



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