



Our Staff gives you a very warm welcome!

Savini is a new way to eat with pleasure,
tradition and evolution.

A pleasure you can treat yourselves with every time
you taste our suggested specialties,
ranging from pasta to handmade bread, fish recipes,
Riviera typical food
and also grilled meat specialties.

We carefully select all ingredients used in our cuisine
while respecting seasonality and territory. Every dish is
prepared on the spot with fresh ingredients, in order
to make it genuine and first and foremost to preserve
aromas, harmony and highlight creativity.

The reason is the attention and care we use to select
the very best ingredients, so that every food can
preserve its truest and genuine taste. We have the
same care and attention also for cakes, desserts and
gelato, preparing them every day to offer utmost
quality and also for our unique beer selection, as well
as our precise and meaningful wine selection: they
take such an important place in our cellar!

Resident Patron Claudio Guerra
Chef Mirco Morri



RISTORANTE INFINITY

MENU 

Enjoying a meal on the Riviera

A celebration of the sea! Typical recipes translated into legendary dishes for you to taste every time you come back to the Riviera

Appetizer

Little Calamari Fish (*)
with mixed salad and cherry tomatoes

“Tagliolino” with fish sauce (*)
shelled seafood and pendolini tomatoes

Fried Fish (*)
with teriyaki sauce

Pre dessert

Meringue
creamy pistachio and raspberry

Small bakery

Tasting menu 48,00



4 WINE GLASSES

Wine tasting menu with 4 wine glasses paired with the dishes
18,00

Available for both tasting menus and à la carte menu



STARTERS

Oyster	per piece 5,00
Large plate of raw fish (*) oyster, scampo, prawn, amberjack and tuna	27,00
Little Calamari Fish (*) with mixed salad and cherry tomatoes	20,00
Sea salad (*) cuttlefish, octopus, prawns with acidic vegetables and lemon gel	18,00
Romagna mia Rawham, squacquerone and caramelized figs with piadina	18,00

FIRST COURSES

Tagliolino with fish sauce (*) shelled seafood and pendolini tomatoes	16,00
Molfetti pasta (*) with cacio cheese and pepper with red prawn carpaccio	18,00
Agnolotti pasta (*) with scampi and fresh spinach	18,00
Noodle (*) with “Romagnolo” meat sauce	14,00

SECOND COURSES

Sea bass (*) cooked and raw courgette sand its sauce	22
Fried Fish (*) with teriyaki sauce	20
Prawn and calamari (*) Grilled Skewers with mixed salad	18
Catch of the day fish cooked in the oven and served in the dining room with vegetables and potatoes	per hg 8/10
The fillet Grilled Scottona with baked potatoes	24

SIDE DISH

Baked potatoes	6
Roasted vegetables	6
Mixed salad	5
French fries	6
Raw vegetables pinzimonio	8

DESSERT

Meringue creamy pistachio and raspberry	7
Cantarella biscuit with peaches and vanilla cream	7
Ice cream of the day with grains and sauces	7
Sliced fresh fruit	7
Tasting of cheeses with jams	10

Service 3,5
The service includes: artisan bread, welcome entrée and small pastries
of our production



Customers are kindly asked to inform the service team in case of allergies or intolerances to specific ingredients before ordering food.It is not 100% possible to exclude cross-contamination during cooking operations.
Therefore, our dishes might contain the allergens as per EU Reg. 1169/11

To meet all market requirements, dishes marked with a star (*) are made with frozen or deep-frozen raw materials.

Some products are purchased fresh and we then shock-freeze them at -18°C after preparation, in order to keep their nutritional properties unchanged during preservation time, thus complying with self-control plans.