IRENE

HOTEL SAVOY

MENUS

Breakfast 07:00 - 11:00 · Lunch 12:30 - 15:00 · Dinner 19:00 - 22:00

LUNCH

STARTERS

Amberjack on Himalayan salt, Pantelleria-style pesto and lemon sorbet	38
Fried calamari and vegetables	40
Vitello tonnato, Pantelleria caper olive oil and crunchy vegetables	32
Organic Mugello beef tartare, mustard mayonnaise and black truffle	39
Avocado, watermelon marinated with gazpacho granita	25
Roasted octopus, burrata, cherry tomatoes and lemon potatoes	40
Irene Salad: avocado, hearts of palm, tomatoes, lettuce, chicory, rocket and coriander	25
Irene Salad: avocado, hearts of palm, tomatoes, lettuce, chicory, rocket and coriander With tuna, buffalo mozzarella or chicken	34
Wild salad	22

BRUSCHETTONI

Bruschettone with heirloom tomatoes and basil	28
Bruschettone with Parma ham and buffalo mozzarella	32
Bruschettone with soft-boiled eggs, sautéed mushrooms, pecorino cheese and seasonal truffle	32

FIRST COURSES

Tuscan bean soup, sage ravioli, caramelized celery (Vegan option available upon request)	32
Pappardelle with lemon and zucchini blossoms	35
Linguine, pistachios and raw red prawns	52
Lasagnetta pasta with Chianina ragout	40

All prices in euros.

LUNCH

FIRST COURSES · CONTINUED

Homemade ravioli, filled with pappa al pomodoro and caciotta cheese	35
Spaghetti with tomato and basil (Gluten free/Vegan option available upon on request)	37

THE NEW CLASSICS

Savoy Club Sandwich served with chips and a garden salad	47
Tuscan Veal Burger served with chips and a garden salad	45

SECOND COURSES

Sea bass, cooked and raw Florentine courgettes with mint	50
Mixed grilled fish, shellfish and squid with garden salad	55
Seared tuna, Catalan-style vegetables, lime and coriander	53
Turbot, green asparagus, pears, parmigiano and season black truffles	48
Milanese style veal cutles, green beans and saffron rice timbale	50
Free range chicken breast with black truffle, grilled lattuce, Marsala dried fruit sauce	48
Mugello beef fillet, Cardoncelli mushrooms and mashed potatoes with olive oil	60

SIDE DISHES

Extra virgin olive oil mashed potato	15
Mixed grilled vegetables	20
Roast potatoes with rosemary	15

All prices in euros.

LUNCH

SIDE DISHES · CONTINUED

Tuscan zolfino beans with olive oil and black pepper	15

All prices in euros.

AFTERNOON

STARTERS

Bruschettone with colored tomatoes	28
Bruschettone with Parma ham and buffalo mozzarella	32
Bruschettone with poached eggs, sautéed mushrooms, pecorino cheese and black truffle	30
Wild salad	22
Parma ham with melon	32

FIRST COURSES

Pappardelle with lemon and zucchini blossoms	35
Tuscan beans soup, sage ravioli and caramelized celery	32
Spaghetti with tomatoes and basil Gluten free or vegan option on request	37
Lasagnetta pasta with Chianina ragout	40

THE NEW CLASSICS

Club Sandwich Savoy served with chips and a garden salad	47
Beef hamburger from Mugello Tuscan style served with chips and a garden salad	45

DESSERT

Crepes with orange, red berry sorbet	15
Tisamisù, coffee ice cream	18
Ice creams and sorbets of the day	15
Madagascar chocolate fondant cake with almond ice cream	18

All prices in euros.

DINNER

STARTERS

Amberjack on Himalayan salt, Pantelleria-style pesto and lemon sorbet	38
Fried calamari and vegetables	40
Vitello tonnato, Pantelleria caper olive oil and crunchy vegetables	32
Organic Mugello beef tartare, mustard mayonnaise and black truffle	39
Avocado, watermelon marinated with gazpacho granita	25
Roasted octopus, burrata, cherry tomatoes and lemon potatoes	40
Irene Salad: avocado, hearts of palm, tomatoes, lettuce, chicory, rocket and coriander	25
Irene Salad: avocado, hearts of palm, tomatoes, lettuce, chicory, rocket and coriander With tuna, buffalo mozzarella or chicken	34
Wild salad	22

FIRST COURSES

Tuscan bean soup, sage ravioli, caramelized celery (Vegan option available upon request)	32
Pappardelle with lemon and zucchini blossoms	35
Linguine, pistachios and raw red prawns	52
Lasagnetta pasta with Chianina ragout	40
Homemade ravioli, filled with pappa al pomodoro and caciotta cheese	35
Spaghetti with tomato and basil (Gluten free/Vegan option available upon on request)	37

SECOND COURSES

Sea bass, cooked and raw Florentine courgettes with mint	50

All prices in euros.

DINNER

SECOND COURSES · CONTINUED

Mixed grilled fish, shellfish and squid with garden salad	55
Seared tuna, Catalan-style vegetables, lime and coriander	53
Turbot, green asparagus, pears, parmigiano and season black truffles	48
Milanese style veal cutles, green beans and saffron rice timbale	50
Free range chicken breast with black truffle, grilled lattuce, Marsala dried fruit sauce	48
Mugello beef fillet, Cardoncelli mushrooms and mashed potatoes with olive oil	60

SIDE DISHES

Extra virgin olive oil mashed potato	15
Mixed grilled vegetables	20
Roast potatoes with rosemary	15
Tuscan zolfino beans with olive oil and black pepper	15

All prices in euros.

DESSERT

DESSERT

Ice creams and sorbets of the day	15
Crêpes with orange and red berry sorbet	15
Madagascar chocolate fondant cake with almond ice cream	18
Tiramisù, coffee ice cream	18

All prices in euros.

TASTING MENUS

ICONIC TUSCANY — 400 per person

Crudités and chickpea hummus

Sandwiches with beef tartare

Bread buttons, tomato and Iberian cured ham Pata Negra

Schiacciata, ricotta and seasonal Tuscan truffle

Aged pecorino cheese

A tasting that will take you on a journey of discovery through the wines that have shaped the history of Tuscan winemaking: Sassicaia, Ornellaia, Tignanello, Solaia. A journey into the heart of the region that will give you an experience to remember forever. A journey accompanied by tastings of cuisine by Fulvio Pierangelini.

FROM NORTH TO SOUTH — 280 per person

Bread, butter and anchovies, roast tuna and tuna sauce

Chickpea flour cannoli with raw and smoked salmon

Seasonal vegetable dip

Bread buttons, tomato and Cinta Senese raw ham

A journey that starts in the hills of Barolo, passes through Tuscany and ends in the wonderful Sicily at the foot of Mount Etna, discovering the most famous wines of the peninsula. The elegance of Barolo, the bubbles of Franciacorta, the power of Brunello, and finally the Sicilian whites, famous for their freshness and minerality. A journey accompanied by tastings of cuisine by Fulvio Pierangelini.

CHIANTI & MONTALCINO — 150 per person

Pappa al pomodoro, Tuscan crostini with chicken livers, aged pecorino cheese

Buckwheat sfogliette with extra virgin olive oil, sheep's milk ricotta and Tuscan prosciutto

Seasonal vegetable dip

All prices in euros.

TASTING MENUS

Immerse yourself in the discovery of the many facets of Sangiovese, the grape that has shaped the history of Tuscany and unites two areas such as Chianti and the hills of Montalcino. From Chianti Classico to the famous Brunello di Montalcino, a journey to discover the power of Tuscan wines. A tour paired with tastings of Fulvio Pierangelini's signature cuisine.

All prices in euros.