

Caviar Selection

Served with blinis, whipped butter and cream.

BELUGA

30 g _____ 215

50 g _____ 310

ROYAL OSCIETRA

30 g _____ 140

50 g _____ 195

Selection of Oysters & Shellfish

Served plain.

Kys Marine Oyster

9

Gillardeau Oyster

10

Carabineros Prawn (*)

34

Sicilian Scampo (*)

20

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

170

Revolution

WILD ALASKAN SOCKEYE SALMON

with rice cream, passion fruit and sea urchin

FOIE GRAS TERRINE

with yoghurt, blackberries and liquorice

LINGUINE FROM PASTIFICIO SANNITI

with peppers, lemon and salted cod

STURGEON FILLET

with tomato, red onion, lemon and capers

GRILLED DUCK BREAST

with tofu, green tomato and sea truffles


LE DOL...

with vanilla, pumpkin seeds and zabaglione

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 PRAWNS (*) <i>with coco bean salad, fermented soy and wakame seaweed</i>	46	WAGYU 'A5' BRESAOLA <i>with seasonal fruit compote</i>	37
WILD ALASKAN RED SALMON <i>with rice cream, passion fruit and sea urchin</i>	48	VEAL CHEEK 🍷 (S) <i>with mashed potatoes and seasonal black truffle</i>	37
FOIE GRAS TERRINE <i>with yogurt, blackberries and licorice</i>	45	EGGPLANT PARMIGIANA SERVED IN COCOTTE 🍷	32
RAW SEAFOOD SELECTION (*) (S) <i>for two people</i>	80 p.p.	CAESAR SALAD 🍷 <i>iceberg heart, roast turkey, caesar dressing, anchovies, shavings of Grana Padano cheese and aromatic bread crumble</i>	31
FASSONA BEEF CARPACCIO 🍷 <i>with marinated vegetables, field greens and caviar</i>	35	CAPRESE <i>with buffalo mozzarella, fresh tomatoes and crispy basil</i>	30

PASTA & RISOTTI

SAFFRON RISOTTO (S) <i>traditional milanese style</i>	38	FRESH TAGLIATELLE PASTA WITH VEAL RAGÙ <i>with Parmigiano Reggiano shavings</i>	39
CRISPY FRIED RICE 🍷 <i>with Parmigiano Reggiano cream</i>	37	LOBSTER MEZZI RIGATONI PASTA 🍷 <i>with roasted cherry tomatoes and herbs</i>	49
SPAGHETTI CAVALIER COCCO 🍷 (S) <i>with tomato, basil and stracciatella cheese</i>	38	NETTLE RISOTTO 🍷 <i>with sweetbreads, cherries and rhubarb</i>	39
PASTIFICIO SANNITI LINGUINE PASTA 🍷 <i>with peppers, lemon and salt cod</i>	39	SEASONAL VEGETABLE MINESTRONE 🍷 <i>with croutons and puffed Parmigiano Reggiano</i>	31
MASCARPONE RAVIOLI PASTA 🍷 <i>with arctic king crab, broad beans, salted lemon and caviar</i>	42		

MAIN COURSES

VEAL OSSOBUCO 🍷 (S) <i>with saffron risotto</i>	58	CHARCOAL-GRILLED BLUE LOBSTER 🍷 (S) <i>with a tangy salad and lemongrass sauce</i>	60
MILANESE-STYLE VEAL CUTLET (S) <i>with rocket and cherry tomatoes</i>	62	STURGEON FILLET 🍷 <i>with tomato, red onion, lemon and capers</i>	58
BEEF FILLET <i>with white carrots, salted plums, broad beans, perilla and citrus pepper</i>	50	OVEN-BAKED SEA BASS <i>with cherry tomato salad (for two people)</i>	80 p.p.
CHARGRILLED DUCK BREAST 🍷 (S) <i>with tofu, green tomato and sea truffles</i>	47	BEEF RIB <i>with sautéed artichokes (for two people)</i>	85 p.p.
ENGLISH LAMB 🍷 <i>with spinach, buffalo mozzarella and sea anemones</i>	48	VEGETABLE "RATATOUILLE" IN COCOTTE	31

SIDES

FRENCH FRIES WITH TRUFFLE (*)	25	SAUTÉED SEASONAL VEGETABLES	19
SAUTÉED ARTICHOKEs 🍷	20	TRUFFLE-SCENTED MASHED POTATOES	25

DESSERTS

SAVINI TIRAMISÙ 🍷 (S)	24	TARTE TATIN MY WAY 🍷	24
FRUIT TARTLET 🍷 <i>with vanilla custard</i>	25	SOFFIO... 🍷 <i>with rhubarb, hibiscus and meringue</i>	23
2006... 🍷 <i>with wild strawberries, almonds and verbena</i>	23	LE DOL... 🍷 <i>with vanilla, pumpkin seeds and zabaglione</i>	23

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