

SAVOY

PIZZERIA & CRAFT BAR



SALUMI

18 mos. prosciutto di parma | 6
sopressata | 5
lardo | 5
mortadella | 4
hot coppa | 5
pepperoni | 5
salami | 5
bresaola | 5

SAVOY TAVOLA

fior di latte | prosciutto | caponata 9

SHARE BOARDS

combination of any
3 meats and or cheeses 14
each additional 3

share boards are served with
caponata, filone, marinated olives

FORMAGGIO

house-made fior di latte | 4
house-made ricotta | 5
burrata | 6
mystic cheese frost | 6
fontina | 4
pecorino toscano | 5
taleggio | 5
mountain gorgonzola | 5
20 mos. parmigiano-reggiano | 6

INSALATA

finocchio 7 | share 12
fennel | orange | parsley | toasted almond
lemon-dijon dressing

primavera 8 | share 14
romaine | cherry tomato | radish | peppers | parmesan breadcrumbs | fennel | anchovies |
lemon-garlic dressing

kale 8 | share 14
peppers | roasted garlic | olives | cherry tomatoes | crispy prosciutto | balsamic vinaigrette

arugula 7 | share 12
lemon | sunflower seeds | shaved grana padano
sea salt | evoo

caesar wedge 11
roma crunch | parmesan | crispy prosciutto | croutons
caesar dressing

shrimp 6 | chicken 4 | add italian 6

INSALATA FOCACCIA

(salad on a wood fired garlic herb focaccia)
antipasti 13

romaine | artichokes | castelvetro olives | cherry tomato | salami |
prosciutto | fior di latte | red wine vinaigrette

chicken caesar 13
oven roasted chicken | romaine | caesar dressing

BURRATA

slow roasted tomato 12
tomatoes | basil | sea salt | evoo | aged balsamic

roasted beets 13
pistachio | beet vinaigrette | arugula

wood fired butternut squash 13
arugula | hot honey | mushrooms | apple | evoo

WOOD FIRED SHARE PLATES

pane tasca 5
pocket bread | truffle | parmesan | basil

bruschetta 8
basil pesto | fior di latte | roasted tomatoes | evoo
toasted filone

veal pancetta meatballs 12
san marzano tomato marinara | parmesan

polpo 13
octopus | gigante beans | roasted peppers | olives
calabrian chile oil

vongole 12
littleneck clams | pancetta | cipolini onion
roasted peppers | white wine | tomato sauce

cavolfiore 9
roasted cauliflower | almond romesco sauce

sausage & peppers 10
spicy and sweet | peppers | cipolini onion

artichoke hearts 9
arugula | calabrian chili aioli

PIZZA - RED

marinara 10
red sauce | roasted garlic | (no cheese)

queen margherita 12
fior di latte | basil

jersey shore 15
meatball | fontina | cherry peppers | parmesan

sopressata picante 15
sopressata | mystic cheese melinda mae | evoo | chili flakes | oregano | hot honey drizzle

carne 15
meatball | fennel sausage | pork belly | fior di latte

franklin avenue freeze out 13
pepperoni | mozzarella

veggin' out 13
kale | wild mushrooms | roasted garlic | oven roasted peppers | caramelized onions | shredded
mozzarella

PIZZA - WHITE

clam 15
freshly shucked cherrystones | garlic panna
sopressata | parmesan | panko | red pepper flake | evoo

rico rabe 14
sweet sausage | broccoli rabe | fontina | red pepper flake

wavy gravy 14
wild mushrooms | roasted garlic | panna
fior di latte | arugula

shrimp 15
shrimp | fontina | capers | parmesan | grape tomatoes | red onion castelvetro olives | lemon

rose ravita 15
prosciutto | fig spread | asiago | goat cheese | arugula | hot honey drizzle

4th song from the end 13
fior di latte | fontina | ricotta | parmesan | truffle paste

flower power 13
cauliflower | garlic oil | caramelized onions | fontina

spicoli 13
brussels sprouts | asiago | pancetta
onion agrodolce | parmesan

bacon & eggs 14
pork belly | fontina | fingerling potato | sub edge farm egg

Peace of Mind 4.50

Our gluten free crust is made for us at Peace of Mind Baking Co. Please note that while we offer gluten-free products, we are not a gluten-free environment. Our kitchens do not have separate prep surfaces, cooktops or equipment to ensure gluten particles do not come into contact with gluten-sensitive dishes.

We will try to accommodate any dietary restrictions.

Please let your server know about any allergy issues.

DOLCE

gelato or sorbetto 5
vanilla | pistachio | salted caramel | chocolate | lemon

biscotti 3 | tiramisu 7 | caffè affogato | 7

ADDITIONS (PROTEINS 3 VEGETABLE 1.5)

goat cheese | meatball | sopressata | prosciutto | clams | shrimp
sausage (hot/sweet) | pepperoni | anchovies | eggplant
wild mushrooms | red onions | caramelized onions | olives
kale | broccoli rabe | sub edge farm egg | truffle paste