



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

SCAMPI^(*)

12

RED PRAWN^(*)

Mediterranean

12

Prices are per piece.

TASTING MENUS

Callas

AMUSE BOUCHE

RED PRAWNS^(*)

with tomato gazpacho, exotic fruit and salmon roe

NETTLE RAVIOLI

with lemongrass sauce and cured tuna roe

GRILLED MEAGRE^(*)

with tomato panzanella and crispy vegetables

"VALENTINA"

with apricot, anise and coconut

FINAL SWEET TREATS AND COFFEE

120

Traditional Milanese

AMUSE BOUCHE

VEAL CHEEK

with potato 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 OCTOPUS 	31
with mashed potatoes and black truffle		with feta cheese, watermelon and cucumber	
CULATELLO	24	EGGPLANT PARMIGIANA  	20
with lightly spiced pineapple compote		served in a cocotte	
BEEF TARTARE  	26	CAESAR SALAD 	22
with Senise peppers, seasonal melon and caviar		with turkey and crispy bread	
RED PRAWNS(*)	31	CAPRESE	19
with tomato gazpacho, exotic fruit and salmon roe		buffalo mozzarella, cherry tomatoes, and basil crisp	
SEAFOOD CRUDO(*)	38 p.p.		


PASTA & RISOTTI

SPAGHETTI CHITARRA 	24	RISO AL SALTO  	31
with tomato, basil and stracciatella cheese		with Parmesan cream	
SAFFRON RISOTTO 	29	RUSTIC TAGLIATELLE 	27
prepared according to traditional milanese recipe		with veal ragù and raspadura cheese	
FRESH FUSILLONI WITH LOBSTER 	35	ROBIOLA RISOTTO	31
with oven-roasted cherry tomatoes and baby Swiss chard		with quail and apricots	
NETTLE RAVIOLI 	29	SEASONAL VEGETABLE VELOUTÉ 	19
with lemongrass sauce and cured tuna roe		with herb-scented croutons	







MAIN COURSES

VEAL OSSOBUCO  	36	COD FILLET 	31
with saffron risotto		with bell pepper cream, stracciatella cheese and caviar	
CHICKEN BREAST 	29	GRIDDLED SHI DRUM	32
with avocado, confit cherry tomatoes and candied lemon		with tomato panzanella and crunchy vegetables	
MILANESE VEAL CUTLET 	44	POTATO TERRINE 	22
with roasted potatoes		with sour milk cream, Senise peppers and spring onion	
BEEF FILLET 	42		
with summer vegetables and lemongrass-infused veal jus			

SIDES


ROASTED POTATOES	10	BUTTER-GLAZED SPINACH	9
SAUTÉED ARTICHOKEs 	9	SAUTÉED SEASONAL VEGETABLES	9
MASHED POTATOES	13	MIXED GREEN SALAD WITH CHERRY TOMATOES	7

DESSERTS

FOYER TIRAMISÙ  	15	“VALENTINA” 	15
TARTE TATIN 	15	with apricot, anise and coconut	
FRUIT TARTLET 	15	“THERE ARE NO MORE HALF-SEASONS!..” 	15
with fresh fruit and custard cream		with cherries, yogurt, rhubarb and carob	

 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