



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 (\*) 27,00  
oyster, scampo, prawn, amberjack and tuna

Little Calamari Fish (\*) 20,00  
with mixed salad and cherry tomatoes

Sea salad (\*) 18,00  
cuttlefish, octopus, prawns with acidic vegetables and lemon gel

Romagna mia 18,00  
Rawham, squacquerone and caramelized figs  
with piadina

## FIRST COURSES

Tagliolino with fish sauce (\*) 16,00  
shelled seafood and pendolini tomatoes

Molfetti pasta (\*) 18,00  
with cacio cheese and pepper with red prawn carpaccio

Agnolotti pasta (\*) 18,00  
with scampi and fresh spinach

Noodle (\*) 14,00  
with "Romagnolo" meat sauce

## SECOND COURSES

Sea bass (\*) 22  
cooked and raw courgette sand its sauce

Fried Fish (\*) 20  
with teriyaki sauce

Prawn and calamari (\*) 18  
Grilled Skewers with mixed salad

Catch of the day per hg 8/10  
fish cooked in the oven and served in the dining room with  
vegetables and potatoes

The fillet 24  
Grilled Scottona with baked potatoes

## SIDE DISH

Baked potatoes 6

Roasted vegetables 6

Mixed salad 5

French fries 6

Raw vegetables pinzimonio 8

## DESSERT

Meringue 7  
creamy pistachio and raspberry

Cantarella 7  
biscuit with peaches and vanilla cream

Ice cream of the day 7  
with grains and sauces

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.

## LA CENA DEL MERCOLEDÌ

### MENÙ GIRO D'ITALIA *Servizio buffet*

#### ANTIPASTI

*Carni, pesci, crostacei, ortaggi*

*Mortadella di polpo con pistacchi*

*Seppiolini con melanzane*

*Speck con Ananas*

*Carne salada con pere*

#### PASTA E ZUPPA

*Gnocco di spinaci con fonduta di gorgonzola*

*Calamarata con scampi, pistacchio e stracciatella*

*Risotto allo zafferano con ossobuco e fondo di carne*

#### SECONDI

*Pesce in bellavista cucinato interno, servito al momento*

*Brasato di manzo al vino rosso con polenta grigliata*

*Gamberoni al sale di Cervia*

*Canestrini e calamari gratin*

*Parmigiana di melanzane*

#### FRUTTA E DESSERT

*Frutta fresca di stagione*

*Cannoli siciliani*

*Crepes con crema cucinata al momento*

#### IL VINO DI ROMAGNA

*Chiedi al nostro staff le proposte*

**Il menù potrebbe subire variazioni in base alla reperibilità dei prodotti freschi**

Il cliente è pregato di comunicare al personale di sala la necessità di consumare alimenti privi di determinate sostanze allergeniche prima dell'ordinazione. Durante le preparazioni in cucina, non si possono escludere contaminazioni crociate. Pertanto i nostri piatti possono contenere le seguenti sostanze allergeniche ai sensi del Reg. UE 1169/11

Per venire incontro alle nostre esigenze di mercato, i piatti contrassegnati con (\*) possono essere preparati con materia prima congelata o surgelata all'origine. Alcuni prodotti sono stati acquistati freschi e abbattuti a -18°C da noi dopo la preparazione per mantenere inalterate le proprietà nutritive durante la conservazione, seguendo le procedure del piano di autocontrollo.

## DINNER WEDNESDAY

### TOUR OF ITALY MENÙ *Buffet service*

#### STARTERS

*Meat, fish, shellfish, vegetables*

*Octopus slice with pistachios*

*Cuttlefish with aubergine*

*Speck with pineapple*

*Salad cold meat with pears*

#### PASTA AND SOUP

*Spinaci dumpling with gorgonzola cheese*

*Squid with langoustines, pistachio and stracciatella cheese*

*Saffron Risotto with meat and sauce*

#### SECOND COURSES

*Fish cooked whole, served live*

*Braised beef in redwine with grilled polenta*

*Prawns with salt from Cervia*

*Gratin Canestrini and squid gratin*

*Parmigiana with aubergines*

#### FRUIT AND DESSERT

*Fresh fruit of the season*

*Sicilian Cannoli with ricotta cream*

*Crêpes with cream express cooked*

#### THE WINE OF ROMAGNA

*Ask our staff for proposal*

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## LA CENA DELLA DOMENICA

### MENÙ ROMAGNA MIA *Servizio buffet*

#### ANTIPASTI

**Carni, pesci, crostacei, ortaggi, formaggi e latticini del territorio**

*Piadina come la tradizione vuole, simbolo della nostra tavola che accompagna tutto il pasto, cucinata al momento*

**Piadina Terra** Prosciutto crudo, squacquerone e rucola

**Piadina Mare** Sardoncini scottadito con squacquerone e misticanza

#### PASTA E ZUPPA

**Lasagne al forno** alla Romagnola

**Passatelli** con vongole, ceci, limone e rosmarino

**Pasta e fagioli**

#### SECONDI

**Porchetta calda** con patate al forno tagliata al momento

**Fritto misto** di gamberi e calamari

**Patate sotto cenere** con filante formaggio bucciato

#### FRUTTA E DESSERT

**Frutta fresca di stagione**

**Zuppa inglese**

**Ciambella Romagnola**

#### IL VINO DI ROMAGNA

**Chiedi al nostro staff le proposte**

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## DINNER SUNDAY

### ROMAGNA MIA MENÙ *Buffet service*

#### STARTERS

**Meat, fish, shellfish, vegetables, cheeses**

*Piadina local as tradition, is the symbolic food of our table*

**Piadina Terra** with raw ham, squacquerone cheese and rocket

**Piadina Mare** fish cooked with squacquerone and mixed salad

#### PASTA AND SOUP

**Baked lasagna** Romagnola style

**"Passatelli"** fresh egg pasta with clams, chickpeas, lemon and rosemary

**Pasta and beans**

#### SECOND COURSES

**Hot porchetta** with baked potatoes, served live

**Mixed fried** prawns and squid

**Baked potatoes** with stringly peeled cheese

#### FRUIT AND DESSERT

**Fresh fruit of the season**

**"Zuppa inglese"** Custard dessert

**"Ciambella Romagnola"** Donut

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