

150^S

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

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.

Dear Guest, to guarantee quality and food safety, the products provided in this store are frozen or deep frozen at the origin or undergo to a rapid blast chilling procedure, as described in the HACCP Plan under Reg. CE 852/04. The fish products provided raw or nearly raw, are undergo to a rapid blast chilling procedure for sanitary purposes, under Reg. CE 853/04. Staff is available in order to provide any further information regarding the origin of the ingredients. The customer is invited to inform the staff about the need to consume foods without some allergens.

Traditional dishes

Appetizers

<i>Veal kidney blended with Cognac, celeriac rémoulade and roasted onion</i>	<i>22,00</i>
<i>Culatello di Zibello DOP, buffalo Mozzarella cheese</i>	<i>23,00</i>
<i>Mondeghili (veal meat balls) on lettuce and nettle emulsion, sautéed lettuce and buffalo Stracciatella cheese</i>	<i>23,00</i>

First Courses

<i>Milanese style Risotto</i>	<i>32,00</i>
<i>Sardines spaghetti, buffalo Stracciatella cheese and rocket pesto</i>	<i>29,00</i>
<i>Calamarata pasta, veal ragout, Parmigiano Reggiano foam and orange zest</i>	<i>27,00</i>

Main Courses

<i>Milanese style Costoletta (veal cutlet) and mashed potatoes</i>	<i>36,00</i>
<i>Veal Ossobuco and mashed potatoes</i>	<i>36,00</i>
<i>Low temperature cooked veal sirloin and sautéed vegetables</i>	<i>36,00</i>

Dessert

<i>Tiramisu</i>	<i>20,00</i>
<i>Fresh fruit salad</i>	<i>20,00</i>
<i>Cheese selection, fresh fruit, chocolate and candied ginger</i>	<i>22,00</i>

Choice of four courses (one per category)
€ 95,00

Our Sommelier suggests four wines in pairing
€ 45,00

Chef's Menu

*Cold peas cream, wasaby, Seirass Ricotta cheese,
beetroot and taccole crudites*

*Scallops carpaccio, mango and passion fruit,
caviar, ginger and celery sorbetto*

*Lavanda flavored Risotto,
raw Mazara red prawns, roasted onions*

*Home-made violet potatoes Gnocchi, lettuce and nettle emulsion,
anchovies from Cantabrico Sea and buffalo Stracciatella cheese*

*Rockfish fillet, chard, ginger
and peas salad, smoked Kombu stoch*

*Low temperature cooked Barberie duck breast, sauce Americaine
with fermented raspberries, white asparagus and loquat caviar*

Waiting for the dessert....

Pick-up sticks:

*White chocolate and mint creamy sticks,
lemon semifreddo and lime geleée*

€ 160,00 p.p.

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

<i>Foie gras éclair, Porto Ruby wine glaze and spicy apricot</i>	27,00
<i>Scallops carpaccio, mango and passion fruit, caviar, ginger and celery sorbetto</i>	29,00
<i>Cold peas cream, wasaby, Seirass Ricotta cheese, beetroot and taccole crudites</i>	24,00
<i>Quail breast, celeriac rémoulade, sour tomato sauce, asparagus bisquit and quail egg</i>	27,00
<i>Spring salad (lettuce, candied tomatoes and lemon, field beans, spring onion, asparagus, carrot, fennel, radishes and Taggiasca olives powder)</i>	21,00

First Courses

<i>Il Valentino spaghetti, California dried prunes, white cardamon and sea urchins</i>	27,00
<i>Lavanda flavored Risotto, raw Mazara red prawns, roasted onions</i>	32,00
<i>Ricotta cheese and smoked eel Ravioli, foie gras, Tobiko caviar and shellfish sauce</i>	28,00
<i>Home-made violet potatoes Gnocchi, lettuce and nettle emulsion, anchovies from Cantabrico Sea and buffalo Stracciatella cheese</i>	29,00

Fish Main Courses

<i>Rockfish fillet, chard, ginger and peas salad, smoked Kombu stoch</i>	<i>33,00</i>
<i>Grilled Sea bass, Campari flavored onion, asparagus and Romanesco broccoli</i>	<i>37,00</i>
<i>Breton lobster blended with La Chartreuse liqueur, artichokes, borage and lemongrass sauce</i>	<i>39,00</i>
<i>Hamachi amberjack, asparagus cream, puffed potatoes and bouillabaisse</i>	<i>35,00</i>

Meat Main Courses

<i>Low temperature cooked Barberie duck breast, sauce Americaine with fermented raspberries, white asparagus and loquat caviar</i>	<i>33,00</i>
<i>Grilled Vacia Veciarib-eye, pommes noisette, roasted tomatoes and asparagus</i>	<i>39,00</i>
<i>Lamb sirloin marinated in coconut milk and soy sauce, chard, field beans and Wakame</i>	<i>36,00</i>
<i>Iberian piglet loin, sage, licorice, black garlic cream and candied peppers</i>	<i>38,00</i>

Dessert

Sunshine:

*Orange glazed peach mousse,
saffron semifreddo and vanilla ganache*

20,00

Pink Lady:

*Strawberry creamy sphere, ginger,
rhubarb gelée and almond tuile*

20,00

Pick-up sticks:

*White chocolate and mint creamy sticks,
lemon semifreddo and lime geleée*

20,00

Frutta ³:

*Passion fruit and hazelnuts parfait, caramel
and white chocolate glaze, mango, almond cake*

20,00

*Cheese selection, fresh fruit,
chocolate and candied ginger*

22,00



S A V I N I

R I S T O R A N T E

Via Ugo Foscolo, 5 angolo Galleria Vittorio Emanuele II - 20121 Milano

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www.savinimilano.it

Cover charge € 6,00 per person

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