

# 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

### TENDERLOIN STEAK

*carrot bourbon purée, beef jus, chefs' vegetables*

IV

### BURNT CHEESECAKE

*maple-smoked bacon, pecan ice cream*

# VENEZIA

14,000

## AMUSE-BOUCHE

*today's chef's creation*

I

### BEETS TARTARE

*caperberries, candied walnuts, quail egg*

II

### BAKED SCALLOP OREGANATA

*focaccia, pepperoncini, white polenta*

III

### SPAGHETTI VONGOLE

*zucchini, bottarga*

IV

### SNOW-AGED WAGYU RIB STEAK

*carrot bourbon purée, beef jus, chefs' vegetables*

V

### HOUSE TIRAMISU

*lavazza coffee*

# CONDIVIDERE

## **SALUMI & SELECT HOKKAIDO CHEESE PLATTER 3,500**

*seasonal Japanese-crafted salumi, hokkaido assorted cheese,  
fruit conserve*

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## SPECIALITÀ

### **BAKED SCALLOP OREGANATA 1,750**

*focaccia, pepperoncini, white polenta*

### **CAPRESE 51 1,550**

*tomato jam, marinated tomatoes, mozzarella foam*

### **CHARRED OCTOPUS 2,750**

*ligurian pesto, potato, hazelnuts, sweet pepper cream*

### **ARANCINI 1,300**

*snow-aged pork with saffron, grilled-chive foam*

### **ITALIAN CHOPPED SALAD 1,700**

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

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## CRUDI

### **LIGHTLY SMOKED YELLOWTAIL CRUDO 1,900**

*peach-walnut salsa, cucumber water, wild rice*

### **WAGYU BEEF PIEDMONTESE 2,000**

*funghi cream, grana padano, rocket leaves*

### **BEETS TARTARE 1,600**

*caperberries, candied walnuts, quail egg*

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## SECONDI

### **ORA KING SALMON 3,200**

*buttermilk, calabrian n'duja, fennel-orange salad*

### **SHIZUOKA TOMAHAWK PORK CHOP 6,500**

*grilled local figs, arugula, balsamic*

### **CHICKEN "CESAR" 3,000**

*charred baby gem lettuce, caesar sauce*

### **ITALIAN VEAL VALDOSTANA 4,500**

*fontina cheese, sage*

### **EGGPLANT PARMIGIANA 2,400**

*zucchini purée "nerano", mozzarella, tomato sauce*

### **AUSTRALIAN LAMB 4,700**

*charred eggplant, mint purée, sweet potato malfatti*

