



ROAD SHOW MINIMUM

\$1200 Monday- Friday lunch

\$1500 Friday dinner – Sunday

These prices are based on 50 people,
for each additional 25 guest add \$350

TRAVEL RATES

50 people = 75.00 per hr

75 people = 100.00 per hr

100 people = 125.00 per hr

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, 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 SAVOY *Road Show* INCLUDES:

SALADS

Kalesar - Baby kale | romaine | croutons | parmesan

Arugula - lemon | sunflower seeds | shaved parmesan | sea salt | evoo

PIZZAS

All parties get our Queen Margherita – fior di latte | fresh basil

Franklin Avenue Freeze Out – pepperoni | mozzarella

Cheese Pizza for kids

Choose 3 from our signature menu.

DESSERT

Smores Pizza - chocolate | marshmallow | graham cracker crumble

PIZZA - RED

CHEESE – shredded mozzarella | red sauce

JERSEY SHORE – house made meatballs | fontina | cherry peppers | parmesan

SOPPRESSATA PICANTE – tomato | Arethusa gratitude cheese | evoo | chili flakes | oregano | hot honey drizzle

CARNE – meatball | fennel sausage | applewood smoked bacon | fior di latte

VEGGIN' OUT – kale | wild mushrooms | roasted garlic | oven roasted peppers | caramelized onion | shredded mozzarella

PIZZA - WHITE

FUNGHI – wild mushrooms | fontina | caramelized onions | fresh oregano

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

4TH SONG FROM THE END – fior di latte | fontina | ricotta | parmesan | truffle paste

SPICOLI – brussels sprouts | fontina | pancetta | onion agrodolce | parmesan

BETTY RIVITA – prosciutto | fig paste | asiago | goat cheese | arugula | hot honey drizzle

NOTE: Gluten free dough and vegan cheese available for any pie. Please inform us of any allergies.

ADDITIONAL ITEMS

TO DRINK

beverage service includes disposable cups and ice

SODA, ICED TEA, LEMONADE

\$5.00 per person

BEER, WINE, & SOFT DRINKS

\$12 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 Board / 100.00

Insalata Caprese / 100.00

Veal Pancetta Meatballs / 140.00

Spicy & Sweet Sausage & Peppers / 120.00

Salumi Meat Board / 120.00

Kalesar Salad / 100.00

Primavera salad / 120.00

Arugula Salad / 100.00

Calabrian Wings / 160.00

Burrata & Beets / 120.00

Garlic Bread / 75.00

DESSERT

Assorted Cannoli / 120.00

Tiramisu / 140.00

Assorted Cookies / 100.00

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 & Events. 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. Road Show