



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



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