



Restaurant "Il Savoiaro"

Special HALLOWEEN



The Management and Staff Wish You a pleasant evening!

Chef de Cuisine: Andrea Dan
Maître: Cristiano Gallimberti
Sommelier: Giancarlo Dima
Head Barman: Stefano Marchioro

Abano Terme, 31 October 2026

M E N U

A Little Garden of Seasonal Vegetables



A WELCOME FROM OUR RESTAURANT "IL SAVOJARDO"

Choose from:

Double-breaded Brussels fondue
on roasted pumpkin cream with sage ^{1,3,7}

Whipped cod quenelle with garlic and chives
on rye-bread crumble and purple potatoes ^{1,7}



FIRST COURSES

Choose from:

Risotto with leek cream, Cacio Silano cheese and pepper ^{7,9}

Pressed maccheroncini with crustacean ragù and diced courgettes ^{1,3}



INTERMEZZO

Passion fruit and fior di latte sorbet ⁷



MAIN COURSES

Choose from:

Stuffed guinea fowl breast with pomegranate sauce
and bacon-braised lentils ^{3,9}

Seafood skewer with a pistachio and basil crust
and Sorrento-style aubergine ^{1,7,8}



DESSERT

Choose from:

Almond ingot with Piedmont chestnut cream and mascarpone ^{1,3,7,8}

Trilogy of fresh fruit

AFTER DINNER IN THE LIVING BAR

Live music and dancing with Maestro Alberto Nagy