

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 ~ 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
a kalesar or arugula salad | 10.00
add 12" gluten free | 5.00
add house wine or beer for \$5
\$10 12" pizza

WOOD FIRED SHARE PLATES

prosciutto ricotta toast 9.95
honey whipped ricotta | sourdough toast | pine nuts
balsamic reduction | arugula

brussels & bacon 9.95
pickled red onion | pomegranate seeds
maple vinaigrette

melanzana 11.95
pan-fried eggplant | smoked mozzarella | spinach
tomato butter | fresh basil

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

cheesy garlic bread 9.00
marinara sauce | basil | parmesan

coffee rubbed pork belly 12.95
butternut squash slaw | apple butter
blackberry gastrique

wings 14.25
choice of ranch / blue cheese
calabrian sauce (pork)
lemon garlic parmesan sauce
hot honey with sea salt

veal pancetta meatballs 14.25
marinara sauce | parmesan | basil

INSALATA

salad on a pizza crust add 3.30

beet & apple salad 12.95
kale | red & golden beets | gala apples | candied walnuts
goat cheese | balsamic vinaigrette

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

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 | meatball (2) 5.00

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 | rigatoni | parmesan

cider braised short rib 19.95
rosemary polenta | brussel sprouts | butternut squash slaw
cider au jus

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 | chili flakes
oregano | hot honey drizzle

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

carne 17.50
meatball | sweet sausage | bacon | shredded mozzarella

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

eggplant parmigiana 15.50
ricotta | roasted red peppers | house marinara | fresh basil

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

4th song from the end 15.50
fior di latte | fontina | ricotta | parmesan | truffle paste

reloaded potato 16.50
garlic mashed potatoes | bacon | broccoli | red onion | fontina
crème fraiche

trifling truffer 16.50
wild mushrooms | 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!**