

## 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

## LUNCH

### 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

## BURGERS | HEROES | PANINIS

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

### SAVONA'S ITALIAN CHEESEBURGER | \$15.95

pan seared all beef burger, mozzarella and provolone, ripe tomato, chopped romaine, red onions, pesto mayo, served on a Deising's Bakery brioche roll

### GORGONZOLA BURGER | \$15.95

pan seared all beef burger, grilled pear, melted gorgonzola, caramelized onion, crispy bacon, fig jam, baby arugula, on Deising's brioche bun

### CHICKEN PEPPERONI PARM HERO | 15.95

chicken cutlet, pepperoni, fresh mozzarella, homemade marinara, on homemade semolina bread

### MEATBALL PARM HERO | \$15.95

meatballs, fresh mozzarella, homemade marinara, on homemade semolina bread

### CLASSIC ITALIAN HERO | \$15.95

sopressata, prosciutto di Parma, provolone, banana peppers, chopped romaine, beefsteak tomatoes, red onion, red wine vinaigrette on homemade Italian semolina bread

### GRILLED EGGPLANT PANINI | \$15.95

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

### SWEET ITALIAN SAUSAGE & BROCCOLI RABE PANINI | \$15.95

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

### PROSCIUTTO CAPRESE PANINI | \$15.95

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

### GRILLED CHICKEN & PEAR | 15.95

grilled chicken breast, grilled pear, melted gorgonzola, caramelized onion, crispy bacon, fig jam, baby arugula, on housemade semolina bread

### GRILLED SALMON BLT | \$16.95

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

.....  
*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

*exclusively serving Dececco pasta*

**SPAGHETTI MARINARA** | \$15.95  
spaghetti with Savona's homemade marinara

**BAKED RIGATONI SAVONA** | \$16.95  
rigatoni pasta, ricotta cheese and homemade marinara  
topped with mozzarella cheese and baked in a cast iron skillet

**PENNE ALLA VODKA** | \$16.95  
vodka reduction & pink sauce

**BAKED EGGPLANT PARMIGIANA** | \$16.95  
mozzarella & homemade marinara, served over penne pasta

**BAKED EGGPLANT ROLLATINI** | \$17.95  
stuffed with baby spinach ricotta, served over penne pasta  
with melted mozzarella & homemade marinara

**NONNA'S FAMOUS SUNDAY SAUCE** | \$17.95  
spaghetti served with our famous all beef meatball,  
Italian sausage, and homemade marinara

**SAVONA'S MEAT LASAGNA** | \$17.95  
8 layered pasta sheets, pork & beef bolognese, ricotta,  
mozzarella & homemade marinara

**FETTUCINE BOLOGNESE** | \$18.95  
Savona's signature beef and pork ragu, topped with ricotta cheese

**RIGATONI BROCCOLI RABE & SAUSAGE** | \$18.95  
crumbled sweet Italian sausage, tossed with Italian herbs,  
garlic & olive oil

**CHICKEN PEPPERONI PARMIGIANA** | \$18.95  
chicken cutlet, imported pepperoni, fresh mozzarella,  
homemade Mutti marinara, over penne pasta

**CLASSIC CHICKEN FRANCESE** | \$18.95  
chicken scallopini, lightly egg battered, butter, lemon, white wine sauce,  
served over penne pasta or with a side of penne marinara

**FETTUCINI CARBONARA** | \$19.95  
smoked bacon, egg yolk, caramelized shallots, sweet peas,  
reggiano cheese cream sauce

**CLASSIC CHICKEN MARSALA** | \$18.95  
chicken scallopini, portobello mushrooms, marsala wine sauce,  
served over penne pasta or with a side of penne marinara

**VEAL PARMIGIANA** | \$20.95  
melted mozzarella & homemade marinara, served over penne pasta

**CLASSIC VEAL FRANCESE** | \$20.95  
lightly egg battered, butter, lemon, white wine sauce,  
served over penne pasta or with a side of penne marinara

**CLASSIC VEAL MARSALA** | \$20.95  
veal scallopini, portobello mushrooms, marsala wine sauce,  
served over penne pasta or with a side of penne marinara

**LOBSTER RAVIOLI** | \$20.95  
lobster filled ravioli tossed with lobster mascarpone cream sauce

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

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

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

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

**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

## VERDURE

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

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

**PARMESAN TRUFFLE FRIES** | \$8.95    **BAKED POTATO** | \$6.95

**CLASSIC FRENCH FRIES** | \$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