



SAVOY Road Show

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

Cheese shredded mozzarella, red sauce

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, Applewood smoked bacon, 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

Fungi wild mushrooms, fontina, caramelized onions, fresh oregano

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

Italian Street Taco Calabrian spiced pulled pork, fontina, pico di gallo, crème fraiche, lime

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

Cavo wood-fired cauliflower, fontina, slivered almonds, sundried tomato pesto

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	\$115.00
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.