



## 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