

# S A V I N I

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## 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<sup>S</sup>  
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.*

# S A V I N I

## TASTING MENU

### Five courses

Anchovies marinated in Martini Dry, Tropea onion, basil gelato,  
tuna bottarga and fingerlime

Ravioli stuffed with red mullet and smoked buffalo mozzarella cheese,  
brown crab consommé and wasaby peas gelato

Iberian piglet, home made smoked caviar, early produce vegetables,  
lemon and soy

Pre dessert

Tiramisu rEVOLUTION

120,00 euro p.p.

# S A V I N I

## TASTING MENU

### Eight courses

Anchovies marinated in Martini Dry, Tropea onion, basil gelato,  
tuna bottarga and fingerlime

Quail breast and beurre noisette, new peas cream, sour tomato sauce  
and mixed leaves salad

Ravioli stuffed with red mullet and smoked buffalo mozzarella cheese,  
brown crab consommé and wasaby peas gelato

Potatoes gnocchetti pasta, friggiteLLi from Campania,  
Barberie duck carpaccio cooked at low temperature,  
burnt onion, ginger and lime

Sautéed calamaro, vaporized chlorophyll, Cinta Senese lard  
and aparagus from Bassano

Iberian piglet, home made smoked caviar, early produce vegetables,  
lemon and soy

Pre dessert

Tiramisu rEVOLUTION

170,00 euro p.p.

# I GRANDI CLASSICI SAVINI MILANO 1867

## Starters

Sweetbread fricasea	22,00
Boiled veal tongue, green sauce, braised spring onion and fava beans	24,00

## Pasta and Risotti

Traditional Milanese risotto (Riso Gallo Gran Riserva)	32,00
Bigoli pasta and pilchards	33,00
Green Risotto	29,00

## Meat and Fish

Veal Ossobuco and saffron risotto	38,00
Milanese style liver	36,00

## Dessert

Rosumada (traditional regional cake) in red wine	20,00
Cheese selection with fresh fruit and dark chocolate	22,00

# SAVINI

## rEVOLUTION

### Starters

Quail breast and beurre noisette, peas cream, sour tomato sauce and mixed leaves salad	25,00
Duck foie gras marinated in Crème de cassis, dried yoghurt, chocolate and pan brioche	27,00
Best of season vegetables	21,00
Red mullet in crepinette, natural asparagus, Caprino cheese mousse, Plymouth gin, green apple and celery chupito	29,00
Anchovies marinated in Martini Dry, Tropea onion, basil gelato, tuna bottarga and fingerlime	27,00

### Pasta and Risotto

Rice (aged 22 months), white asparagus, plancton and Sicilian prawns with 'Nduja (spicy salami)	28,00
Ravioli stuffed with red mullet and smoked buffalo mozzarella cheese, brown crab consommé and wasaby peas gelato	34,00
Spaghettonne pasta with cicala di mare fish ragout, sweet peppers, black garlic and red basil sprout	32,00
Potatoes gnocchetti pasta, friggiteli from Campania, Barberie duck carpaccio cooked at low temperature, burnt onion, ginger and lime	29,00
Linguine pasta, Tarskaya oysters, veal bon marrow, asparagus and sauce from Amalfi lemon	36,00

## Fish

Black squid ink monkfish with mediterranean sauce and beetroot	36,00
Grancevola crab served with consommè, mango flavoured with Sechuan pepper, aubergine, lemongras and confit tomatoes	44,00
White grouper fillet cooked at low temperature in oil, fennel, asparagus and coffee with liquor	38,00
Sautéed calamaro, vaporized chlorophyll, Cinta Senese lard and asparagus from Bassano	34,00

## Meat

Barberie duck, pop corn cream, dried plums reduction with lavender butter and 'Nduja (spicy salami)	35,00
Irish cube roll beef sautéed with creamy chard, chestnut honey and horseradish foam	38,00
Iberian piglet, home made smoked caviar, early produce vegetables, lemon and soy	36,00
Lamb loin marinated 24 hours, onions, coconut, garlic and cocoa	39,00

## Dessert

Esotic fruit consistense, caramel licorice and dried raspberry	20,00
Cream and strawberries in a new way	20,00
Sacher quartet	20,00
Tiramisu rEVOLUTION	20,00

# S A V I N I

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

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.