

SAVTA

P'tit dej

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 • candied black cherries & chantilly	14
Short ribs ragù benedict on brioche	21
Prosciutto cotto eggs benedict on brioche	21
Smoked salmon eggs benedict on brioche	23
Steak & eggs • baby 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, sourdough toast, butter & jam	21
Omelette spinach • feta, chives, sourdough toast, butter & jam	17
Scrambled eggs • prosciutto cotto, comte cheese, parsley, sourdough toast, butter & jam	16
Greek yogurt • homemade granola, candied black cherries & honey	13
Croissant waffle • candied black cherries & chantilly	15
Assorted mini croissant basket from Michelina	14
Cheesy garlic bread • fior di latte, parmesan, garlic, olive oil, parsley & oregano • add prosciutto parma +4	11

Toast & Sandwiches

Yuzu avocado toast • olive oil, yuzu, cilantro, sesame, pickled onion, balsamic glaze (+4 egg)	17
Mushroom toast • creme fraiche, thyme, white wine on sourdough (+4 egg)	18
Everything bagel • robiola cheese, smoked salmon, cucumber, salmon roe, dill & pickled onions	19
Steak sandwich • Dijon mustard, lettuce, tomato, cornichons, pickled onions & comte on sourdough	22
Cheeseburger • frisée, tomato, comte, cornichons, pickled onions, brioche bun & hand-cut fries	20
Robiola toast • fire-roasted red pepper, anchovies, garlic, cilantro, xtra virgin olive oil & parsley	19
Egg sandwich • scrambled eggs, comte, crispy bacon on a brioche	16

Pizza dough sandwiches

Caprese • frisée, tomato, burrata, olive oil, parmesan zucchini, balsamic glaze & basil	17
Parma • yogurt pesto sauce, tomato, prosciutto, burrata, balsamic glaze & basil	20
Prosciutto cotto • tomato basil sauce, fior di latte, soppressata nduja, cornichons, basil	19
Bbt • bacon, burrata & tomatoes & balsamic glaze	16
The beef • 8 hours slow cook beef short ribs ragù, dijon mustard, cornichons, comte & pickled onions	21
Smoked salmon • robiola cheese, tomato, avocado, cucumber & pickled onions	21

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
Bresaola • tomato & basil sauce, fior di latte, oregano & basil	24
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	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	32
Skirt steak • chimichurri, baby arugula, shaved parmesan, ginger vinaigrette	29
Dry aged bone in rib eye • blue cheese sauce, hand cut fries	89
Marinated chicken • honey, hummus, cumin & harissa, cilantro	22
New Caledonia blue prawns • xtra virgin olive oil, shallots, garlic, onions, red peppers, tomato	25
Loup de mer • garlic, herbs de Provence, xtra virgin olive oil, lemon, tzatziki, dill & pumpkin seeds	31
Grilled salmon • olive oil, lemon, ratatouille	29

Salads

Tomato medley • artichokes, burrata, basil, mint, parmesan, sunflower seeds & olive oil, balsamic	18
Pomegranate • frisée, chopped apple, robiola cheese, hazelnut, apple vinaigrette	19
Grilled chicken • grapefruit, arugula, tomato, feta, cucumber, mint, pumpkin seeds, ginger vinaigrette	22

Vegetables

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

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