

## INSALATA

### MISTA INSALATA | \$11.95

mixed greens, ripe tomatoes, carrots, cucumber, red onion, kalamata olives

### CLASSIC CAESAR SALAD | 12.95

shaved reggiano, homemade croutons & Caesar dressing

### GRILLED PEAR & BABY ARUGULA SALAD | \$15.95

gorgonzola cheese, candied walnuts, fresh figs, red onions, fig vinaigrette

### GRILLED CHICKEN SUMMER SALAD | \$17.95

spring mix greens, strawberries, oranges, grilled pears, thinly sliced fresh figs, red onions, candied walnuts, gorgonzola cheese, fig vinaigrette

### CHICKEN MILANESE SALAD | \$17.95

crispy chicken cutlet, baby arugula, bruschetta tomato, shaved Reggiano cheese, Italian vinaigrette

### FRIED ARTICHOKE CAESAR | \$17.95

semolina dredged long stem artichokes lightly fried, served over our classic caesar salad

### CHOP CHOP CHICKEN SALAD | \$17.95

*choice of grilled or crispy chicken*, chopped romaine lettuce, sliced egg, cucumber, red onion, gorgonzola cheese, crispy bacon, long stem artichokes, tomato, kalamata olives, Italian vinaigrette

### GRILLED SHRIMP BABY SPINACH SALAD | \$18.95

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

### PANZANELLA BURRATA SALAD | \$18.95

fresh Italian mozzarella with a warm creamy center, bruschetta tomatoes, chopped cucumber, red onions, kalamata olives, fresh basil, red wine vinaigrette, tossed with toasted homemade italian bread points

### CHOP CHOP GRILLED SALMON SALAD | \$19.95

chopped romaine lettuce, sliced egg, cucumber, red onion, gorgonzola cheese, crispy bacon, long stem artichokes, tomato, kalamata olives, Italian vinaigrette

### MELTED GORGONZOLA STEAK SALAD | \$25.95

sliced 4oz filet mignon, mixed greens, marinated artichokes, roasted red peppers, kalamata olives, melted gorgonzola, red onions & tomato, Italian vinaigrette

# Savona's

TRATTORIA & BAR

## DINNER

### PRIMI

#### TOMATO BRUSCHETTA | \$11.95

homemade crostini topped with fresh basil & ripe tomato marinade

#### HOMEMADE FRIED MOZZARELLA | \$12.95

house prepared, served with homemade marinara

#### NONNA'S FAMOUS MEATBALLS | \$13.95

two homemade, all beef meatballs with a scoop of ricotta cheese

#### EGGPLANT NAPOLEON STACK | \$13.95

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

#### FRIED ZUCCHINI FLOWERS | \$14.95

stuffed with pesto ricotta, served with cold pressed tomato coulis

#### BAKED GORGONZOLA STUFFED FIGS | \$14.95

wrapped in prosciutto di parma, arugula, balsamic drizzle

#### SPICY TUSCAN STYLE P.E.I. MUSSELS | \$15.95

whole grain mustard cherry pepper cream sauce

#### WARM BURRATA MOZZARELLA FOR TWO | \$16.95

fresh Italian mozzarella with a warm creamy center served with bruschetta tomatoes, prosciutto di parma, fresh basil, pesto, balsamic drizzle and olive oil

#### FRIED CALAMARI | \$16.95

dredged in semolina, side homemade marinara or fra diavolo

ADD CHERRY PEPPERS & OLIVES | \$17.95

#### ANTIPASTI | \$16.95 (for 2) \$21.95 (for 4)

marinated fresh mozzarella, aged reggiano cheese, prosciutto di parma, sopressata, imported pepperoni, long stem artichokes, kalamata olives, marinated Italian peppers

#### STEAMED LITTLE NECK CLAMS | \$17.95

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

## PASTA & RISOTTO

*exclusively serving Dececco pasta*

**add side house salad or cup of soup | \$4.95**

**add sauteed baby spinach or broccoli rabe | \$3.95**

#### RIGATONI ALLA ROSA | \$20.95

mezze rigatoni, roasted shallots, sweet peas, crispy bacon, pink sauce

#### NONNA'S FAMOUS SUNDAY SAUCE | \$20.95

spaghetti served with our famous all beef meatballs, Italian sausage, & homemade marinara

#### MEAT LASAGNA | \$20.95

8 layered pasta sheets, pork & beef bolognese, ricotta, mozzarella & homemade marinara

#### PENNE ALLA VODKA | \$20.95

vodka reduction & pink sauce

#### FETTUCCINE ALLA NORMA | \$22.95

fettuccine, tossed with pan seared eggplant, roasted garlic, fresh mozzarella, basil, and a touch of pomodoro tomato sauce

#### CRIMINI MUSHROOM TRUFFLE RISOTTO | \$22.95

creamy arborio rice with truffle oil & baby spinach

#### FETTUCCINE BOLOGNESE | \$23.95

fettuccine, beef and pork ragu, topped with a scoop of ricotta cheese

#### RIGATONI BROCCOLI RABE & SAUSAGE | \$23.95

sauteed crumbled sweet Italian sausage, tossed with Italian herbs, garlic & olive oil

#### FETTUCCINE CARBONARA | \$23.95

fettuccine, smoked bacon, egg yolk, caramelized shallots, sweet peas, reggiano cheese cream sauce

*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*

## ENTRÉES

add side house salad or cup of soup | \$4.95  
add sauteed baby spinach or broccoli rabe | \$3.95

**BAKED EGGPLANT PARMIGIANA** | \$21.95  
mozzarella & homemade marinara, served over penne pasta

**BAKED EGGPLANT ROLLATINI** | \$22.95  
stuffed with baby spinach ricotta, served over penne pasta  
with melted mozzarella & homemade marinara

**CLASSIC CHICKEN FRANCESE** | \$24.95  
chicken scallopini, lightly egg battered, butter, lemon, white wine sauce,  
served over penne pasta or with a side of penne marinara

**CLASSIC CHICKEN MARSALA** | \$24.95  
chicken scallopini, portobello mushrooms, marsala wine sauce,  
served over penne pasta or with a side of penne marinara

**CHICKEN PEPPERONI PARMIGIANA** | \$24.95  
chicken cutlet, imported pepperoni, melted mozzarella,  
homemade marinara, over penne pasta

**VEAL PARMIGIANA** | \$26.95  
melted mozzarella & homemade marinara, served over penne pasta

**CLASSIC VEAL FRANCESE** | \$26.95  
lightly egg battered, butter, lemon, white wine sauce,  
served over penne pasta or with a side of penne marinara

**CLASSIC VEAL MARSALA** | \$26.95  
veal scallopini, portobello mushrooms, marsala wine sauce,  
served over penne pasta or with a side of penne marinara

**FILET ALLA SAVONA** | \$39.95  
8 oz pan seared filet mignon, topped with caramelized onions  
& melted gorgonzola cheese, port wine reduction,  
served with sauteed baby spinach, baked potato

**FILET MARSALA** | \$39.95  
8 oz pan seared filet mignon, topped with a cremini mushroom Marsala wine sauce  
served with sauteed baby spinach, parmesan truffle fries

## PESCE

add side house salad or cup of soup | \$4.95  
add sauteed baby spinach or broccoli rabe | \$3.95

**LOBSTER RAVIOLI** | \$24.95  
lobster filled ravioli tossed with lobster mascarpone cream sauce

**SAVONA'S SALMON LIMONCELLO** | \$25.95  
herb panko encrusted, finished with limoncello cream sauce,  
served over creamy spinach risotto

**SHRIMP SCAMPI** | \$25.95  
six large shrimp sautéed in white wine, roasted garlic, lemon butter sauce,  
Italian herbs, served over spaghetti

**LINGUINE WHITE CLAM SAUCE** | \$25.95  
12 little neck clams sautéed in white wine, roasted garlic, Italian herbs

**MUSSEL AND SHRIMP FRA DIAVLO** | \$26.95  
PEI mussels and jumbo shrimp, tossed in a spicy pomodoro tomato sauce,  
served over linguini pasta

**ZUPPA PESCATORE** | \$31.95  
PEI mussels, clams, shrimp, calamari, with pomodoro tomato sauce,  
served over linguini pasta (served hot, medium or mild)

## VERDURE

**SAUTÉED BABY SPINACH** | \$6.95  
with roasted garlic and EVOO

**SAUTÉED BROCCOLI RABE** | \$8.95  
with roasted garlic and EVOO

**CLASSIC FRENCH FRIES** | \$6.95

**PARMESAN TRUFFLE FRIES** | \$8.95

**BAKED POTATO** | \$6.95

## WOOD FIRED PIZZA & FLATBREADS

*cooked at 700 degrees in our wood fired pavesi oven  
imported from Modena, Italy • gluten free crust available*

**NEOPOLITAN** | \$14.95  
traditional pizza with mozzarella and homemade marinara

**THE MARGHERITA** | \$15.95  
fresh mozzarella, homemade marinara, torn garden fresh basil, EVOO

**RUCOLA E PROSCIUTTO CRUDO (raw)** | \$16.95  
imported prosciutto di Parma, fresh mozzarella cheese,  
homemade marinara, fresh baby arugula, EVOO

**ITALIAN SAUSAGE & BROCCOLI RABE** | \$16.95  
broccoli rabe, Italian sausage, mozzarella, caramelized shallots, light marinara

**HOT HONEY PEPPERONI PIZZA** | \$16.95  
marinara, crispy imported pepperoni, warm burrata cheese, hot honey drizzle

**FIG & GORGONZOLA CHEESE** | \$16.95  
ricotta cheese, gorgonzola cheese, fig jam, smoked bacon, mozzarella, caramelized shallots

**PESTO SHRIMP** | \$16.95  
mozzarella, gulf shrimp, homemade pesto, bruschetta tomato, torn garden basil

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

**BABY SPINACH & ARTICHOKE ALFREDO** | \$16.95  
alfredo sauce, roasted garlic, mozzarella cheese

**SOPRESATTA RUSTICA FLATBREAD** | \$16.95  
sopresatta, Italian sausage, roasted red peppers, red onions, mozzarella, baby spinach

**CHICKEN CAPRESE FLATBREAD** | \$16.95  
woodfired chicken, bruschetta tomato, pesto, fresh mozzarella, basil, balsamic reduction

**WOOD FIRED VEGGIE FLATBREAD** | \$16.95  
drizzled tomato coulis, woodfired eggplant moons, zucchini blossoms,  
long stem artichokes, bruschetta tomato, mozzarella, pesto

**GORGONZOLA PEAR PIZZA** | \$16.95  
gorgonzola, ricotta cheese, grilled pear, bacon, hot honey

**ADDITIONAL TOPPINGS** | \$1.95 each  
pepperoni • sausage • cremini mushrooms • kalamata olives • sopresatta, meatballs  
imported Italian sun-dried red peppers • spinach, chicken • roasted red peppers  
bacon • wood fired eggplant • red onion • fresh garlic