

SAVTA

Starter

Marinated olives	6
Raw oysters half dozen (depending on arrivals)	19
Cheesy garlic bread • fior di latte, parmesan, garlic, olive oil, parsley & oregano • add prosciutto parma +4	11
Tapenade • homemade focaccia, burrata Pugliese	13
Selection of imported charcuterie & cheese, honey comb	29
Feta phyllo • spinach, honey, roasted sesame	15
Beef tartare • dijon mustard, capers, shallots, crispy onions, sourdough	21
Manilla clams au gratin • butter, parsley, garlic & panko	15
Wood fired octopus • hummus, harissa, garbanzo bean, sumac & cilantro	24

Vegetables

Sautéed corn • feta, yogurt, cilantro, chili flakes, shallots & spring onions	14
Japanese eggplant • agrodolce, cherry tomato, tahini, sumac, cilantro	15
Crispy artichoke hearts • panko, lemon cream, sea salt, cilantro	15
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
Baby zucchini • mint, ponzu sauce, roasted sunflower seeds	11
Shishito peppers • soy sauce, ponzu & roasted sesame	12
Shakshuka • baked eggs, sumac, cilantro	21
Hand cut fries (+5 truffle)	5

Salads

Tomato medley • artichokes, burrata, basil, mint, parmesan, sunflower seeds & olive oil, balsamic	19
Pomegranate • frisée, chopped apple, robiola cheese, hazelnut, apple vinaigrette	23
Grilled chicken • grapefruit, arugula, tomato, feta, cucumber, mint, pumpkin seeds, shallots, ginger vinaigrette	23

Toast & sandwiches

Mushroom toast • creme fraiche, thyme, white wine on sourdough (add egg +4)	21
Yuzu avocado toast • olive oil, yuzu, cilantro, sesame, red onion, balsamic glaze (add egg +4)	19
Robiola toast • fire-roasted red pepper, anchovies, garlic, cilantro, xtra virgin olive oil & parsley	19
Steak sandwich • Dijon mustard, lettuce, tomato, honey mustard pickles, onions & comte, sourdough	24
Wagyu smash burger • double patty, honey mustard pickles, cheddar, onions, brioche bun, fries	21

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

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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

Wood fired pizza

Pomodoro • tomato & basil sauce, fior di latte, oregano, olive oil (+5 burrata)	23
818 • tequila sauce, soppressata, fior di latte, parmesan, Nduja, fire-roasted red pepper, oregano	26
Prosciutto cotto • marinara, fior di latte, mushrooms, oregano, basil, parmesan & mirror egg	25
Parma prosciutto • marinara, fior di latte, taggiasca olive, oregano, fire-roasted artichokes, basil	27
Raclette • bresaola, roasted potatoes, fior di latte, oregano & parmesan	27
Pepperoni • tomato & basil sauce, fior di latte, parmesan, oregano, basil	25
Ragù • 8 hours slow cook beef short ribs, fior di latte, oregano, basil & parmesan	28
Mushroom • fontina, parmesan, thyme, oregano & truffle tremor	27
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

Pasta

Truffle orzo • prosciutto cotto, truffle sauce, parmigiano topped with fresh sliced truffle	27
Elbow gratin • heavy cream, prosciutto cotto, nutmeg, parmesan & comte gratin in our brick oven	21
Linguine vongole bottarga • manilla clams, garlic, red pepper flakes, olive oil & grated bottarga	29
Lasagna • 8 hours slow cook beef short ribs ragu, marinara sauce, parmesan	28