

SAVTA

Pizza dough sandwiches

Caprese • frisée, tomato, burrata, olive oil, parmesan zucchini, balsamic glaze & basil	17
Parma • yogurt pesto sauce , prosciutto, burrata, balsamic glaze & basil	20
Prosciutto cotto • xtra virgin olive oil, frisée, burrata & balsamic glaze	20
Bbt • bacon, burrata & tomatoes	18
The beef • 8 hours short ribs ragu cooked in our wood oven, dijon mustard, cornichons	20
Smoked salmon • tomato, cream cheese, avocado, red onions & alfalfa sprouts	21

Wood fired pizza

Pomodoro • tomato & basil sauce, fior di latte, oregano, olive oil (+5 burrata)	21
Mushroom • fontina, parmesan, thyme, oregano & truffle tremor	27
818 • tequila sauce, piccante calabrese salumi, fior di latte, oregano & parmesan	26
Prosciutto cotto • marinara, fior di latte, mushrooms, oregano, basil, parmesan & mirror egg	23
Parma prosciutto • marinara, fior di latte, oregano, fire-roasted artichokes	25
Bresaola • tomato & basil sauce, fior di latte, oregano & basil	24
Ragu • 12 hours slow cook beef short ribs, fior di latte, oregano, caramelized onions & parmesan	25
Pepperoni • tomato & basil sauce, fior di latte, oregano, basil	24
Anchovy • marinara sauce, shishito pepper, cherry tomato, garlic, parmesan, burrata	26
Smoked salmon- fior di latte, creme fraiche, lemon, arugula & burrata Pugliese	28

From our wood fired grill

Beef tenderloin • green peppercorn sauce, hand cut fries	31
Skirt steak • chimichurri, spinach salad, shaved parmesan	27
Prime rib eye • béarnaise sauce, hand cut fries	59
Marinated chicken • honey, hummus, cumin & harissa, cilantro	22
New Caledonia blue prawns • butter, shallots, garlic, onions, red peppers, tomato, white wine	19
Grilled salmon • olive oil, lemon, ratatouille	29
Loup de mer • shallots, butter lemon, tzatziki, mint & roasted pumpkin seeds	31

Pasta

Truffle orzo • prosciutto cotto, truffle sauce, parmesano topped with fresh sliced truffle	24
Elbow gratin • heavy cream, prosciutto cotto, nutmeg, parmesan & comte gratin in our brick oven	21
Cappellini vongole sea urchin • manilla clams, sea urchin, garlic, olive oil, butter & peperoncino	29
Lasagna • 12 hours short ribs ragu, marinara sauce, parmesan	24

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Starter

Marinated olives	5
Raw oysters half dozen (depending on arrivals)	19
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	18
Manilla clams au gratin • butter, parsley, garlic & panko	14
Wood fired octopus • hummus, harissa, garbanzo bean, sumac & cilantro	19

Vegetables

Sautéed corn • feta, yogurt, cilantro, chili flakes, olive oil & spring onions	13
Grilled avocado • cilantro, grapefruit, lemon, red pepper flakes, roasted sesame & garlic	11
Japanese eggplant • agrodolce, cherry tomato, tahini, sumac, cilantro	14
Sautéed caulilini • garlic, chili flakes, vinegar, lemon, butter & white wine	14
Baby zucchini • mint, ponzu sauce	10
Crispy artichoke hearts • panko, lemon cream, sea salt, cilantro	14
Shishito peppers • soy sauce, ponzu & roasted sesame	11
Grilled broccolini • garlic, white wine, chili flakes, parsley & bottarga	14
Shakshuka • baked eggs, sumac, cilantro	21
Hand cut fries (+5 truffle)	5

Salads

Tomato medley • artichokes, burrata, basil, mint, parmesan, sunflower seeds & ginger vinaigrette	16
Pomegranate • frisée, chopped apple, hazelnut, truffle tremor, apple vinaigrette	18
Grilled chicken • tomato, feta, cucumber, mint, roasted pumpkin seeds, lemon honey vinaigrette	20

Toast & sandwiches

Mushroom toast • creme fraiche, thyme, white wine on quinoa spelt sourdough toast (+4 egg)	18
Yuzu avocado toast • olive oil, yuzu, cilantro, roasted sesame, alfalfa sprouts, balsamic glaze (+4 egg)	19
Steak sandwich • caramelized onions, mustard, lettuce, tomato, cornichons & comte on sourdough	22
Cheeseburger • brioche bun & hand-cut fries	20