

Villa Savoia

Villa Savoia draws its essence from our origins.

Once, the Kingdom of Piedmont-Sardinia united the lands of Savoy with the County of Nice.

A heritage deeply rooted between mountains and sea.

This legacy lives on through our cuisine, shaped by a profound attachment to fish and the treasures of the Mediterranean.

Today, this journey continues in Abidjan.
A place where traditions travel, evolve, and meet new horizons.

Our vision is to elevate the Chef's timeless recipes by blending them with the richness and diversity of Côte d'Ivoire's finest ingredients.

The result is a cuisine that is at once authentic and expressive refined yet generous, guided by seasonality and crafted with the utmost respect for the product.

An invitation to surrender to the moment, and to discover a table that is natural, vibrant, and unmistakably singular.



Antipasti / Starters

Insalata nizzarda « La classica» The authentic Niçoise salad	16 000 frs
Insalata del orto con gamberi e agrumi Fresh salad with prawns and citrus fruits	18 000 frs
Carpaccio di manzo cipriani Beef carpaccio Cipriani (Truffle supplement)	19 000 frs 8 000 frs
Dadolata di pomodoro con burrata al basilico Tomato tartare with burrata and basil emulsion	17 000 frs
Terrina di fegato grasso fatto in casa con i suoi condimento Homemade foie gras terrine with condiments	20 000 frs
Insalata tiepida di polpo con olive taggiasche Warm octopus salad with Taggiasca olives	17 000 frs
Duo di cernia e salmone marinata Duo of marinated grouper and salmon carpaccio	18 000 frs
Classico vitello tonnato Piemontese Veal slices with tuna sauce	16 000 frs
Antipasto misto della casa Selection of house starters	18 000 frs

Primi / Pasta & Risotto

Gnocchi ai quattro formaggi Four cheese gnocchi	16 000 frs
Ravioli di ricotta e spinaci al burro e salvia Ricotta & spinach ravioli with sage butter	17 000 frs
Tagliolini flambé nella forma di parmigiano Tagliolini flambé in a parmesan wheel	18 000 frs
Lasagna al forno alla emiliana Lasagna “alla Emiliana”	18 000 frs
Tagliatelle alla carbonara «La Vera» Tagliatelle carbonara “The real one”	18 000 frs
Rigatoni alla norma Rigatoni alla Norma	17 000 frs
Linguine alla vongole veraci Linguine with clams	19 000 frs
Cannelloni di magio Spinach & ricotta cannelloni	17 000 frs
Cocotte di linguine ai frutti di mare Seafood linguine (casserole style)	20 000 frs
Fusilli al salmone salsa bianca Fusilli with salmon in cream sauce	20 000 frs
Risotto al limone con gamberi Lemon risotto with prawns	21 000 frs
Risotto con funghi porcini Porcini mushroom risotto	20 000 frs

ALL OUR PASTA IS HOMEMADE USING CAREFULLY SELECTED ORGANIC EGGS.

Fish Main Courses

Trancio di cernia alla mugnaia Grouper steak “meunière” style	20 000 frs
Tagliata di tonno riduzione di aceto balsamico Seared tuna tagliata with balsamic reduction served on mashed yam	20 000 frs
Fritto misto di calamari, gamberi e pesciolini Mixed fried seafood (calamari, shrimp, small fish)	22 000 frs
Filetto di salmone in crosta di sesamo salsa al limone Salmon fillet in sesame crust with lemon sauce	24 000 frs
Spiedino di pesce salsa al curcuma Seafood skewer with turmeric sauce	24 000 frs

Secondi Di Carne Meat Main Courses

Cotoletta alla Milanese Veal Milanese	26 000 frs
Osso buco all occitana con polenta e funghi Osso buco with polenta and porcini mushrooms	28 000 frs
Tagliata di manzo di black angus con rucola Black Angus beef tagliata with arugula	35 000 frs
Tournedo Rossini Tournedos Rossini (beef fillet, foie gras, truffle sauce)	40 000 frs
Petto di pollo bio bassa temperatura con funghi Organic chicken breast cooked at low temperature with mushroom sauce	24 000 frs
Costolette di agnello arrosto burro d' erba Pan-seared lamb chops with herb butter	20 000 frs
Burger alla piemontese Piedmont-style burger	25 000 frs

Accompagnements / Contorni

Zucchini gratin	Vegetable tian
Green beans sauté	Mashed yam
Mashed potatoes	Dauphinois gratin
Provençal ratatouille	Plain tagliolini / tomato basil
Sauted potatoes	Mixed green salad
White or black rice	Sauted oyster mushrooms with garlic and parsley

Formaggi / Cheeses

Piatto di formaggi misti
Selection of cheeses

14 000 frs

Dolci / Desserts

Coppa di gelato o sorbetto fatto in casa a scelta
Homemade ice cream or sorbet

6 000 frs

Minestrone di frutta esotica con infuso di erbe aromatiche
Exotic fruit soup with herbal infusion

7 000 frs

L' inconfondibile e non meno classico tiramisù
Classic tiramisu

9 000 frs

Profiterole al cioccolato
Chocolate profiteroles

11 000 frs

Soufflé al cacao o nocciole o agrumi o al pistacchio
Soufflé (chocolate, hazelnut, citrus, or pistachio)
(to be ordered at the beginning of the meal)

12 000 frs

Crostata bretone mousse al limone
Breton shortbread with lemon mousse

10 000 frs

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Aperitifs

Prosecco glass	7 000 frs
Champagne glass (Roger Manceau Brut)	11 000 frs
Wine by the glass (red / white / rosé)	9 000 frs
Vermouth Martini (red / white)	6 000 frs
Campari	9 000 frs
Anisé Pastis 51 / Richard	9 000 frs
Porto (red / white)	6 000 frs
Panarea Italian craft gin	9 000 frs
Bombay saphir	10 000 frs
Hendrick's	10 000 frs
Vodka Grey Goose / Belvedere	10 000 frs

Whisky / Whiskey

Johnnie Walker Red Label J.B	8 000 frs
Johnnie Walker Black label	10 000 frs
Jack Daniels	
Chivas	
Bulliet bourbon	10 000 frs
Frontier whisnei	
Ballantine's	10 000 frs
Togouchi "Japan"	
Glenfiddish	12 000 frs
Glen livet	
Caol Ila	
Cragganmore	

Grappe

(Mono cepage Azienda Marrone)

Moscato / Arneis	9 000 frs
Barbera/ Barolo	10 000 frs
Grappa Bianca	8 000 frs
Grappa Barique	8 000 frs

Cognac Armagnac

Remy Martin V. S.O. P	11 000 frs
Frapin V S	
Armagnac Janneau V S	12 000 frs
Frapin XO V.I. P	20 000 frs
Martel XO	

Others

Marsala	7 000 frs
Rhum Saint James Blanc	7 000 frs
Rhum Dilon Vieux	10 000 frs
Barolo Chinato	9 000 frs
Calvados Père Magloire Xo	10 000 frs
Fernet Branca	9 000 frs
Jagermeister	
Limoncello	
Get 27	
Cointreau	8 000 frs
Grand-marnier	
Bailey's	
Suze	

Soft Drinks

Coca / Sprite / Schweppes....	3 000 frs
Perrier 25 Cl	3 500 frs
San bitter	3 500 frs
Red bull	4 000 frs
Jus de fruit frais	4 500 frs
Jus de fruit	3 000 frs

Mineral water

Awa	Gde Bt 3 500 frs
Kirène	Gde Bt 4 000 frs
San Benedetto	Gde Bt 4 500 frs
San Pellegrino	Gde Bt 4 500 frs

Hot Beverages

Thé / Café / Citronnelle	3 000 frs
Thé / Infusion Bio	3 500 frs
Chocolat / Cappuccino	4 500 frs

Beers

Castel / Heineken	3 500 frs
Peroni	4 500 frs

Non - alcoholic cocktails

Cocktail de fruit	4 500 frs
Vingin Mojito	7 000 frs
Vingin Colada	7 000 frs
Vingin Bloody Mary	7 000 frs

Cocktails with alcohol

Cocktail de fruit	8 000 frs
Spritz	9 000 frs
Drymartini Martini	10 000 frs
Negroni	11 000 frs
Mai Tai	10 000 frs
Daiquiri	10 000 frs
Mojito	10 000 frs
Capirinha	10 000 frs
Bloody Mary	10 000 frs
Manhattan	10 000 frs
Old Fashioned	10 000 frs
Gin basil	10 000 frs
Margarita	10 000 frs
Whisky Sour	11 000 frs
Amaretto Sour	11 000 frs