

# Savona's

TRATTORIA

## LUNCH

### 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

### BURGERS | HEROES | PANINIS

served with hand cut fries, house salad or a cup of soup

#### SAVONA'S ITALIAN CHEESEBURGER

pan seared all beef burger, mozzarella and provolone, wood fire cherry tomato, chopped romaine, red onions, pesto mayo, served on a Deising's Bakery brioche roll | \$15.95

#### GORGONZOLA BURGER

pan seared all beef burger, grilled pear, melted gorgonzola, caramelized onion, crispy prosciutto, fig jam, baby arugula, on Deising's brioche bun | \$15.95

#### CHICKEN PEPPERONI PARM HERO

Murray's chicken cutlet, pepperoni, fresh mozzarella, homemade Mutti marinara, on homemade semolina bread | \$15.95

#### MEATBALL PARM HERO

meatballs, fresh mozzarella, homemade Mutti marinara, on homemade semolina bread | \$15.95

#### CLASSIC ITALIAN HERO

sopresatta, prosciutto di Parma, Genoa salami, provolone, banana peppers, chopped romaine, beefsteak tomatoes, red onion, red wine vinaigrette on homemade Italian semolina bread | \$15.95

#### GRILLED EGGPLANT PANINI

grilled eggplant, fresh mozzarella, imported sun-dried Italian red peppers, homemade pesto & balsamic vinaigrette on pressed homemade semolina bread | \$15.95

#### SWEET ITALIAN SAUSAGE & BROCCOLI RABE PANINI

crumbled sweet Italian sausage, broccoli rabe, banana peppers and provolone on pressed homemade semolina bread | \$15.95

#### PROSCIUTTO CAPRESE PANINI

prosciutto di parma, fresh mozzarella, arugula, beefsteak tomato, balsamic vinaigrette, on pressed homemade semolina bread | \$15.95

#### GRILLED CHICKEN & PEAR SANDWICH

Murray's grilled chicken, melted gorgonzola, caramelized onion, crispy prosciutto, fig jam, baby arugula, on homemade Italian bread | \$15.95

#### GRILLED SALMON BLT

apple wood smoked bacon, tomato, baby arugula, pesto mayo, served on a Deising's Bakery brioche roll | \$16.95

~ 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

## 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

### NONNA'S FAMOUS SUNDAY SAUCE

bucatini pasta served with our famous all beef meatball,  
Italian sausage, and homemade Mutti marinara | \$16.95

### BAKED RIGATONI SAVONA

rigatoni pasta, ricotta cheese and homemade Mutti marinara  
topped with mozzarella cheese and baked | \$15.95

### SPAGHETTI MARINARA

spaghetti with Savona's homemade Mutti marinara | \$14.95

### PENNE ALLA VODKA

vodka reduction & pink sauce | \$15.95

### SAVONA'S MEAT LASAGNA

8 layered pasta sheets, pork & beef bolognese, ricotta,  
mozzarella & homemade Mutti marinara | \$16.95

### FETTUCINE BOLOGNESE

Savona's signature beef and pork ragu, topped with ricotta cheese | \$17.95

### RIGATONI BROCCOLI RABE & SAUSAGE

crumbled sweet Italian sausage, tossed with Italian herbs,  
garlic & olive oil | \$17.95

### BAKED EGGPLANT PARMIGIANA

mozzarella & homemade Mutti marinara, served over penne pasta | \$15.95

### BAKED EGGPLANT ROLLATINI

stuffed with baby spinach ricotta, served over penne pasta  
with melted mozzarella & homemade Mutti marinara | \$16.95

### BUCATINI CARBONARA

smoked bacon, egg yolk, caramelized shallots,  
sweet peas, reggiano cheese cream sauce | \$18.95

### CHICKEN PEPPERONI PARMIGIANA

Murray's chicken, imported pepperoni, fresh mozzarella,  
homemade Mutti marinara, over penne pasta | \$17.95

### TUSCAN CHICKEN FRANCESE

Murray's chicken, lightly egg battered, butter, lemon, white wine sauce,  
served with herb roasted potato and string beans | \$17.95

### TUSCAN CHICKEN MARSALA

Murray's chicken, scallopini, portobello mushrooms, marsala wine sauce,  
served with herb roasted potato and string beans | \$17.95

### VEAL PARMIGIANA

melted mozzarella & homemade Mutti marinara,  
served over penne pasta | \$18.95

### TUSCAN VEAL FRANCESE

lightly egg battered, butter, lemon, white wine sauce,  
served with herb roasted potato and string beans | \$18.95

### TUSCAN VEAL MARSALA

veal scallopini, portobello mushrooms, marsala wine sauce,  
served with herb roasted potato and string beans | \$18.95

### LOBSTER RAVIOLI

lobster filled ravioli tossed with lobster mascarpone cream sauce | \$19.95

### SAVONA'S SALMON LIMONCELLO

herb panko encrusted, finished with limoncello cream sauce,  
served over creamy spinach risotto | \$20.95

### SHRIMP SCAMPI

four large shrimp sautéed in white wine, roasted garlic, lemon butter sauce,  
Italian herbs, served over spaghetti | \$20.95

### LINGUINE WHITE CLAM SAUCE

12 little neck clams sautéed in white wine, roasted garlic, Italian herbs | \$20.95

### ZUPPA PESCATORE

PEI mussels, clams, shrimp, calamari, with Mutti di pomodoro sauce,  
served over linguini pasta (served hot, medium or mild) | \$23.95

### 8 OZ BISTECCA ALLA SAVONA

8 oz pan seared black angus NY strip steak, topped with  
caramelized onions & melted gorgonzola cheese, port wine reduction,  
served with hand cut fries | \$24.95

### 8 OZ BLACK ANGUS GARLIC STEAK

8 oz pan seared black angus NY strip steak, covered in roasted garlic,  
served with hand cut fries | \$24.95

## 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 FRIES | \$5.95

PARMESAN TRUFFLE FRIES | \$7.95

BAKED POTATO | \$3.95

HERB ROASTED POTATOES | \$3.95