



*Artisan Pizza* made from the finest ingredients that are sourced locally at their peak quality and served to your family and friends in your yard, by the pool, at the beach, or in your driveway. Our pizza dough is made fresh daily using the highest quality artisan flours, San Marzano Tomatoes and Fior di Latte (fresh mozzarella) that we hand stretch every day.

Your Pizzaiolo creates pizzas from our menu as well as other combinations of ingredients that you and your guests request. All pizzas are cooked in our stunning copper clad wood-fired Le Panyol mobile pizza oven.

*The Road Show includes*

## SALAD

### Savoy Caesar Salad

garlic croutons, parmigiano reggiano

### Mixed Greens Salad

sherry vinaigrette

## DESSERT

### Oven Roasted S'mores

Our rates are based on a minimum number of 50 guests.

Lunch & Dinner Monday-Thursday  
\$24.00 per person

Lunch & Dinner Friday, Saturday, Sunday  
(and holidays) \$30.00 per person

*Rates do not include state sales tax or a 20% house fee. For parties less than 50, please inquire about special pricing.*

## RED PIZZA

### Marinara

roasted garlic, red sauce, no cheese

### Queen Margherita

fior di latte, fresh basil

**Jersey Shore** meatball, fontina, cherry peppers, parmesan

**Sopressata Picante** tomato, mystic cheese melinda mae, EVOO, chili flakes, oregano, hot honey drizzle

**Carne** meatball, fennel sausage, pork belly, fior di latte

**Franklin Avenue Freeze Out** pepperoni, mozzarella

**Veggin' Out** kale, wild mushrooms, roasted garlic, oven roasted peppers, caramelized onions, shredded mozzarella

## WHITE PIZZA

**Clam** freshly shucked cherrystones, garlic panna, sopressata, parmesan, panko, red pepper flakes, EVOO

**Rico Rabe** sweet sausage, fontina, broccoli rabe, red pepper flakes

**Wavy Gravy** wild mushrooms, roasted garlic panna, fior di latte, arugula

**Shrimp** shrimp, fontina, capers, parmesan, grape tomatoes, red onion, castlevetrano olives, lemon

**Rose Ravita** prosciutto, fig spread, asiago, goat cheese, arugula, hot honey

**4th Song from the End** fior di latte, fontina, ricotta, parmesan, truffle paste

**Flower Power** cauliflower, garlic oil, caramelized onions, fontina

**Spicoli** brussels sprouts, asiago, pancetta, onion agrodolce, parmesan

## Additional Items

### TO DRINK

beverage service includes disposable cups and ice

**Soda, Iced Tea, Lemonade**  
\$5.00 per person

**Beer, Wine & Soft Drinks**  
\$12.00 per person  
\$3.00 for each additional hour

**Full Bar**  
(includes beer, wine & soft drinks)  
\$18.00 per person  
\$4.00 for each additional hour

## A LA CARTE

each platter serves approximately 20-30 people

Local Artisan	
Cheese & Fruit Platter	\$75.00
Insalata Caprese	\$100.00
Tuscan Antipasto Platter	\$100.00
Veal Pancetta Meatballs	\$90.00
Roasted Octopus & Gigante Beans	\$90.00
Spicy & Sweet Sausage and Peppers	\$90.00
Fresh Fruit Salad	\$60.00
Tiramisu Classico	\$115.00

*Invite the Savoy Road Show to your Event*

860.566.8366

savoyroadshow@savoypizzeria.com

**SAVOYROADSHOW.COM**

Price includes the oven, Pizzaiolo and server, pizzas, salads, and dessert. Savoy Road Show will provide a serving table, utensils, disposable plates, and napkins. We will arrive at your location approximately 90 minutes prior to serving your guests. Pricing includes 2 hours of service and cleanup. All rates are based on travel within a 30 mile radius of Downtown Hartford. Travel and staffing charges beyond this radius will require additional compensation. Different rates will apply when the oven is used in conjunction with events catered by Max Catering. Rates do not include state sales tax or a 20% house fee. Additional gratuity is at your discretion. A non-refundable deposit of required to secure the date for your event. Should an event be cancelled due to acts of nature, we will gladly credit you for a future event in the same season.