

## Caviar Selection

Served with blinis, whipped butter and sour cream

### CALVISIUS TRADITION ROYAL

*Premium Italian White Sturgeon caviar, a species native to the Pacific Ocean and ranging from Alaska to Baja California, prized for the quality and generous size of its roe.*

30 g ————— 140

50 g ————— 170

#### RECOMMENDED PAIRING

*Franciacorta Bellavista Riserva  
"Vittorio Moretti" 2018*



32



150

## Oysters & Shellfish

Served plain

### GILLARDEAU OYSTER

7

### SICILIAN SCAMPI<sup>(\*)</sup>

12

### RED PRAWN<sup>(\*)</sup>

Mediterranean

12

*Prices are per piece.*

## TASTING MENUS

### Callas

#### WELCOME AMUSE BOUCHE

##### RED PRAWNS<sup>(\*)</sup>

with peanuts, stracciatella and candied lemon

##### CREAMED RISOTTO WITH TURNIPS

wild garlic and oyster

##### COD FILLET

with wild herb cream, sour cream and wild fennel

##### "VALENTINA"

with anise, apricot and coconut

#### FINAL SWEET TREATS AND COFFEE

120

### Traditional Milanese

#### WELCOME AMUSE BOUCHE

##### VEAL CHEEK

with celeriac cream and seasonal black truffle

##### SAFFRON RISOTTO

prepared according to the traditional milanese recipe

##### VEAL OSSOBUCO

with mashed potatoes and gremolata

##### FOYER TIRAMISÙ

#### FINAL SWEET TREATS AND COFFEE

95



#### 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 5 € PER PERSON

## STARTERS

VEAL CHEEK  	27	SEARED AMBERJACK 	29
with mashed potatoes and black truffle		with radishes, cabbage and caviar	
CULATELLO DI ZIBELLO	23	EGGPLANT PARMIGIANA  	19
with sweet-and-sour pickled vegetables		served in a cocotte	
BEEF TARTARE  	26	CAESAR SALAD 	20
with puntarelle, Cantabrian anchovies and mullet bottarga		with turkey and crispy bread	
RED PRAWNS(*)	31	CAPRESE	19
with peanuts, stracciatella cheese and candied lemon		buffalo mozzarella, cherry tomatoes and basil crisp	
SEAFOOD CRUDO(*)	38 p.p.		


## PASTA &amp; RISOTTI

SPAGHETTI CHITARRA 	19	RISO AL SALTO  	28
with tomato, basil and stracciatella		with Parmigiano Reggiano cream	
SAFFRON RISOTTO 	29	RUSTIC TAGLIATELLE 	25
prepared according to traditional milanese recipe		with veal ragù and raspadura cheese	
FRESH FUSILLONI WITH LOBSTER(*)	34	CREAMED RICE WITH TURNIPS 	32
with oven-roasted cherry tomatoes and agretti		wild garlic and oyster	
RICOTTA AND PECORINO RAVIOLI 	27	SEASONAL VEGETABLE VELOUTÉ 	19
with peas and caviar		with herb-scented croutons	







## MAIN COURSES

VEAL OSSOBUCO  	38	AMBERJACK FILLET 	32
with saffron risotto		with zucchini flowers, spring onion and mint sauce	
CHICKEN BREAST 	27	COD FILLET 	29
with pea hummus, crispy vegetables and oriental sauce		with wild herb cream, sour cream and wild fennel	
VEAL CUTLET ALLA MILANESE 	39	EGGPLANT CAVIAR	22
with roasted potatoes		with basil and tomato	
BEEF FILLET	42		
with asparagus, Hollandaise sauce			

## SIDES


ROASTED POTATOES	10	SPINACH WITH BUTTER	9
SAUTÉED ARTICHOKEs 	9	SAUTÉED VEGETABLES	9
TRUFFLE-SCENTED MASHED POTATOES	13	MIXED BABY SALAD WITH CHERRY TOMATOES	7

## DESSERTS

FOYER TIRAMISÙ  	14	“VALENTINA” 	14
TARTE TATIN 	13	with anise, apricot and coconut	
FRUIT TARTLET 	13	“THERE ARE NO LONGER HALF SEASONS!..” 	14
with fresh fruit and custard cream		with cherries, yogurt, rhubarb and carob	

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