

SAVTA

P'tit dej

Assorted mini croissant basket from Michelina	14
Croissant waffle • pure maple syrup, candied black cherries & chantilly	15
Cheesy garlic bread • fior di latte, parmesan, garlic, olive oil, parsley & oregano • add prosciutto parma +4	11
Raw oysters half dozen (depending on arrivals)	19
Selection of imported charcuterie & cheese, honey comb	29
Banana pancakes • candied black cherries & chantilly	16
Brioche French toast • pure maple syrup, candied black cherries & chantilly	14
Short ribs ragù benedict on English muffin	22
Prosciutto cotto eggs benedict on an English muffin	21
Smoked salmon eggs benedict on English muffin	23
Steak & eggs • arugula salad, shaved parmesan	31
Sunny side up eggs, bacon or pork sausage, sourdough toast, butter & jam	19
Soft-boiled eggs a la coque, sourdough toast	14
Omelette mushroom • prosciutto cotto, comte, parsley, sourdough toast, butter & jam	21
Omelette spinach • feta, chives, sourdough toast, butter & jam	19
Scrambled eggs • prosciutto cotto, comte cheese, parsley, sourdough toast, butter & jam	20
Greek yogurt • homemade granola, candied black cherries & honey	13

Toast & Sandwiches

Yuzu avocado toast • olive oil, yuzu, cilantro, sesame, red onion, balsamic glaze (add egg +4)	19
Mushroom toast • creme fraiche, thyme, white wine on sourdough (add egg +4)	21
Robiola toast • fire-roasted red pepper, anchovies, garlic, cilantro, xtra virgin olive oil & parsley	19
Everything bagel • robiola cheese, smoked salmon, cucumber, salmon roe, dill & red onions	19
Egg sandwich • scrambled eggs, comte, crispy bacon on a brioche	17
Steak sandwich • Dijon mustard, lettuce, tomato, honey mustard pickles, onions & comte, sourdough	24
Wagyu cheeseburger • frisée, tomato, comte, honey mustard pickles, onions, brioche bun, fries	23

Pizza dough sandwiches

Caprese • frisée, tomato, burrata, olive oil, avocado, balsamic glaze & basil	18
Parma • yogurt pesto sauce, tomato, prosciutto, burrata, balsamic glaze & arugula	21
Prosciutto cotto • tomato basil sauce, fior di latte, soppressata nduja, cornichons, arugula	21
Bbt • bacon, burrata & tomatoes & balsamic glaze	17
The beef • 8 hours slow cook beef short ribs ragù, mustard, honey mustard pickles, comte & onions	22
Smoked salmon • robiola cheese, tomato, avocado, cucumber & red onions	22

No substitutions or changes, as our chef crafts each dish to perfectly balance flavors

Wood fired pizza

Pomodoro • tomato & basil sauce, fior di latte, oregano, olive oil (+5 burrata)	21
Prosciutto cotto • marinara, fior di latte, mushrooms, oregano, basil, parmesan & mirror egg	23
Mushroom • fontina, parmesan, thyme, oregano & truffle tremor	27
818 • tequila sauce, soppressata, fior di latte, parmesan, Nduja, fire-roasted red pepper, oregano	26
Parma prosciutto • marinara, fior di latte, taggiasca olive, oregano, fire-roasted artichokes, basil	25
Raclette • bresaola, roasted potatoes, fior di latte, oregano & parmesan	27
Ragú • 8 hours slow cook beef short ribs, fior di latte, oregano, basil & parmesan	25
Pepperoni • tomato & basil sauce, fior di latte, parmesan, oregano, basil	24
Anchovy • tomato & basil sauce, shishito pepper, cherry tomato, garlic, parmesan, burrata Pugliese	26
Smoked salmon • fior di latte, robiola cheese, parmesan, lemon, baby arugula & burrata Pugliese	28

From our wood fired grill

Beef tenderloin • green peppercorn sauce, hand cut fries	36
Skirt steak • chimichurri, arugula salad, shaved parmesan	29
Dry aged bone in rib eye • truffle tremor sauce, hand cut fries	89
Marinated chicken • honey, hummus, cumin, harissa, cilantro & sumac	24
New Caledonia blue prawns • xtra virgin olive oil, shallots, garlic, onions, red peppers, tomato	26
Loup de mer • garlic, herbs de Provence, xtra virgin olive oil, lemon, tzatziki, dill & pumpkin seeds	31
Grilled salmon • olive oil, lemon, Laura's ratatouille	29

Salads

Tomato medley • artichokes, burrata, basil, mint, parmesan, sunflower seeds & olive oil, balsamic	19
Pomegranate • frisée, chopped apple, robiola cheese, hazelnut, apple vinaigrette	21
Grilled chicken • grapefruit, arugula, tomato, feta, cucumber, mint, pumpkin seeds, shallots, ginger vinaigrette	22

Vegetables

Shakshuka • baked eggs, sumac, cilantro	21
Sautéed corn • feta, yogurt, cilantro, chili flakes, shallots & spring onions	13
Japanese eggplant • agrodolce, cherry tomato, tahini, sumac, cilantro	14
Crispy artichoke hearts • pankò, lemon cream, sea salt, cilantro	14
Sautéed caulilini • garlic, chili flakes, vinegar, lemon, butter & white wine	14
Sautéed broccolini • garlic, white wine, chili flakes, parsley & bottarga	14
Grilled avocado • cilantro, grapefruit, lemon, red pepper flakes, roasted sesame & garlic	13
Shishito peppers • soy sauce, ponzu & roasted sesame	12
Baby zucchini • mint, ponzu sauce, roasted sunflower seeds	11
Hand cut fries (+5 truffle)	5