

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 pubblication within Le Figaro in 1909, within the premises.*

S A V I N I

TASTING MENU

Five courses

Beef tataki with Midori gelatin,
cucumber and iced oyster

Carob picci pasta (typical Tuscan pasta), spirits marinated green mango,
greek yogurt, thyme and orange

Rockfish with tomatoes, potatoes, green onions
and capers from Salina

Foie gras sweet macaron

Tiramisu rEVOLUTION

120,00 euro p.p.

S A V I N I

TASTING MENU

Eight courses

Verbena and apricots sauté, salty carob biscuit,
raw red prawn and foie gras

Beef tataki with Midori gelatin,
cucumber and iced oyster

Carob picci pasta (typical Tuscan pasta), spirits marinated green mango,
greek yogurt, thyme and orange

Cuttlefish ravioli pasta with salted codfish, herbs pesto,
smoked mozzarella cream and tomato

Rockfish with tomatoes, potatoes, green onions
and capers from Salina

Duck cooked at low temperature, butter lavender
and 'nduja salami

Foie gras sweet macaron

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

S A V I N I r E V O L U T I O N

Starters

Beef tataki with Midori gelatin, cucumber and iced oyster	27,00
Vegetable and fruit consistence, peachs and tomatoes gazpacho, capers from Salina	23,00
Verbena and apricots sauté, salty carob biscuit, raw red prawn and foie gras	29,00
Raw prawns marinated with yuzu, watermelon, litchi and Tobiko	27,00
Like a Caesar salad	21,00

Pasta and Risotto

Cuttlefish ravioli pasta with salted codfish, herbs pesto, smoked mozzarella cream and tomato	32,00
Tarragn creamy rice, raw prawn, onion powder, lemongrass sauce	34,00
Cold Spaghetto, sea urchin, Sichuan pepper and green leaves cream	36,00
Linguine pasta with frogs ragout	29,00
Carob pici pasta (typical Tuscan pasta), spirits marinated green mango, greek yogurt, thyme and orange	28,00

Fish

Bread crust sole, aromatic herbs, Cherry tomatoes and sauce	36,00
King fish, minted aubergines, rose gelatin, and black sauce garlic	38,00
Rockfish with tomatoes, potatoes, green onions and capers from Salina	34,00
Lobster, octopus and cuttlefish in Catalan style, tomato panzanella and sprouts	44,00

Meat

Duck cooked at low temperature, butter lavender and 'nduja salami	35,00
Pistachios crust lamb and smoked anchovies	38,00
Rabbit meat cooked in grapes and brandy	36,00
Pork cooked at low temperature, cherries, broad beans and green onions in tempura	36,00

Dessert

Esotic fruit consistense, caramel licorice and dried raspberry	20,00
Cream and strawberries in a new way	20,00
Charmant	22,00
Tiramisu rEVOLUTION	20,00

S A V I N I

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.