

SAVONA

10,500

AMUSE-BOUCHE

today's chef's creation

I

CAPRESE 51

tomato jam, marinated tomatoes, mozzarella foam

II

LOBSTER TORTELLONI

lobster bisque, italian porcini mushrooms

III

"PIZZAIOLA" TENDERLOIN STEAK

roasted peppers, amela sauce

IV

CHEESECAKE

seasonal marinated fruit

VENEZIA

14,000

AMUSE-BOUCHE

today's chef's creation

I

BEETS TARTARE

caperberries, candied walnuts, quail egg

II

WAGYU BEEF PIEDMONTESE

funghi cream, grana padano, rocket leaves

III

BAKED SCALLOP OREGANATA

focaccia, pepperoncini, white polenta

IV

SPAGHETTI VONGOLE

zucchini, bottarga

V

GRILLED 5OZ TENDERLOIN

smoked beet and carrot-bourbon purée

VI

HOUSE TIRAMISU

lavazza coffee

CONDIVIDERE

SALUMI PLATTER 3,500

hokkaido mozzarella, seasonal japanese-crafted salumi

SELECT CHEESE PLATE 3,300

daily chef-selected cheese, fruit conserve

SPECIALITÀ

BAKED SCALLOP OREGANATA 1,750

focaccia, pepperoncini, white polenta

CAPRESE 51 1,550

tomato jam, marinated tomatoes, mozzarella foam

CHARRED OCTOPUS 2,750

potato, spanish pepper cream, hazelnuts, whipped ricotta

SEASONAL GRILLED VEGETABLES 1,600

aged-balsamic

ITALIAN CHOPPED SALAD 1,700

crunchy zucchini, apple, grana padano, yuzu-oil dressing

ARANCINI 1,300

snow-aged pork with saffron, grilled-chive foam

CRUDI

LIGHTLY SMOKED YELLOWTAIL CRUDO 1,900

tomato consommé, black-olive tapenade, shiso-basil oil

WAGYU BEEF PIEDMONTESE 2,000

funghi cream, grana padano, rocket leaves

BEETS TARTARE 1,600

caperberries, candied walnuts, quail egg

SECONDI

ORATA "SEABREAM" 4,400

snow crab and niigata chorizo crocchè, herbed butter sauce

EGGPLANT PARMIGIANA 2,400

zucchini purée "nerano", mozzarella, tomato sauce

SPADA "SWORDFISH" ACQUAPAZZA 3,800

olives, clams, roasted tomato, fish broth

PORK CHOP 3,900

smoked beet purée, balsamic-and-brown-butter jus, apple chutney

ITALIAN VEAL VALDOSTANA 4,500

fontina cheese, sage

PASTA

“SCIUE SCIUE” SPAGHETTI 2,600

amela pomodoro sauce, fresh burrata

MEATBALL SPAGHETTI 1,900

*beef and pork meatballs,
tomato, basil, grana padano*

BLUE LOBSTER RIGATONI 3,900

bisque, asparagus

ACQUERELLO RISOTTO 1,900

spring vegetables, grana padano



BISTECCA

22OZ DRY-AGED BONE-IN NEW YORK STRIP STEAK 22,000

*40 days dry-aged, balsamic onion,
chimichurri sauce*

5OZ “PIZZAIOLA” TENDERLOIN STEAK 6,300

roasted peppers, amela sauce



CONTORNI

ROSEMARY FRIED POTATOES 1,300

brown butter

ZUCCHINI SCAPECE 1,200

fresh mint

ROASTED MUSHROOMS 1,200

trifolati style with garlic and herbs

*All prices include 10% consumption tax.
Please discuss any food allergies or dietary
requirements with your server.*