

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
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 recongnised as
the most elegant restaurant in the city centre, hosting numeorus 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>Braised veal cheek on Jerusalem artichoke cream and cocoa 100%</i>	<i>26,00</i>
<i>Veal kidney flavored with Porto Ruby and polenta (Presidio Slow Food)</i>	<i>22,00</i>
<i>Culatello di Zibello, quince compote and pan brioche with hazelnuts and raisin</i>	<i>24,00</i>

Pasta and Risotti

<i>Traditional Milanese risotto (Riso Gallo Gran Riserva)</i>	<i>32,00</i>
<i>Spelt linguine with lamb ragout, Amarone vinegar and pecorino cheese</i>	<i>29,00</i>
<i>Spaghetti Cavaliere Cocco with sea urchins and Long Red Kampot pepper</i>	<i>33,00</i>

Meat

<i>Veal Milanese Costoletta and mashed potatoes</i>	<i>36,00</i>
<i>Veal Ossobuco and mashed potatoes</i>	<i>38,00</i>
<i>Creamed dried codfish, green oil, black truffle and smoked Cantabrico anchovies</i>	<i>38,00</i>

Dessert

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

Choice of four courses (one per category)

95,00 euro

Our sommelier suggests four wines in pairing

45,00 euro

Chef's Menu

Best of the season vegetables

*Foie gras terrine with raspberries, home made pan brioche,
California prunes and dark chocolate*

*Ravioli with prawns, Mascarpone cheese
and sea urchins in smoked tuna consommé*

*Risotto Vialone Nano (aged 18 months), dates, spring onions compote,
candied tangerine and crunchy pork cheek*

*John Dory, candied tangerine,
pak choi and liquorice sauce*

*Lamb thigh terrine, pears in Barolo Chinato wine,
greek yoghurt sauce and coriander*

Waiting for the dessert....

Orange Pistache

160,00 euro p.p.

*Our sommelier suggests four or six wines in pairing
45,00 euro or 65,00 euro*

Starters

<i>Swordfish carpaccio, beetroot essence, broccoli and Crescenza cheese</i>	29,00
<i>Foie gras terrine with raspberries, home made pan brioche, California prunes and dark chocolate</i>	27,00
<i>Best of the season vegetables</i>	21,00
<i>Escargots in brown butter, white and purple cauliflower, crunchy bacon, hazelnuts sponge and truffle dressing</i>	27,00
<i>Potato and shallot churros, broccoli guacamole, confit tomatoes and sprouts salad</i>	25,00

Pasta and Risotto

<i>Risotto Vialone Nano (aged 18 months), dates, spring onions compote, candied tangerine and crunchy pork cheek</i>	28,00
<i>Black Gnocchi (with squid ink), candied lemon, burnt tomato, squid carpaccio and black cabbage</i>	26,00
<i>Ravioli with prawns, Mascarpone cheese and sea urchins in smoked tuna consommé</i>	36,00
<i>Spelt linguine with lamb ragout, Amarone vinegar and pecorino cheese</i>	29,00
<i>Spaghettoni Il Valentino, anchovies sauce from Cetara, tuna bottarga (delicacy of salted, cured fish roe) and grapefruit pesto</i>	32,00

Fish

<i>Seabass with endive, pine nuts, raisins, black truffle and bisque</i>	38,00
<i>John Dory, candied tangerine, pak choi and liquorice sauce</i>	33,00
<i>Turbot flavored with bay leaves, beetroot crumble, turnip tops, smoked anchovies and lemongrass sauce</i>	36,00
<i>Breton lobster in pomegranate glaze, catalogna cream, artichokes and E.V.O. oil powder</i>	43,00

Meat

<i>Irish beef rib eye, toasted onions, dates, Mascarpone cheese gelato and Cointreaux jus</i>	38,00
<i>Pigeon breast with brown butter, mango, lobster bisque, bitter almond foam and cocoa gru�e</i>	35,00
<i>Iberian piglet cutlet with saffron and Annurca apple cream, Peacan nuts and smoked anchovies sauce</i>	36,00
<i>Lamb thigh terrine, pears in Barolo Chinato wine, greek yoghurt sauce and coriander</i>	39,00

Dessert

<i>Chocolate and Raspberry</i>	<i>20,00</i>
<i>Orange Pistache</i>	<i>20,00</i>
<i>Dulcey and Peanuts</i>	<i>20,00</i>
<i>White, Dulcey and Dark</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:*

*Alfacarni Srl
Aromae di Exportaly
Az. Agricola F. De Tacchi
La Ge.Gè Pesca
Longino&Cardenal
Pastificio Felicetti
Riso Gallo
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 euro p.p.

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