

S A V I N I

R I S T O R A N T E

*Dear Guest, we are pleased to welcome you in one of the most elegant restaurant in the city centre,
a place that represents the history and the haute couture of the restaurants in Milan,
whose menu is curated by the Executive Chef Giovanni Bon and his brigade.*

150 
S A V I N I
1867 - 2017
M I L A N O

*Established in 1867, during the period of Belle Epoque, the Savini Milano was immediately recognised as
the most elegant restaurant in the city centre, hosting numerous prominent figures, writers and journalists like,
G.Verdi, Maria Callas, G. D'Annunzio and Tommaso Marinetti.*

This one, left the Manifesto of Futurist Movement, resulting in publication within Le Figaro in 1909, within the premises.

Menu of Tradition

Starters

<i>Culatello di Zibello DOP and Cantaloupe melon</i>	23,00
<i>Boiled veal tongue and green sauce, crunchy green onions and horse beans</i>	22,00
<i>Stewed escargots, spinach e and sautéed tomatoes</i>	23,00

Pasta and Risotti

<i>Traditional Milanese Risotto</i>	32,00
<i>Calamarata pasta with veal ragout, Parmigiano Reggiano cheese and orange zest</i>	29,00
<i>Spaghetti Cavaliere Cocco, clams, basil pesto and French beans</i>	31,00

Meat

<i>Milanese veal chop and mashed potatoes</i>	36,00
<i>Veal Ossobuco and mashed potatoes</i>	36,00
<i>Grilled Spanish piglet, summer salad, radish and Guinness jelly</i>	36,00

Dessert

<i>Savini Tiramisu</i>	20,00
<i>Seasonal fruit salad</i>	20,00
<i>Cheese selection with fresh fruit and dark chocolate</i>	22,00

Choice of four courses (1 per category)

€ 95,00

Our sommelier suggests four wines in pairing

€ 45,00

The Menu of Tradition is available for the whole table

Chef's Menu

Prawn on lemon marshmallow, caper powder, caviar, peach and tomato dressing

*Irish beef tataky, osmotic melon with white cardamom, oyster leaf in gremolade
and Margarita sorbet*

*Liquid Ravioli of King crab on avocado cream, beurre noisette,
Caprino cheese flakes and tarragon*

*Carob flour Taglierino pasta with prickly pear liquor marinated cherries,
coriander, Long Kampot pepper and Greek yoghurt sauce*

Low temperature cooked Octopus, fruit and seasonal vegetables, Yuzu dressing

Chinotto marinated Irish beef sirloin, cooked in salted caramel crust

Waiting for the dessert

Hibiscus flavored vanilla mousse, with raspberry core

€ 160,00 p.p.

Our sommelier suggests four or six wines in pairing

€ 45,00 or € 65,00

The Chef's Menu is available for the whole table

Starters

- Irish beef tataky, osmotic melon with white cardamom, oyster leaf in gremolade and Margarita sorbet* 25,00
- Mullet, herbs breadcrumbs, caramelized buffalo Mozzarella cheese, green tomatoes and Long Kampot pepper* 27,00
- Duck foie gras escalope, seared peach, Pecan walnut, cucumber and chili pepper* 27,00
- Prawn on lemon marshmallow, caper powder, caviar, peach and tomato dressing* 29,00
- Summer salad: fruit and vegetables, crunchy Parmigiano Reggiano cheese and Oriental sauce* 21,00

Pasta e Risotti

- Buffalo Stracciatella cheese creamy Risotto, watermelon, pepper and coffee powder* 27,00
- Carob flour Taglierino pasta with prickly pear liquor marinated cherries, coriander, Long Kampot pepper and Greek yoghurt sauce* 29,00
- Cold Spaghetti pasta Il Valentino with strawberry and mint gazpacho, home made smoked swordfish carpaccio and Nori seaweed* 36,00
- Risotto alla Milanese* 32,00
- Liquid Ravioli of King crab on avocado cream, beurre noisette, Caprino cheese flakes and tarragon* 28,00

Fish

*Vanilla and basil flavored San Pietro on tomato,
lemon and red onion ratatouille* 33,00

*Seared Hamachi kingfish, plankton,
Tarbouriech oyster and sour tomato sauce* 49,00

*Wild seabass cooked with katsuobushi in lemon leaf, on cold avocado cream,
confit tomatoes, candied lemon and Campari onion* 39,00

*Low temperature cooked Octopus,
fruit and seasonal vegetables, Yuzu dressing* 37,00

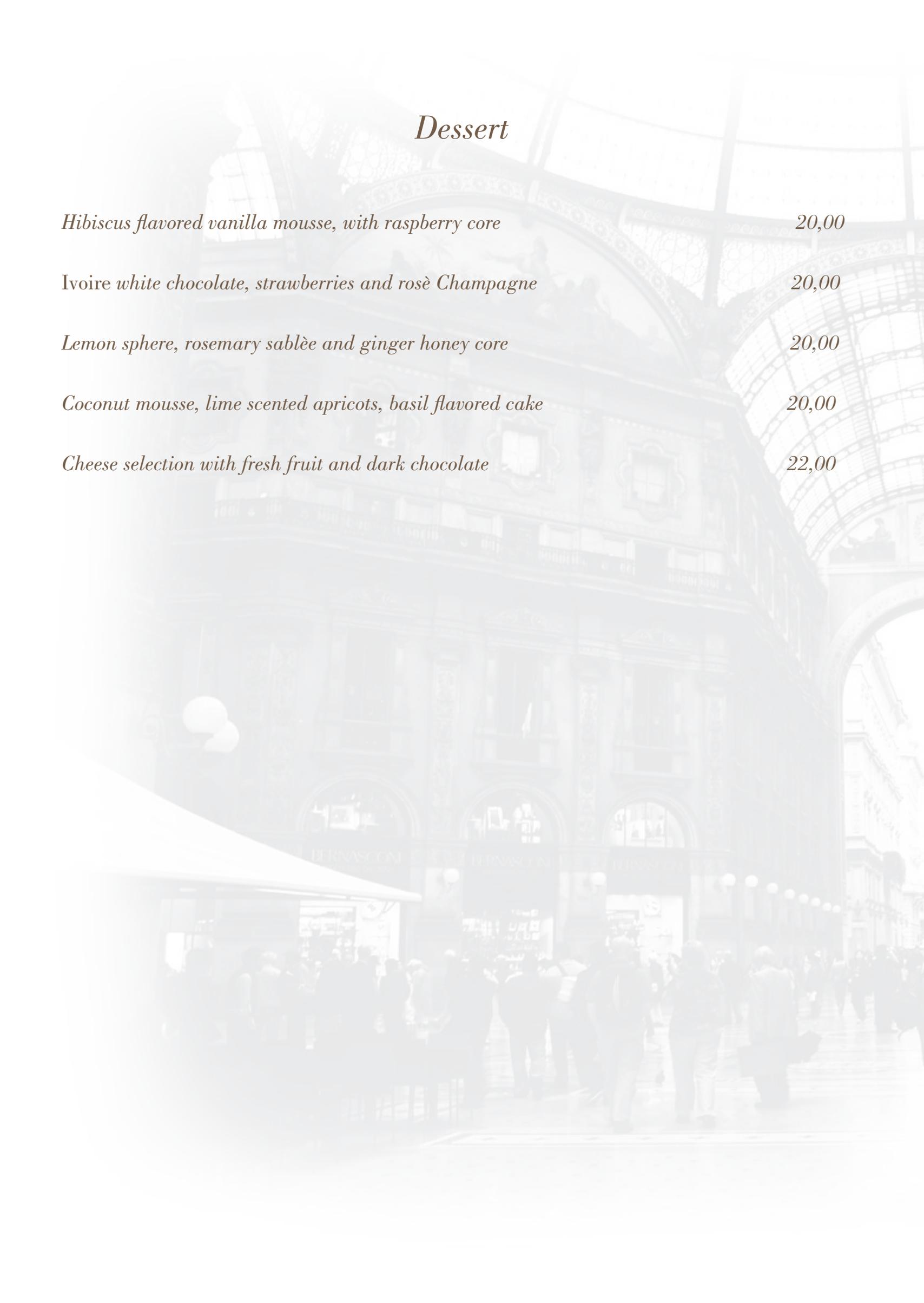
Meat

*Chinotto marinated Irish beef sirloin,
cooked in salted caramel crust* 39,00

Grilled Spanish piglet, summer salad, radish and Guinness jelly 38,00

*Roasted veal and smoked tuna, fondant aubergine, seared watermelon,
caviar and passion fruit dressing* 39,00

*Pigeon breast, grappa and white cardamom flavored cherries,
cocoa mass and salted macaron* 33,00



Dessert

<i>Hibiscus flavored vanilla mousse, with raspberry core</i>	<i>20,00</i>
<i>Ivoire white chocolate, strawberries and rosè Champagne</i>	<i>20,00</i>
<i>Lemon sphere, rosemary sablée and ginger honey core</i>	<i>20,00</i>
<i>Coconut mousse, lime scented apricots, basil flavored cake</i>	<i>20,00</i>
<i>Cheese selection with fresh fruit and dark chocolate</i>	<i>22,00</i>

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Savini Ristorante and the Executive Chef Giovanni Bon
have chosen:

Az Agricola F. De Tacchi

Bevande Futuriste

Exportaly

Giardini d'Amore liquori

La.Co Carni

La Ge.Gè Pesca

Longino&Cardenal

Pastificio Felicetti

Oyster Oasis

Valrhona

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.

Cover charge € 6,00 p.p.



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