

SAVŌ

R E S T A U R A N T

Here at Savō restaurant, we invite you to enjoy a convivial moment where you can share the flavors, textures, and aromas of this land. Our cuisine, led by Chef Roberto Stella, is based on authentic Ligurian ingredients, carefully selected and skillfully interpreted with an innovative touch. To complete your experience, our tasting offer includes a glimpse into the current Italian wine scene, elegantly complemented by the art of mixology, also available in non-alcoholic versions.

TASTING MENU

Our tasting menus are created exclusively to be chosen by all guests at the table and cannot be modified unless specified at the time of booking, with careful attention given to any allergies or intolerances.

FIVE COURSES MENU 90 €
WINE PAIRING (4 WINES) 38 €

Chef's welcome

Animella tonnata "2022"^{1,4,6,7}

Hazelnut Tagliolini pasta, ligurian-style rabbit ragout, pollen and oyster bottarga^{2 1,3,8,14}

Catch of the day seared on the skin, mesclun, burrida style seafood stew^{2,4,7,14}

Pre dessert

Torta de queso, "Brigasca" ricotta, caramel chocolate, pine nuts and lemon^{1,7,8}

SEVEN COURSES MENU 115 €
WINE PAIRING (6 WINES) 55 €

A menu entirely curated by Chef Roberto Stella, ideal for those who wish to be guided by his culinary vision through signature dishes and new creations.

SAV[̄]O
R E S T A U R A N T

1: Glutine/Gluten 2: Crostacei/Crustaceans 3: Uova/Eggs 4: Pesce/Fish 5: Arachidi/Peanuts 6: Soia/Soy 7: Latticini/Dairy 8: Frutta a guscio/Nuts 9: Sedano/Celery 10: Senape/Mustard 11: Sesamo/Sesame seeds 12: Diossido di zolfo/Sulfur dioxide >10mg/kg 13: Lupino/Lupine 14: Molluschi/Molluscs 15: Fave/Broad beans 16: Surgelato/Materie prime fresche abbattute in casa a -18°C – Frozen/Fresh products frozen in house at least -18°C

“À LA CARTE” MENU | SPRING 2026

STARTERS	€
Sweetbread tonnata “2022” ^{1,4,6,7}	25
Almost a club sandwich...Asparagus, quail eggs, ash and lovage ^{1,3,7}	24
Sea Catalana and sea urchins ^{2,4,9,14}	26
Red mullet, scallop, trombetta courgette and sardenaira broth ^{4,14}	25
FIRST COURSES	
Hazelnut Tagliolini pasta, Ligurian-style rabbit ragout, pollen and oyster bottarga ^{2 1,3,8,14}	30
Parmigiana-filled ravioli, red prawns and basil sauce ^{1,2,7}	34
Spaghettone, smoked butter, eel, caviar and lemon leaf powder ^{1,3,7,14}	34
Risotto Carnaroli, preboggion, Roccaverano robiola cheese and spring garden vegetables ^{7,9,15}	30
SECOND COURSES	
Catch of the day seared on the skin, mesclun, burrida-style seafood stew ^{2,4,7,14}	35
Pidgeon, foie gras, parsnip and giardiniera ⁷	38
Roasted cauliflower, herb Hollandaise, morels and truffle ⁷	34
Cod loin, sea lettuce, potato and bagna cauda foam ^{4,7}	32



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DESSERTS	€
Cheese platter ⁷	20
Torta de queso, "Brigasca" ricotta, caramel chocolate, pine nuts and lemon ^{1,7,8}	12
Carrot, almond, oil and kumquat ^{1,7,8}	12
Hazelnut and coffee "Opera" cake ^{1,7,8}	12
Piedmontese Sunday... ^{1,7,8}	12
COVER CHARGE	
Per person	4



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