

# SAVOY

PIZZERIA & CRAFT BAR



## DINNER

### SAVOY TO-GO

orders accepted through  
our web-site  
offering curb side pick-up in back  
of the restaurant

### MEATBALL MONDAYS

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

### HAPPY HOUR

Monday - Friday 2 to 5 (bar only)

### LUNCH PRIX FIXE

Monday - Friday 11:30 - 3pm

8" pizza of choice with  
a kalesar or arugula salad | 15.00  
add 12" gluten free | 5.00

### INSALATA

salad on a pizza crust add 3.30

**primavera** 9.95 | share 15.50  
romaine | cherry tomato | radish | peppers  
parmesan | breadcrumbs | lemon-garlic dressing

**kale** 9.95 | share 15.50  
peppers | roasted garlic | pepperoncini | cherry tomato  
crispy prosciutto | balsamic vinaigrette

**arugula** 9.95 | share 15.50  
lemon | sunflower seeds | shaved grana padano | sea salt | evoo

**kalesar** 9.95 | share 15.50  
baby kale | romaine | caesar dressing  
crispy prosciutto | parm reggiano | croutons

**antipasti** 10.95 | share 17.50  
romaine | artichokes | castelvetro olives | cherry tomato  
soppressata | prosciutto | fior di latte | pepperoncini | red  
wine vinaigrette

salad additions  
shrimp 7.00 | chicken 5.00 | polpo 8.00 | meatball (2) 5.00

**broken burrata bruschetta** 14.25  
balsamic marinated tomatoes  
fresh basil | pine nuts | house-made focaccia

**heirloom tomato burrata** 13.25  
heirloom tomato | focaccia | garlic aioli  
arugula | crispy prosciutto

### WOOD FIRED SHARE PLATES

**coffee rubbed pork belly** 9.95  
tomato jam | basil | roasted garlic aioli

**wings** 14.25  
calabrian sauce (pork)  
lemon garlic parmesan sauce  
hot honey with sea salt and gremolata

**veal pancetta meatballs** 14.25  
marinara sauce | parmesan | basil

**polpo mediterranea** 15.50  
octopus | chorizo | olives  
artichoke | tomato | fingerlings

**roasted cauliflower** 7.50  
calabrian tomato pesto

**cheesy garlic bread** 9.00  
marinara sauce | basil | parmesan

### ENTREES

**chicken "parm"** 19.75  
spaghetti | stracciatella | shaved parmesan  
cherry pepper agrodolce | basil pesto | house marinara

**bombolotti a la Max** 18.65  
italian sausage | creamy tomato sauce  
peas | long rigatoni | parmesan

**shrimp orecchiette** 17.50  
garlic butter | white wine | sundried tomatoes  
basil pesto | toasted breadcrumbs

### PIZZA - RED

**queen margherita** 14.00  
fior di latte | basil

*or try it Savoy's way...*  
stracciatella | basil | shaved parmesan

**franklin avenue freeze out** 15.50  
pepperoni | mozzarella

**chicken alla vodka** 15.50  
rosé sauce | fontina | chicken | sundried tomato | spinach  
shaved parmesan | basil

**jersey shore** 17.50  
meatball | fontina | cherry peppers | parmesan

**soppressata picante** 17.50  
soppressata | mystic cheese melinda mae | evoo | chili flakes  
oregano | hot honey drizzle

**red veg redemption** 15.50  
broccoli rabe | artichoke hearts | caramelized onions  
sundried tomatoes | ricotta | mozzarella

**carne** 17.50  
meatball | pulled pork | bacon | shredded mozzarella

**bri's tie-dye** 15.50  
rosé sauce | fior di latte | pepperoni | pesto

### PIZZA - WHITE

**shrimp** 17.50  
shrimp | fontina | capers | parmesan | grape tomatoes  
red onion | castelvetro olives | seared lemon

**foraged chicken** 15.50  
roasted chicken | basil pesto | roasted peppers  
goat cheese | mozzarella | crispy prosciutto

**betty ravita** 17.50  
prosciutto | fig paste | asiago | goat cheese | arugula  
hot honey drizzle

**4<sup>th</sup> song from the end** 15.50  
fior di latte | fontina | ricotta | parmesan | truffle paste

**heirloom tomato** 15.50  
tomato | shredded mozzarella | garlic  
cracked blacked pepper | basil

**the funghi** 15.00  
wild mushrooms | fontina | caramelized onion | oregano

**corn & chorizo** 17.50  
sweet corn | chorizo | cherry tomato  
red onion | avocado crème fraiche

(proteins 3.30 | vegetables 1.65)  
goat cheese | meatball | soppressata | prosciutto | shrimp  
pepperoni | sausage (hot/sweet) | anchovies | roasted chicken  
pulled pork | wild mushrooms | red onions | caramelized  
onions | olives | kale | truffle paste

### Gluten Free Cauliflower Crust 5.00

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!**