

W E L C O M E

At SAVŌ, we invite you to enjoy a convivial dining experience where flavours, textures, and aromas of the Ligurian Riviera are meant to be shared.

Under the guidance of Chef Roberto Stella, our cuisine celebrates carefully selected local ingredients, thoughtfully reinterpreted with a contemporary touch.

To complement your dining experience, we offer a curated selection of Italian wines alongside an innovative cocktail programme, including refined non-alcoholic creations.

Piazza XXV Aprile, 8

Laigueglia

THE RESTAURANT

SAVŌ

AT WINDSOR HOTEL

MENU Á LA CARTE

STARTERS

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- Herbed snails, foie gras, goat's milk and lemongrass.^{1,7} – 27
- Cuttlefish lard, black garlic, chickpeas and swiss chard¹⁴ – 25
- 'The other cheek...' Pumpkin, beurre blanc and baby carrots^{3,7} – 26

FIRST COURSE

- Spaghettone in roasted bell pepper extract, sea urchins and bottarga^{1,2,14} – 35
- Mandilli pasta, cauliflowers, blue goat cheese, cocoa and finger lime^{1,3,7} – 30
- Carnaroli risotto, turnip greens, porcini mushrooms and black truffle⁷ – 34

MAIN COURSES

- Marengo-style giunea fowl⁷ – 35
- Catch of the Day, clams sauce, chicory sprouts and greensauce^{4,7,14} – 36
- Milanese-style smoked sweetbreads, raw langoustine, "Serass del fen" cheese and vermouth^{7,12} – 36

Cover Charge – 4

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. Ingrediente abbattuto / frozen

TASTING MENUS

Created exclusively for the entire table and not available with modifications.
Cover charge included.

Lassa Fà

FIVE-COURSE TASTING MENU WITH WINE PAIRING	€ 1 5 0
FIVE-COURSE TASTING MENU	€ 1 0 0

Our most eclectic culinary journey, designed to showcase the philosophy of Chef Roberto Stella.

Riviera

FIVE-COURSE TASTING MENU	€ 9 0
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A dynamic and contemporary journey inspired by Ligurian culture and tradition.

Welcome

Ligurian whipped salt cod and potato ^{1,4,7}

Trofie with Genovese Pesto, Black Garlic from Vessalico & Red Prawn ^{1,2,8,14}

Seared cuttlefish, Ligurian style ^{8,14}

Pre dessert

Tiramisù a Monterosso ^{1,3,7}

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DESSERTS

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Earth and Roots ...Cocoa, dark chocolate, parsnips and roots ^{1,7,12}	- 13
White chocolate, caviar, bergamot and yuzu ^{1,4,7,}	- 13
“Bianco e nero”...Almond & Coffee ^{1,3,7,8}	- 13

A memorable dinner is made not only of fine ingredients, but above all of sharing. Thank you for choosing to spend your time with us and for allowing us to express the passion and dedication that inspire our cuisine every day.

thewindsor.it

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