

Caviar Selection

Served with blinis, whipped butter and cream.

BELUGA

30 g ————— 215

50 g ————— 310

ROYAL OSCIETRA

30 g ————— 140

50 g ————— 195

Oysters & Shellfish

Served plain.

Brian Prieur Oyster

9

Gillardeau Oyster

10

Carabineros Prawn (*)

34

Sicilian Scampo (*)

19

Prices are per piece.

TASTING MENUS

Historical

VEAL CHEEK

with mashed potatoes and seasonal black truffle

SAFFRON RISOTTO

traditional milanese style

VEAL OSSOBUCO WITH GREMOLATA

served with mashed potatoes

SAVINI TIRAMISÙ

A SWEET FINALE

Savini's Petits Plaisirs

160

Revolution

SEARED SCAMPO (*)

with spiced legumes, oxidized lemon,
sapphire and caviar

FOIE GRAS TERRINE

with raspberries and chocolate

WHOLEGRAIN SENATORE CAPPELLI PASTA

with black kale, cuttlefish and caviar

JOHN DORY CASSEROLE

with vanilla cauliflower, sea herbs and fermented blackberries

SPICE-MARINATED LAMB

with king oyster mushrooms and shallot compote


THE WOOD

king oyster mushrooms, raspberry, aromatic
herbs and hazelnut oil

250

SIGNATURE

* Frozen / frozen products at origin.

 Dear Customer, in order to guarantee the highest quality and food safety standards, the semi-finished products used in the preparation of our dishes are made from fresh raw materials processed by the Savini Group. These semi-finished products may be blast chilled to -18°C, as required by the HACCP Plan in accordance with EC Regulation 852/2004. Fish products, whether raw or practically raw, are subjected to rapid freezing for hygienic and safety reasons, in compliance with EC Regulation 853/2004. Our staff will be happy to provide any further information regarding the nature and origin of the raw materials used. Furthermore, we invite our customers to inform us of any need to consume allergen-free foods, the relevant documentation is always available for consultation.

COVER CHARGE 10 € PER PERSON

STARTERS

CARABINEROS PRAWN (*) with cauliflower, green apple, chestnuts and licorice	46	WAGYU ‘A5’ BRESAOLA with seasonal fruit compote	37
SEARED SCAMPO (*) with spiced legumes, oxidized lemon, samphire and caviar	44	VEAL CHEEK 🍷🍷 with mashed potatoes and seasonal black truffle	37
FOIE GRAS TERRINE with raspberries and chocolate	45	EGGPLANT PARMIGIANA SERVED IN COCOTTE 🍷	32
RAW SEAFOOD SELECTION (*) 🍷 for two people	75 p.p.	CAESAR SALAD 🍷 Iceberg heart, roast turkey, Caesar dressing, anchovies, Parmigiano Reggiano and aromatic bread crumble	31
FASSONA BEEF CARPACCIO 🍷 with hazelnut mayonnaise, goat cheese, crispy mushrooms and truffle	35	CAPRESE buffalo mozzarella, fresh tomatoes and crispy basil	30

PASTA & RISOTTI

SAFFRON RISOTTO 🍷 traditional milanese style	38	AGNOLOTTO WITH TURNIP GREENS 🍷 with black lemon and dried tuna flakes	41
CRISPY FRIED RICE 🍷 with Parmigiano Reggiano cream	37	MEZZI RIGATONI (*) with lobster, oven-dried cherry tomatoes and savoy cabbage	49
SPAGHETTI CAVALIER COCCO 🍷🍷 with tomato, basil and stracciatella cheese	38	RISOTTO with chestnuts, snails and bergamot	39
FRESH TAGLIATELLE WITH VEAL RAGÙ 🍷 with Parmigiano Reggiano shavings	39	SEASONAL VEGETABLE MINESTRONE 🍷 with croutons and crispy Parmigiano Reggiano	30
WHOLE WHEAT SENATORE CAPPELLI PASTA 🍷 with black kale, cuttlefish and caviar	40		

MAIN COURSES

VEAL OSSOBUCO 🍷🍷 with saffron risotto	54	GRILLED BLUE LOBSTER 🍷🍷 with pumpkin cream, white radish, chive cream and caviar	56
MILANESE-STYLE VEAL CUTLET 🍷 with rocket and cherry tomatoes	58	JOHN DORY CASSEROLE 🍷 with vanilla cauliflower, sea herbs and fermented blackberries	58
BEEF FILLET with root vegetables and lightly spiced vegetable reduction	49	OVEN-BAKED SEA BASS with cherry tomato salad (for two people)	80 p.p.
DUCK TWO WAYS 🍷🍷 with sorrel salad, celeriac, and tonka bean aroma	47	BEEF RIB with sautéed artichokes (for two people)	85 p.p.
SPICE-MARINATED LAMB 🍷🍷 with cardoncelli mushrooms and shallot compote	48	VEGETABLE “RATATOUILLE” IN COCOTTE	31

SIDES

FRENCH FRIES (*)	19	SAUTÉED SEASONAL VEGETABLES	19
FRENCH FRIES WITH TRUFFLE (*)	25	MASHED POTATOES WITH TRUFFLE	25
SAUTÉED ARTICHOKES 🍷	19	MASHED POTATOES	19

DESSERTS

SAVINI TIRAMISÙ 🍷🍷	24	TARTE TATIN MY WAY 🍷	24
FRUIT TARTLET 🍷 with vanilla custard	25	DON’T TELL THE FARMER!.. 🍷 pears, dulce de leche, cardamom and chestnuts	23
THE VIBES 🍷 date pudding with mascarpone, orange caramel and sesame	23	THE WOOD 🍷 cardoncelli mushrooms, raspberry, aromatic herbs and hazelnut oil	23

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