

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 ————— 150
50 g ————— 180

RECOMMENDED PAIRING
*Franciacorta Bellavista Riserva
"Vittorio Moretti" 2018*

 32  150

Oysters & Shellfish

Served plain

GILLARDEAU OYSTER

9

SCAMPI^(*)

15

RED PRAWN^(*)

Mediterranean

14

Prices are per piece.

TASTING MENUS

Callas

AMUSE BOUCHE

TUNA TATAKI

with caramelized figs, almonds and ponzu sauce

FRESH PASTA RAVIOLI FILLED WITH LEEK AND POTATO

with hollandaise sauce and truffle

MEAGRE FILLET

with beetroot, candied lemon and oyster sauce

LA DEA.

Donizetti cake with pumpkin, amaretti and nutmeg

FINAL SWEET TREATS AND COFFEE

125

Traditional
Milanese

AMUSE BOUCHE

VEAL CHEEK

with mashed potatoes and seasonal black truffle

SAFFRON RISOTTO

Milanese style

VEAL OSSOBUCO

with mashed potatoes and gremolata

FOYER TIRAMISÙ

FINAL SWEET TREATS AND COFFEE

100



* 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.

All prices on this menu are shown in Euro (€).

COVER CHARGE 5 € PER PERSON



STARTERS

VEAL CHEEK  	28	EGGPLANT PARMIGIANA  	20
with mashed potatoes and black truffle		served in a cocotte	
TUNA TATAKI 	31	CURED HAM	24
with caramelized figs, almonds and ponzu sauce		with fruit compote	
BEEF TARTARE 	26	CAESAR SALAD 	22
with pumpkin chutney and seasonal truffle		with turkey and crispy bread	
RED PRAWNS(*)	32	CAPRESE	20
with chicory, pomegranate and yogurt ricotta		buffalo mozzarella, cherry tomatoes, and basil crisp	
SEAFOOD CRUDO(*)	40 p.p.		

PASTA & RISOTTI

SPAGHETTI CHITARRA 	24	RISO AL SALTO  	31
with tomato, basil and stracciatella cheese		with grana padano cream	
SAFFRON RISOTTO 	29	RUSTIC TAGLIATELLE 	27
Milanese style		with veal ragù and raspadura cheese	
FRESH FUSILLONI WITH LOBSTER 	37	PUMPKIN RISOTTO	32
with oven-roasted cherry tomatoes and black cabbage		with goose speck, chilli honey and brazil nuts	
FRESH PASTA RAVIOLI FILLED WITH LEEK AND POTATO 	29	SEASONAL VEGETABLE MINISTRONE 	19
with hollandaise sauce and truffle		with herb-flavoured bread croutons	

MAIN COURSES

VEAL OSSOBUCO  	37	MEAGRE FILLET 	32
with saffron risotto		with beetroot, candied lemon and oyster sauce	
CHICKEN BREAST 	29	ROASTED CAULIFLOWER	22
with shiitake mushrooms, ratte potatoes, miso and cardamom sauce		with gorgonzola sauce, liquorice and seasonal truffle	
MILANESE VEAL CUTLET 	45	“LUCIANA-STYLE” COD FILLET 	33
with rocket and cherry tomatoes		with herb-crusted crispy bread	
BEEF FILLET 	43		
with Jerusalem artichokes, black cabbage and mace sauce			

SIDES

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

DESSERTS

FOYER TIRAMISÙ  	16	LA DEA.. 	15
TARTE TATIN 	15	Donizetti cake with pumpkin, amaretti and nutmeg	
FRUIT TARTLET 	15	TROPPO FICO 	15
with fresh fruit and pastry cream		panforte, goat cheese, figs and lemon	

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