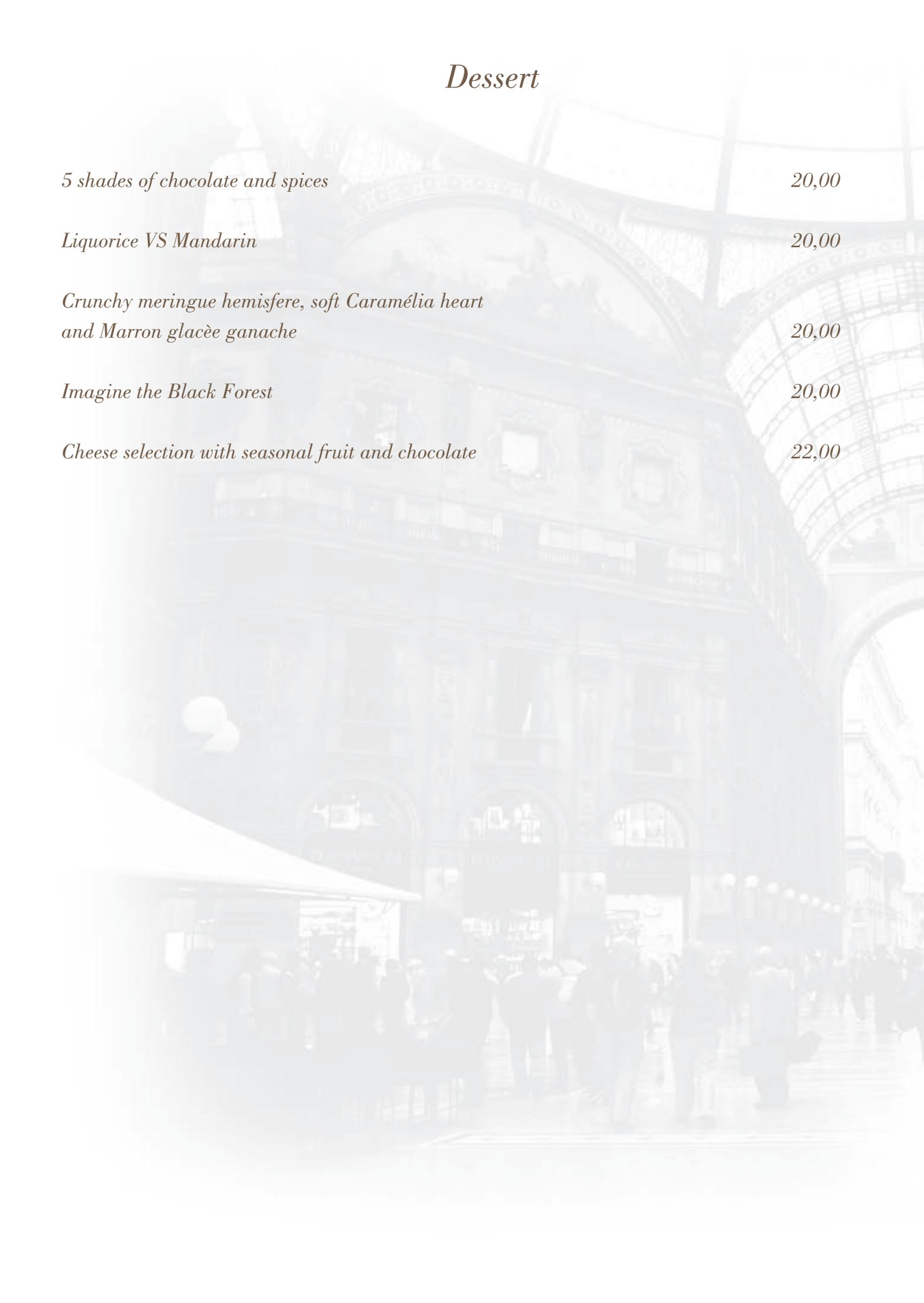
*Ricotta cheese and turnip tops Gnocchetti pasta,  
almond milk, olives and chili pepper crumble* 27,00

## *Fish Main Courses*

<i>Seafood soup, burnt bay, Sicilian prawns consomme in Katsuobushi infusion</i>	<i>39,00</i>
<i>Black sesame and Sakè marinated Sturgeon, turnips in butter and Tobiko eggs</i>	<i>35,00</i>
<i>Fillet of San Pietro fish on pil pil of Kampot red pepper, candied fennel, Mozzarella cheese and Taggiasche olives powder</i>	<i>33,00</i>
<i>Grilled Seabass, sautéed vegetables and oysters sauce with Saffron (Aromae selection)</i>	<i>37,00</i>

## *Meat Main Courses*

<i>Triple cooked Piglet, celeriac chutney, dehydrated vegetables and white cardamom jus</i>	<i>38,00</i>
<i>Yuzu Duck terrine and cinnamon scent, caramelized prunes, chicory sprouts with chili pepper and foie gras</i>	<i>33,00</i>
<i>Pigeon breast with butter, lime Ricotta cheese, Beluga lentils and oyster in tempura</i>	<i>36,00</i>
<i>Rubia Gallega Rib-Eye in puff pastry, lard and black truffle, fried cardoon and hollandaise sauce</i>	<i>39,00</i>



## *Dessert*

<i>5 shades of chocolate and spices</i>	<i>20,00</i>
<i>Liquorice VS Mandarin</i>	<i>20,00</i>
<i>Crunchy meringue hemisfere, soft Caramélia heart and Marron glacée ganache</i>	<i>20,00</i>
<i>Imagine the Black Forest</i>	<i>20,00</i>
<i>Cheese selection with seasonal fruit and chocolate</i>	<i>22,00</i>



# S A V I N I R I S T O R A N T E

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[www.savinimilano.it](http://www.savinimilano.it)

*Cover charge € 6,00 per person*

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