

Savona's

TRATTORIA

DINNER

PRIMI

TOMATO BRUSCHETTA

homemade crostini topped with fresh basil & ripe tomato marinade | \$10.95

HOMEMADE FRIED MOZZARELLA

house prepared, served with homemade Mutti marinara | \$11.95

FRIED ZUCCHINI FLOWERS

stuffed with pesto ricotta, served with cold pressed tomato coulis | \$13.95

NONNA'S FAMOUS MEATBALLS

two homemade, all beef meatballs with a scoop of ricotta cheese | \$12.95

EGGPLANT NAPOLEON STACK

fried eggplant layered with imported Italian sun-dried red peppers, basil, pesto, melted gorgonzola cheese | \$12.95

BAKED GORGONZOLA STUFFED FIGS

wrapped in prosciutto di parma, arugula, balsamic drizzle | \$13.95

SPICY TUSCAN STYLE P.E.I. MUSSELS

whole grain mustard cherry pepper cream sauce | \$14.95

FRIED CALAMARI

dredged in semolina, side homemade Mutti marinara or fra diavolo | \$15.95
ADD CHERRY PEPPERS & OLIVES | \$16.95

SICILIAN HOLIDAY

imported prosciutto di parma, genoa salami, sopresatta, fresh mozzarella, aged reggiano cheese, long stem artichokes, imported Italian sundried red peppers, kalamata olives
\$15.95 (for 2) \$20.95 (for 4)

BURRATA MOZZARELLA FOR TWO

fresh Italian mozzarella with a creamy center served with wood-fired cherry tomatoes, prosciutto di parma, fresh basil, pesto, balsamic drizzle and olive oil | \$15.95

STEAMED LITTLE NECK CLAMS

one dozen clams with sautéed garlic, Italian herbs, white wine butter sauce and toasted crostini | \$16.95

INSALATA

MISTA INSALATA

mixed greens, cherry tomato, carrots, cucumber, red onion, kalamata olives | \$10.95

CLASSIC CAESAR SALAD

shaved reggiano & homemade croutons, Savona's homemade Caesar dressing | 11.95

GRILLED PEAR & BABY ARUGULA SALAD

gorgonzola cheese, candied walnuts, fresh figs, red onions, Savona's signature fig vinaigrette | \$14.95

GRILLED SHRIMP BABY SPINACH SALAD

baby spinach, warm smoked bacon vinaigrette, fresh mozzarella, imported Italian sun-dried red peppers, kalamata olives, sliced eggs | \$17.95

SAVONA'S WATERFRONT SALAD

spring mix greens, strawberries, oranges, pears, apples, Murray's grilled chicken, red onions, candied walnuts, gorgonzola cheese, Savona's signature fig vinaigrette | \$16.95

CHICKEN MILANESE SALAD

crispy Murray's chicken cutlet, baby arugula, cherry tomato bruschetta, shaved Reggiano cheese, Savona's Italian vinaigrette | \$16.95

SAVONA'S PANZANELLA BURRATA SALAD

fresh Italian mozzarella with a creamy center, cherry tomato, chopped cucumber, red onions, imported capers, fresh basil, red wine vinaigrette, tossed with toasted homemade italian bread points | \$17.95

SAVONA'S CHOP CHOP GRILLED SALMON SALAD

chopped romaine lettuce, sliced egg, cucumber, red onion, gorgonzola cheese, crispy prosciutto, long stem artichokes, tomato, kalamata olives, Savona's Italian vinaigrette | \$18.95

SAVONA'S CHOP CHOP CHICKEN SALAD

choice of grilled or crispy Murray's chicken, chopped romaine lettuce, sliced egg, cucumber, red onion, gorgonzola cheese, crispy prosciutto, long stem artichokes, tomato, kalamata olives, Savona's Italian vinaigrette | \$16.95

MELTED GORGONZOLA STEAK SALAD

8oz NY sliced strip steak, mixed greens, marinated artichokes, roasted red peppers, kalamata olives, melted gorgonzola, red onions & tomato, vinaigrette | \$24.95

PASTA

add side salad or cup of soup \$1.95 | caesar salad \$2.95

exclusively serving Dececco pasta

RIGATONI ALLA ROSA

mezze rigatoni, roasted shallots, sweet peas, crispy prosciutto, pink sauce | \$19.95

NONNA'S FAMOUS SUNDAY SAUCE

bucatini (long tubular pasta) served with our famous all beef meatballs, Italian sausage, & homemade Mutti marinara | \$19.95

SAVONA'S MEAT LASAGNA

8 layered pasta sheets, pork & beef bolognese, ricotta, mozzarella & homemade Mutti marinara | \$19.95

FETTUCCINE BOLOGNESE

Dececco egg fettuccine, Savona's signature beef and pork ragu, topped with a scoop of ricotta cheese | \$22.95

PENNE ALLA VODKA

vodka reduction & pink sauce | \$19.95

RIGATONI BROCCOLI RABE & SAUSAGE

crumbled sweet Italian sausage, tossed with Italian herbs, garlic & olive oil | \$22.95

BAKED EGGPLANT ROLLATINI

stuffed with baby spinach ricotta, served over penne pasta with melted mozzarella & homemade Mutti marinara | \$21.95

FETTUCCINE ALLA NONNA

Dececco egg fettuccine, tossed with panned seared eggplant, roasted garlic, fresh mozzarella, basil, and a touch of Mutti di pomodoro sauce | \$21.95

BUCATINI CARBONARA

prosciutto di parma, egg yolk, caramelized shallots, sweet peas, reggiano cheese cream sauce | \$22.95

WOOD FIRED PIZZA & FLATBREADS

wood fired pizzas & flatbreads cooked at 700 degrees in our wood fired pavesi oven imported from Modena, Italy
gluten free crust available

NEOPOLITAN

traditional pizza with mozzarella and homemade Mutti marinara | \$14.95

THE MARGHERITA

homemade fresh mozzarella, homemade Mutti marinara,
torn garden fresh basil, EVOO | \$15.95

RUCOLA E PROSCIUTTO CRUDO

imported prosciutto di Parma, fresh mozzarella cheese,
homemade Mutti marinara, fresh baby arugula, EVOO | \$16.95

THE SICILIAN

imported prosciutto di Parma, Genoa salami, long stem artichoke,
imported Italian sun-dried red peppers, kalamata olives, mozzarella | \$16.95

ITALIAN SAUSAGE & BROCCOLI RABE

broccoli rabe, Italian sausage, mozzarella, caramelized shallots | \$16.95

FIG & GORGONZOLA CHEESE

ricotta cheese, gorgonzola cheese, fresh figs, smoked bacon, mozzarella,
caramelized shallots, balsamic drizzle | \$16.95

PESTO SHRIMP

mozzarella, gulf shrimp, homemade pesto,
cherry tomato bruschetta, torn garden basil | \$16.95

TRUFFLE MUSHROOM

crimini mushrooms, spinach ricotta, shallots, truffle oil,
gorgonzola and mozzarella | \$16.95

BABY SPINACH & ARTICHOKE ALFREDO

alfredo sauce, roasted garlic, asiago & mozzarella cheeses | \$16.95

SOPRESATTA RUSTICA FLATBREAD

sopresatta, Italian sausage, roasted red peppers, red onions,
mozzarella, baby spinach | \$16.95

CHICKEN CAPRESE FLATBREAD

woodfired Murray's chicken, cherry tomato, pesto, fresh mozzarella,
basil, balsamic reduction | \$16.95

WOOD FIRED VEGGIE FLATBREAD

drizzled tomato coulis, woodfired eggplant moons,
zucchini blossoms, long stem artichokes,
cherry tomato, mozzarella, pesto | \$16.95

GRILLED PEAR & PROSCIUTTO FLAT BREAD

baby arugula, gorgonzola cheese ricotta, fresh figs, truffle oil,
balsamic reduction | \$16.95

ADDITIONAL TOPPINGS | \$1.95 each

pepperoni, sausage, cremini mushrooms, kalamata olives,
salami, sopresatta, meatballs, imported Italian sun-dried
red peppers, spinach, chicken, roasted red peppers, bacon,
wood fired eggplant, red onion, fresh garlic

ENTRÉES

add side salad or cup of soup \$1.95 | caesar salad \$2.95

exclusively serving Dececco pasta

CRIMINI MUSHROOM TRUFFLE RISOTTO

creamy arborio rice with truffle oil & baby spinach | \$21.95

VEAL PARMIGIANA

melted mozzarella & homemade Mutti marinara, served over penne pasta | \$25.95

BAKED EGGPLANT PARMIGIANA

mozzarella & homemade Mutti marinara, served over penne pasta | \$20.95

TUSCAN VEAL FRANCESE

lightly egg battered, butter, lemon, white wine sauce,
served with herb roasted potato and string beans | \$25.95

TUSCAN CHICKEN FRANCESE

Murray's chicken, lightly egg battered, butter, lemon, white wine sauce,
served with herb roasted potato and string beans | \$23.95

TUSCAN VEAL MARSALA

veal scallopini, portobello mushrooms, marsala wine sauce,
served with herb roasted potato and string beans | \$25.95

TUSCAN CHICKEN MARSALA

Murray's chicken scallopini, portobello mushrooms, marsala wine sauce,
served with herb roasted potato and string beans | \$23.95

BISTECCA ALLA SAVONA

12 oz pan seared black angus NY strip steak, topped with caramelized onions & melted
gorgonzola cheese, port wine reduction, served with baked potato | \$33.95

CHICKEN PEPPERONI PARMIGIANA

Murray's chicken, imported pepperoni, fresh mozzarella,
homemade Mutti marinara, over penne pasta | \$23.95

BLACK ANGUS GARLIC STEAK

12 oz pan seared black angus NY strip steak, covered in roasted garlic,
served with string beans and baked potato | \$33.95

PESCE

add side salad or cup of soup \$1.95 | caesar salad \$2.95

LOBSTER RAVIOLI

lobster filled ravioli tossed with lobster mascarpone cream sauce | \$23.95

LINGUINE WHITE CLAM SAUCE

12 little neck clams sautéed in white wine, roasted garlic, Italian herbs | \$24.95

SAVONA'S SALMON LIMONCELLO

herb panko encrusted, finished with limoncello cream sauce,
served over creamy spinach risotto | \$24.95

MUSSEL AND SHRIMP FRA DIAVLO

PEI mussels and jumbo shrimp, tossed in a spicy Mutti di pomodoro sauce,
served over linguini pasta | \$25.95

SHRIMP SCAMPI

six large shrimp sautéed in white wine, roasted garlic, lemon butter sauce,
Italian herbs, served over spaghetti | \$24.95

ZUPPA PESCATORE

PEI mussels, clams, shrimp, calamari, with Mutti di pomodoro sauce,
served over linguini pasta (served hot, medium or mild) | \$30.95

VERDURE

SAUTÉED BABY SPINACH with roasted garlic and EVOO | \$5.95

SAUTÉED BROCCOLI RABE with roasted garlic and EVOO | \$7.95

SAUTÉED STRING BEANS with roasted garlic and EVOO | \$4.95

CLASSIC FRENCH FRIES | \$5.95

PARMESAN TRUFFLE FRIES | \$7.95

BAKED POTATO | \$3.95

HERB ROASTED POTATOES | \$3.95

~ most entrees can be made gluten free, ask your server for help with your selection ~

parties of 8 or more subject to 20% gratuity ~ \$5 plate sharing charge