

SAVTA

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 in a sesame phylo, spinach, honey	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, roasted red peppers, sumac & cilantro	19

Vegetables

Grilled avocado, cilantro, grapefruit, lemon, red pepper flakes, roasted sesame & garlic	11
Japanese eggplant, agrodolce, cherry tomato, tahini, sumac	13
Sautéed corn, feta, yogurt, cilantro, chili flakes, olive oil & spring onions	14
Sautéed caulilini, garlic, chili flakes, vinegar, lemon	11
Thinly sliced baby zucchini, mint, ponzu sauce	10
Crispy artichoke hearts, panko, lemon cream, cilantro, parsley & garlic	14
Grilled shishito peppers, butter, garlic, lemon & sesame	11
Grilled broccolini garlic, white wine, chili flakes, bottarga	14
Shakshuka, baked eggs, sumac, cilantro	21
Hand cut frites (+5 truffle)	6

Salads

Mixed tomato medley • fire-roasted artichokes, burrata, basil, mint, sunflower seeds, shaved parmesan, yuzu vinaigrette	16
Pomegranate • frisée, chopped apple, hazelnut, goat cheese, apple vinaigrette	18
Grilled chicken • tomato, feta, cucumber, mint, ginger vinaigrette	20

Toast & sandwiches

Mushroom toast • creme fraiche, thyme, white wine on quinoa spelt sourdough toast (+4 egg)	18
Yuzu avocado toast • xtra virgin olive oil, lemon, sesame, cilantro, balsamic glaze & alfalfa sprout	16
Steak sandwich • caramelized onions, mustard, lettuce, tomato, cornichons & comte on sourdough	22
Cheeseburger • brioche bun & hand-cut fries	20

SAVTA

Pizza dough sandwiches

Caprese • frisée, tomato, burrata, olive oil, fried zucchini, balsamic glaze & basil	17
Parma • grilled chicken, prosciutto, burrata, pesto & basil	20
Prosciutto cotto • xtra virgin olive oil, frisée, burrata & balsamic glaze	20
Bbt • bacon, burrata & tomatoes	18
The beef • 12 hours short ribs ragu cooked in our wood oven, crispy shallots & mustard	20
Smoked salmon • tomato, ricotta, avocado, red onions & alfalfa sprouts	21

Wood fired pizza

Pomodoro • tomato & basil sauce, fior di latte, oregano, olive oil (+5 burrata)	21
Mushroom • fontina, 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 (+5 burrata)	22

Wood fired plates

Beef tenderloin • green peppercorn sauce, hand cut fries	31
Skirt steak • chimichurri, spinach salad, shaved parmesan	27
Dry aged ribeye • béarnaise sauce, hand cut fries	45
Dry-aged grilled porterhouse for two, hand-cut fries, for 2 ppl	175
Marinated chicken • honey, lemon yogurt, cumin & harissa sumac on a laffa	22
New Caledonia blue prawns • shallots, garlic, onions, red peppers, tomato, white wine, butter	19
Cioppino • snapper, prawns, manila clams, spicy tomato	24
Japanese snapper • shallots, butter lemon, tzatziki, mint & roasted pumpkin seeds	25

Pasta

Lasagna • 12 hours short ribs ragu, marinara sauce, parmesan	24
Orzo gratin • creme fraiche, prosciutto cotto, nutmeg, parmesan & mozzarella gratin in our brick oven	21
Cappellini truffe cacio e pepe • black pepper, creme fraiche, parmiggiano topped with fresh truffle	29
🔪 Cappellini vongole sea urchin • manilla clams, sea urchin, garlic, olive oil, butter & peperoncino	29