

SAVOY

PIZZERIA & CRAFT BAR



LUNCH

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
- zucchini boat** 11
sweet & hot sausage | spinach | red onion | red pepper
arugula | smoked mozzarella | cherry tomato
house-made chipotle aioli
- cheesy garlic bread** 9
marinara sauce | basil | parmesan
- coffee rubbed pork belly** 12.95
pickled thai chili | goat cheese | blueberry reduction
arugula | pickled red onion | pomegranate vinaigrette
- wings** 14
choice of ranch / blue cheese
calabrian (pork)
lemon garlic parmesan
hot honey with sea salt
mango habanero
- veal pancetta meatballs** 14
house-made marinara | parmesan | basil | focaccia

INSALATA

- salad on a pizza crust add 3.30
- 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** 10.95 | share 17.95
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

SANDWICHES

- meatball spicchio** 13.95
house-made marinara | mozzarella | parmesan | basil
- chicken caprese** 13.95
chicken cutlet | sundried tomato | fior di latte
pesto | arugula

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
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
- 4th song from the end** 15.95
fior di latte | fontina | ricotta | parmesan | truffle paste
- southwest chicken & bacon** 16.95
sundried tomato | fresh jalapeño | pickled red onion
cheddar | fontina | house-made chipotle sauce
- trifling truffer** 16.95
wild mushroom | truffle ricotta | pickled red onion | fontina
bacon | fresh oregano
(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 5.00

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!**