

# SAVOY

PIZZERIA & CRAFT BAR



## DINNER

### SAVOY TAKEOUT & DELIVERY

orders accepted through  
our web-site  
savoypizzeria.com

### MEATBALL MONDAYS

\$2 meatballs all day (dine-in only)

### HAPPY HOUR

Monday ~ Friday 2 ~ 5 (bar only)

### LATE NIGHT HAPPY HOUR

Monday ~ Thursday 9 ~ 11 (bar only)

### LUNCH PRIX FIXE

Monday ~ Friday 11:30 ~ 3:30pm  
8" pizza of choice with  
*kalesar* or *arugula* salad or  
*soup of the day* | 12.00  
add 12" gluten free | 5.00  
add house wine or beer for \$5

### WOOD FIRED SHARE PLATES

prosciutto ricotta toast 11.95

honey whipped ricotta | sourdough toast | pine nuts  
balsamic reduction | arugula

prosciutto wrapped jalapeño poppers 10.95

blackened goat cheese | arugula  
balsamic marinated tomatoes | balsamic reduction

melanzana 12.95

pan-fried eggplant | smoked mozzarella | spinach  
tomato butter | fresh basil

broken burrata bruschetta 14

balsamic marinated tomatoes  
fresh basil | pine nuts | house-made focaccia

brussels & bacon 12.95

honey sriracha glaze | pickled red onions | goat cheese

cheesy garlic bread 9

marinara sauce | basil | parmesan

wood fired sausage & peppers 14

hot & sweet sausage | pepernota | house-made marinara  
toasted crostini

wings 14

choice of ranch / blue cheese

calabrian (pork)

lemon garlic parmesan

hot honey with sea salt

veal pancetta meatballs 14

house-made marinara | parmesan | basil | focaccia

### INSALATA

salad on a pizza crust add 3.30

apple & radicchio 11.95 | share 18.95

arugula | melinda mae | roasted hazelnut | pickled red onion |  
balsamic vinaigrette

primavera 9.95 | share 15.95

romaine | cherry tomato | radish | red pepper  
parmesan | breadcrumbs | lemon-garlic dressing

arugula 9.95 | share 15.95

lemon | sunflower seeds | shaved grana padano | sea salt | evoo

kalesar 9.95 | share 15.95

baby kale | romaine | caesar dressing  
crispy prosciutto | parm reggiano | crouton

antipasti 11.95 | share 18.95

romaine | artichoke | castelvetro olive | cherry tomato  
soppressata | prosciutto | fior di latte | pepperoncini  
red wine vinaigrette

salad additions

shrimp 8.00 | chicken 6.00 | meatball (2) 5.00

### ENTREES

chicken "parm" 19.95

spaghetti | stracciatella | shaved parmesan  
cherry pepper agrodolce | basil pesto | house-made marinara

bombolotti a la Max 18.95

italian sausage | creamy tomato sauce  
peas | rigatoni | parmesan

southeast sausage/shrimp & shells 19.95

blackened shrimp | hot & sweet sausage | spinach | red peppers  
parmesan

### PIZZA - RED

queen margherita 14  
fior di latte | basil

or try it Savoy's way...

stracciatella | basil | shaved parmesan

franklin avenue freeze out 15.95

pepperoni | mozzarella

chicken alla vodka 15.95

rosé sauce | fontina | chicken | sundried tomato | spinach  
shaved parmesan | basil

jersey shore 17.95

meatball | fontina | cherry pepper | parmesan

soppressata picante 17.95

soppressata | mystic cheese melinda mae | chili flake  
oregano | hot honey drizzle

red veg redemption 15.95

broccoli | artichoke heart | caramelized onion  
sundried tomato | ricotta | mozzarella

carne 17.95

meatball | sweet sausage | bacon | shredded mozzarella

bri's tie-dye 15.95

rosé sauce | fior di latte | pepperoni | pesto

eggplant parmigiana 15.95

breaded eggplant | ricotta | roasted red pepper | house-made  
marinara | fresh basil

### PIZZA - WHITE

shrimp 17.95

shrimp | fontina | caper | parmesan | grape tomato  
red onion | castelvetro olive | seared lemon

foraged chicken 15.95

roasted chicken | basil pesto | roasted pepper  
goat cheese | mozzarella | crispy prosciutto

betty ravita 17.95

prosciutto | fig paste | asiago | goat cheese | arugula  
hot honey drizzle

4<sup>th</sup> song from the end 15.95

fior di latte | fontina | ricotta | parmesan | truffle paste

fire roasted potato & pancetta 16.95

tricolored fingerling potato | crispy pancetta | caramelized  
onion | broccoli rabe | crème fraiche | fresh chive

trifling truffer 16.95

wild mushroom | truffle ricotta | pickled red onion | fontina  
bacon | fresh oregano

cornucopia 15.95

shaved brussel | delicata & butternut squash | caramelized  
onion | crispy pancetta | maple sage sauce | fontina

(proteins 2.95 | vegetables 1.65)

bacon | meatball | pepperoni | prosciutto | roasted chicken  
sausage (hot/sweet) | shrimp | soppressata | anchovies  
broccoli | caramelized onions | eggplant | kale | olives  
red onions | spinach | truffle paste | wild mushrooms

### Gluten Free Cauliflower Crust 5

Our gluten-free crust is made with cauliflower, it is egg-free,  
non-GMO and has no artificial flavoring or preservatives.  
Please note that while we offer gluten-free products, we are not a  
gluten-free environment. Our kitchen does not have separate prep  
surfaces, cooktops or equipment to ensure gluten particles do not come  
into contact with gluten-sensitive dishes.

We accommodate most dietary restrictions.  
Please inform your server of all allergies.

Also try our **vegan cheese from Daiya!**

\*Thoroughly cooked meats, poultry, seafood, shellfish or eggs  
reduces the risk of food borne illness\*

Chelsea Lozier ~ General Manager

Brian Didden ~ Executive Chef

Brennan Stevens • George Gunter ~ Sous Chef