ARROGANTE.

Desserts

STACCHIO GELATO (TO SHARE) RESH HOMEMADE PISTACCHIO GELATO, CARAMELIZED PISTACCHIO, MARENA CHERRY AND LEMON ZEST (4-6 pax)	160
POMODORO ARROGANTE D,E,G,N CREAMY CHEESECAKE, LOTUS BISCOFF FILLING, HAZELNUT SPONGE COVER WITH CRUNCHY FEUILLETINE	75
PANNA COTTA D,G,N HAZELNUT PRALINE, RASPBERRY AND AMARETTI BISCUIT	70
AMOR OCCULTO D,G,N VANILLA MOUSSE, FILLING WITH MANGO AND PASSION FRUIT GELEE, CHOCOLATE SPONGE CAKE COVER WITH CRUNCHY FEUILLETINE	110
SEMIFREDO AL CAFFÈ ARROGANTE (TO SHARE) D,E,G,N LADY FINGERS SOAKED IN COFFEE SYRUP, MASCARPONE CREAM, TOFFEE AND COFFEE CREAM	150



With great joy, we invite you to join the Salvaje family on a culinary journey through the heart of Italy.

Here, we celebrate the art of authentic Italian flavors, where each dish reflects our passion for tradition and quality As you explore our carefully curated menu, you'll uncover a blend of time-honored recipes and innovative creations, crafted with love and the finest ingredients.

Welcome to a place where the essence of Italy comes alive—benvenuti!

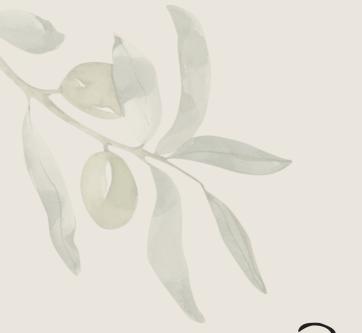


AUSTRALIAN WAGYU BEEF CARPACCIO D,E,G AUSTRALIAN WAGYU FILLET, MUSHROOMS, FRESH TRUFFLE AND PARMESAN 36 MONTHS	160
SALMON CARPACCIO D,S NORWEGIAN KING SALMON, CREAMY DILL DRESSING AND PARMESAN 36 MONTHS	110
OCTOPUS CARPACCIO G,SH FROM GALICIA WITH BASIL AND MINT DRESSING AND TOMATO POWDER	135
TARTARE DI TONNO E,G,S BLUEFIN TUNA FROM SPAIN, CURED EGG YOLK AND BELUGA CAVIAR	185
GAMBERO ROSSO CARPACCIO SH LEMON DRESSING AND EXTRA VIRGIN OLIVE OIL	295
BELUGA CAVIAR D,E,G,S WITH CREAM EGG, CRÈME FRAICHE, SHALLOTS AND BLINIS	1200
Antipasti	
PEPERONATTA ROASTED BELL PEPPERS, EGGPLANT, DATTERINO TOMATOES, ARTICHOKE HEARTS, AND GREEN OLIVES.	90
GOLDEN BURRATA D,G,N HOMEMADE WITH ITALIAN MILK, SPICY SAUCE AND PESTO (OPTIONAL CHANGE FOR POMODORO)	105
SHORT RIBS ARANCINI D,G FILLING WITH PROVOLONE CHEESE AND SMOKED SHORT RIBS ON THE TOP	175
ROASTED OCTOPUS AND POTATOES D,G,SH CITRUS NOTES	150
BACI DI PIZZA ^{D,G} MUSHROOMS, ZUCCHINI, FRESH RICOTTA AND MOZZARELLA FIOR DI LATTE	95
LA PARMIGIANA D,G EGGPLANTS, POMODORO SAUCE, FIOR DI LATTE AND PARMESAN 36 MONTHS	95
SAUTE VONGOLE D,S,SH FRESH CLAMS, GARLIC, EXTRA VIRGIN OLIVE OIL AND FRESH PARSLEY	140
Znsalate	
LA MOZZARELLA ^{D,N} HOMEMADE MOZZARELLA DI BUFALA, FRESH SICILIAN TOMATOES AND PESTO	90
ROASTED FENNEL AND ORANGE SALAD D,E FETA CHEESE, ORANGE AND HONEY DRESSING	80
ITALIAN SALAD D,N FRESH RICOTTA, KALAMATA OLIVES, APPLE CIDER AND MUSTARD DRESSING	80
CHICKEN CAESAR SALAD D.E.G	90



PURÈ DI PATATE D CLASSIC MASHED POTATOES	45
PATATA CON PARMIGIANO D,G ROASTED POTATOES, PARMESAN CHEESE AND PARSLEY	45
BROCCOLINI D IN BUTTER EMULSION	45
RISOTTO AL LIMONE D RED ONIONS, GARLIC, BUTTER AND LEMON	45

CLASSIC DRESSING, PARMESAN 36 MONTHS AND ROASTED CHICKEN



Mare

ROASTED OCTOPUS SH

GREMOLATA, OLIVE OIL, ITALIAN PARSLEY AND LEMON ZEST

DORADA AI LIMONE S

T BONE D

FRESH PARSLEY BUTTER, PARMESAN CHEESE 36 MONTHS AND PICKLE LEMON

BRANZINO IN CROSTA DI SALE ^S

FRESH BRANZINO BAKED IN SALT CRUST



165

270

285

1500

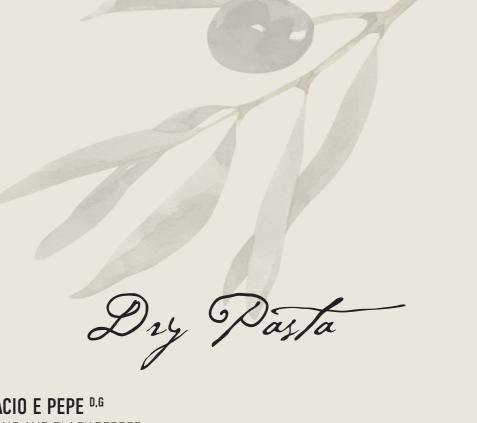
Terra

RIBEYE 400 GR D AUSTRALIAN WAGYU BEEF WITH CAFÉ DI PARIS BUTTER STYLE	495
PEPPER STEAK 220 GR D,G AUSTRALIAN WAGYU BEEF, BLACK PEPPER SAUCE AND CLASSIC MASHED POTATOES	390
VEAL COTOLETTA D,G GRATINATED POMODORO AND MOZZARELLA FIOR DI LATTE	295
TOMAHAWK D AUSTRALIAN WAGYU BEEF MB6 WITH AJI PANCA BUTTER	1400



RAVIOLONI DI RICOTTA E FUNGHI D,E,G FILLED WITH MUSHROOMS, FRESH RICOTTA AND SPICY SAUCE (OPTIONAL WITH POMODORO)	110
TORTELLINI DI ZUCCA E,G,N FILLING WITH PUMPKIN PUREE AND SAGE BUTTER SAUCE	90
LAMB AGNOLOTTI D,G FILLING WITH LAMB AND RICOTTA, LIME, BUTTER AND COFFEE	120
GNOCCHI AL GORGONZOLA E TARTUFO D,G GORGONZOLA SAUCE AND FRESH BLACK TRUFFLE	135
GNOCCHI ALLA SORRENTINA D.E.G. POMODORO SAUCE, MOZZARELLA FIOR DI LATTE, FRESH BASIL AND PARMESAN CHEESE	120
TAGLIATELLE ALLA BOLOGNESE D,E,G CLASSIC RAGU SAUCE AND PARMESAN CHEESE	95
PAPPARDELLE DI SHORT RIBS E,G ROASTED SHORT RIBS, DEMI-GLACE AND GARLIC BREADCRUMBS	225

AUSTRALIAN WAGYU BEEF MB9 WITH SESAME MUSTARD SAUCE, CHIMICHURRI AND PONZU



SPAGHETTI CACIO E PEPE D,G PECORINO ROMANO AND BLACK PEPPER	90
SPAGHETTI OLIO E POMODORO G FRESH POMODORO SAUCE AND FRESH BASIL	90
TAGLIATELLE AL LIMONE D,G FRESH SICILIAN LEMON, STRACCIATELLA, AND ROASTED PINE NUTS:	95
SALMON SPICY FUSILONI E,G,S HOUSE-MADE SPICY CHEESE SAUCE TOPPED WITH ROASTED SALMON AND STRACCIATELLA CHEESE.	125
PACCHERI FUNGHI D,G WILD MUSHROOMS AND DEMI-GLACE	160
PAPPARDELLE ARAGOSTA D,E,G,S,SH LOBSTER WITH FRESH SICILIAN TOMATOES	650
SPAGHETTI VONGOLE E BOTTARGA D,G,S,SH FRESH CLAMS, GARLIC, PARSLEY AND BOTTARGA	175
Risollo	
RISOTTO AI FRUTTI DI MARI D,S,SH OCTOPUS, SQUID, SHRIMPS, BISQUE SAUCE AND PARMESAN	145
RISOTTO DI FUNGHI D,G	165

FRESH POMODORO, BASIL AND MOZZARELLA FIOR DI LATTE	
PIZZA CACIO E PEPE D,G	
PECORINO ROMANO AND BLACK PEPPER	
SHORT RIB AND STRACCIATELLA D.G.S	
SMOKED SHORT RIBS AND STRACCIATELLA CHEESE	
VEGETARIAN PIZZA D,G	
ROASTED EGGPLANTS, ROASTED BELLPEPPER, ARTICHOKE,	
POMODORO AND MOZZARELLA FIOR DI LATTE	
PIZZA TARTUFO D,G	
TARTUFATA SAUCE, MOZZARELLA FIOR DI LATTE, MUSHROOMS,	
ROSEMARY, PARMESAN AND TRUFFLE OIL	
FORMAGGIO IMPERIAL D.N.G	
4 CHEESE PIZZA : GORGONZOLA, FRESH RICOTTA CHEESE,	
ASIAGO, PARMESAN AND PISTACCHIO	
PIZZA NAPOLETANA D,G,S	
POMODORO, GARLIC, OREGANO AND CANTABRIC SEA ANCHOVIES	
PIZZA MARINARA ^G	
POMODORO, GARLIC AND OREGANO	
WAGYU BEEF CARPACCIO PIZZA D	
WAGYU BEEF CARPACCIO, TARTUFO SAUCE,	
MOZZARELLA FIOR DI LATTE AND GARLIC BUTTER	
PIZZA DIAVOLA D.G	
SPIANATA, POMODORO, MOZZARELLA FIOR DI LATTE	
AND PEPERONCINO OIL	100
PIZZA CECINA D,G	
I ILLA CLUMA	
WAGYU BEEF CECINA, PARMESAN CHEESE 36 MONTHS	

MARGHERITA PIZZA D,G

95

WILD MUSHROOMS, FRESH PARMESAN CHEESE AND DEMI-GLACE

CITRUS NOTES, RED ONIONS, GARLIC, BUTTER AND LEMON

RISOTTO AL LIMONE D