

SAVOY

PIZZERIA & CRAFT BAR



DINNER

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
- brussels & bacon** 12.95
honey sriracha glaze | pickled red onions | goat cheese
- cheesy garlic bread** 9
marinara sauce | basil | parmesan
- wood fired sausage & peppers** 14
hot & sweet sausage | pepernota | house-made marinara
parmesan | focaccia
- wings** 14
choice of ranch or blue cheese
calabrian (pork)
lemon garlic parmesan
hot honey with sea salt
- veal pancetta meatballs** 14
house-made marinara | parmesan | basil | focaccia

INSALATA

salad on a pizza crust add 3.30

- festive kale** 11.95 | share 18.95
baby kale | radicchio | smashews | beets | delicata squash
grapefruit segments | blue cheese crumbles
grapefruit vinaigrette
- 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** 11.95 | share 18.95
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

ENTREES

- chicken "parm"** 19.95
spaghetti | stracciatella | shaved parmesan
cherry pepper agrodolce | basil pesto | house-made marinara
- bombolotti a la max** 18.95
italian sausage | creamy tomato sauce
peas | rigatoni | parmesan
- short rib sunday gravy pasta** 23.95
hot sausage | meatball | ricotta salata | basil | bucatini

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
breaded eggplant | 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
- fire roasted potato & pancetta** 16.95
tricolored fingerling potato | crispy pancetta | caramelized
onion | broccoli rabe | crème fraiche | fresh chive
- trifling truffer** 16.95
wild mushroom | truffle ricotta | pickled red onion | fontina
bacon | fresh oregano
- rib & risotto** 18.95
cola braised short rib | risotto clouds | melted leeks
wild mushroom | parmesan | fontina
- (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

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!**

Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness

Chelsea Lozier ~ General Manager

Brian Didden ~ Executive Chef
Brennan Stevens • George Gunter ~ Sous Chef