

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

Milanese style veal Mondeghili
and braised cabbage in tomato sauce

Milanese style Risotto
(Riso Gallo Gran Riserva)

Veal kidney with brandy, hazelnuts, turnip greens, artichokes
and veal marrow bone

Pre dessert

Sbrisolona cake

120,00 euro p.p.

S A V I N I

TASTING MENU

Eight courses

Soup of cod fish tripe, Beluga lentils and candied citron

Grilled foie gras, turnip greens with chili pepper,
pumpkin compote and cocoa

Ravioli fresh pasta stuffed with braised oxtail,
Riesling sauce and fried cardoons

Rice Gallo Gran Riserva (1 year aged), black cabbage,
stewed escargot and burrata stracciatella cheese

Grilled eel fillet, Barolo chinato glaze, foie gras and citron

Roe deer, seasonal vegetables, currant, grappa
and cinnamon flavored jus

Pre dessert

Sautéed wild berries and citrus fruits,
zabaione gelato and Tonka bean

170,00 euro p.p.

I GRANDI CLASSICI SAVINI MILANO 1867

Starters

Boiled veal tongue, Romana style artichokes and traditional pearà sauce	24,00
Stewed escargot, creamy polenta and turnip greens	22,00

Pasta and Risotti

Tagliatelle pasta with canard ragout, pears cream in "dolce forte" and Pecorino cheese	34,00
Milanese style Risotto (Riso Gallo Gran Riserva)	32,00

Meat and Fish

Milanese veal cutlet with wild rocket salad, sprouts and confit cherry tomatoes	36,00
Veal osso buco and mashed potatoes	38,00

Dessert

Savini Tiramisu	20,00
Cheese selection, fresh fruit and dark chocolate	22,00

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

Starters

Veal sweetbread, almond milk, black garlic cream, lemon powder and parsley extract	27,00
Grilled foie gras, turnip greens with chili pepper, pumpkin compote and cocoa	29,00
Balfegò red tuna, sauté of seasonal vegetables and honey with ginger dressing	29,00
Soup of cod fish tripe, Beluga lentils and candied citron	27,00

Pasta and Risotto

Ravioli fresh pasta stuffed with braised oxtail, Riesling sauce and fried cardoons	28,00
Intrecci LEGU ', homemade marinated anchovies, sauteed turnip greens and shellfish sauce	28,00
Potato gnocchi with saffron, Blu del Moncenisio cheese cream and beetroot essence	30,00
Rice Gallo Gran Riserva (1 year aged), chestnuts, milk and fondant onions	34,00
Rice Gallo Gran Riserva (1 year aged), black cabbage, stewed escargot and burrata straciatella cheese	38,00

Fish

Sliced lobster, whisky flavored pears and cinnamon	44,00
Monkfish cooked at low-temperature, veal marrow bone, heart of chicory salad and lemon spring onions	38,00
Grilled eel fillet, Barolo chinato glaze, foie gras and citron	40,00
Sea bass cooked at low temperature, lemon cream and braised fennel	38,00

Meat

Braised beef cheek , polenta bramata and truffle	44,00
Stewed partridge breast with Chardonnay, cabbage "in bottagio" and mushrooms	38,00
Roe deer, seasonal vegetables, currant, grappa and cinnamon flavored jus	42,00
Beef diaphragm, chicory salad cream, smoked anchovies and rosemary olive oil	40,00

Dessert

Sautéed wild berries and citrus fruits, zabaione gelato and Tonca bean 20,00

Honey and saffron Bavarian cream, pistachio mousse , chocolate crumble, yogurt gelato and orange compote 20,00

Banana and caramel gelato in chocolate sphere, hot passion fruit sauce 20,00

Cake of Marron glacé, persimmon creamy and white truffle 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.

