

# SAVOY

PIZZERIA & CRAFT BAR



## DAILY DRAFT

Always on draft

### Brewtus Maximus

American Pale Ale | 5.5% | CT

Flight 2.00 | 16oz 5.50 | Growler 10.00

### Peroni

Italian Lager | 5.3% | ITL

Flight 2.50 | 16oz 6.50 | Growler 12.50

For an up-to-date draft selection -  
Please refer to our daily specials sheet

## BOTTLES & CANS

athletic upside dawn (non-alc) | 16oz | 5.50

omission i.p.a. (GF) | 16oz | 6.25

PBR | 16oz | 4

allagash white | 16oz | 9

collective arts guava gose | 12oz | 9

new belgium fat tire ale | 16oz | 6

cigar city jai alai i.p.a | 12oz | 6.50

oskar blues can-o-bliss i.p.a. | 12oz | 6.50

nebco sea hag i.p.a. | 12oz | 6.50

sixpoint resin d.i.p.a. | 12oz | 6.50

shed mountain brown ale | 12oz | 6.50

guinness irish stout | 16oz | 7

dogfish head seaquench ale | 12oz | 6.25

lionshead pilsner | 12oz | 3

von trapp dunkel | 12oz | 6.50

trøegs lucky holler i.p.a. | 16oz | 6

back east misty mountain | 12oz | 7

citizen cider unified press | 16oz | 9

jack's abbey shipping out of boston amber lager | 16oz | 6.75

thimble island sea foam new england pale ale | 16oz | 8.75

fat orange cat AQUACAT seltzer | 12oz | 6.25

white claw black cherry | 12oz | 6

austin east blood orange cider | 12oz | 5

founders all day i.p.a. | 12oz | 5.50

jack's abby house lager | 16oz | 6.50

grey sail captian's daughter | 12oz | 8

back east porter | 12oz | 7

back east czech mix pilsner | 12oz | 7

back east suzy greenberg | 16oz | 9

back east berliner | 12oz | 7

mayflower porter | 16oz | 9

relic the whim i.p.a. | 16oz | 8

still hill amber resplendence | 16oz | 10

still hill i caved i.p.a. | 16oz | 12

still hill rainy day band aid blues pilsner | 16oz | 10

still hill vanhilla porter | 16oz | 12

bud light | miller lite | heineken | michelob ultra

## VINO

frizzante	g	q	h	b
prosecco   primaterra	9	13	25	30
lambrusco   scarpetta "frico"	8 (250ml CAN)			

### bianco

vermentino   la cala	10	14.5	27	34
verdicchio   sartarelli	10	14.5	27	34
chardonnay   caparzo	8	11.5	20	26
gavi   villa sparina	12	17	32	40
pinot grigio   é solo	8	11.5	20	26
moscato d'asti   saracco	10	14.5	27	36
chardonnay   max cuvee	11.5	16.75	29	40
sauvignon   lobster reef	10	14.50	19	38

### rosa

rosé   bertani	11	16	30	36
dry rosé cider   wölffer estate	12.50 (295ml CAN)			
dry rosé cider   1911 cidery	9.00 (16oz CAN)			

### rosso

pinot noir   kris	9	13.5	25	32
merlot   scarbolo	10	14.5	27	36
chianti classico   il palazzino argenina	12	17.5	26	44
super tuscan   frescobaldi remole	8.5	11.75	22	30
montepulciano   velenosi brecciarolo	10	14.5	27	36
cab sauv/sangiovese/merlot   bere	10	14.5	27	36
cab blend   max cuvee   napa valley	12.5	18	34	48
cabernet   santa carolina	9	13.50	25	32

## COCKTAILS

one bad apple 10

rye | amaro | apple liqueur

sangria 9

rosso | bianco

fall in kentucky 10

bourbon | maple | amaretto | lemon | ango

savoy bellini 9

prosecco | raspberry | peach

mocha martini 11

espresso | chocolate vodka | crème de cacao | irish cream

chili mule 10

green chile vodka | ginger beer

rose dawson 9

pear vodka | black cherry syrup | lemon juice | prosecco

savoy rush 9

bourbon | hot honey | lemon | rocks

5 spice girls 9

chinese 5 spice syrup | prosecco | ginger liqueur

the pink drink 9

reposado tequila | aperol | honey | coconut cream

harvest delight (frozen) 8

apple cider | rum | lemon | apricot | bitters

a bitter, sour, new yorker (frozen) 8

bourbon | red wine | amaro | honey

## DOLCE

cookie 9

chocolate chip cookie | vanilla gelato

cannoli 4

mascarpone | chocolate chips

biscotti 4

cherry chocolate

caffè affogato 5

espresso | vanilla gelato

gelato 5

vanilla | chocolate | salted carmel

# SAVOY

PIZZERIA & CRAFT BAR



## 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 to 5

## LUNCH PRIX FIXE

available Monday - Friday  
11:30 - 3pm  
8" pizza of choice with a kalesar or  
arugula salad or soup | 13.95  
add 8" gluten free | 2.50

## INSALATA

salad on a pizza crust add 3.00

**primavera** 9.95 | share 15.95  
romaine | cherry tomato | radish | peppers | parmesan  
breadcrumbs | fennel | lemon-garlic dressing

**kale** 9.95 | share 15.95  
peppers | roasted garlic | olives | cherry tomatoes  
crispy prosciutto | balsamic vinaigrette

**arugula** 8.95 | share 13.95  
lemon | sunflower seeds | shaved grana padano  
sea salt | evoo

**kalesar** 8.95 | share 13.95  
baby kale | romaine | caesar dressing  
crispy prosciutto | parm reggiano | croutons

**antipasti** 8.95 | 13.95  
romaine | artichokes | castelvetrano olives | cherry tomato  
soppressata | prosciutto | fior di latte | pepperoncini  
red wine vinaigrette

**autumn salad** 11.95  
mesclun greens | delicata squash | walnuts | gorgonzola  
cranberry vinaigrette

salad additions - 5.95 | share 11.95  
shrimp | chicken | hanger steak | meatball

**burrata** 12.95  
roasted beet hummus | golden beet relish | sunflower tahini  
chioggia beet | frisée

**broken burrata** 12.95  
arugula | focaccia | pomegranate seeds  
sweet and spicy pumpkin seeds | red wine glaze

**salumi board** 15.95  
soppressata | hot coppa | prosciutto  
melinda mae | asiago | honey with almonds | giardiniera

## WOOD FIRED SHARE PLATES

**coffee rubbed pork belly** 8.95  
tomato jam | basil | roasted garlic aioli

**wings** 10.95  
lemon garlic parmesan sauce or calabrian sauce (pork)

**veal pancetta meatballs** 12.95  
marinara sauce | parmesan | basil

**polpo mediterranea** 13.95  
octopus | chorizo | olives | tomato  
artichoke | grapes | gremolata | fingerlings

**roasted cauliflower** 6.95  
calabrian tomato pesto

**cheesy garlic bread** 7.95  
marinara sauce | basil | parmesan

## SANDWICHES

**meatball spicchio** 11.95  
marinara | provolone | parmesan | basil

**chicken caprese** 11.95  
chicken outlet | sundried tomato | fior di latte  
pesto | spring mix

**massimo** 12.95  
prosciutto | soppressata | mortadella | provolone  
roasted pepper | red onion | cherry pepper relish  
tomato | red wine vinaigrette | focaccia

## PIZZA - RED

**queen margherita** 12.95  
fior di latte | basil

**spiccioni** 14.95  
fontina | broccoli rabe | fennel | red onion  
sweet sausage | ricotta

**jersey shore** 15.95  
meatball | fontina | cherry peppers | parmesan

**soppressata picante** 15.95  
soppressata | mystic cheese melinda mae | evoo | chili flakes  
oregano | hot honey drizzle

**franklin avenue freeze out** 13.95  
pepperoni | mozzarella

**sausage & pepper pie** 14.95  
crumbled italian sausage | mozzarella | pepperonata  
fennel frond pesto

**veggin' out** 13.95  
kale | wild mushrooms | roasted garlic | oven roasted peppers  
caramelized onions | mozzarella

**carne** 15.95  
meatball | pulled pork | bacon | shredded mozzarella

## PIZZA - WHITE

**smashed potato pizza** 14.95  
fontina | kale | rosemary | bacon | crème fraîche

**the funghi** 14.95  
wild mushrooms | fontina | caramelized onion  
oregano

**shrimp** 15.95  
shrimp | fontina | capers | parmesan | grape tomatoes  
red onion | castelvetrano olives | seared lemon

**betty ravita** 15.95  
prosciutto | fig paste | asiago | goat cheese | arugula  
hot honey drizzle

**4<sup>th</sup> song from the end** 13.95  
fior di latte | fontina | ricotta | parmesan | truffle paste

**italian street taco** 14.95  
seasoned pulled pork | pico de gallo | 'nduja (pork) chili sauce  
fontina | crème fraîche | seared lime

**foraged chicken** 13.95  
roasted chicken | basil pesto | roasted peppers  
goat cheese | mozzarella | crispy prosciutto

(PROTEINS 3 | VEGETABLES 1.50)  
goat cheese | meatball | soppressata | prosciutto | shrimp |  
pepperoni sausage (hot/sweet) | anchovies | roasted chicken  
pulled pork | wild mushrooms | red onions | caramelized  
onions | olives | kale | truffle paste

## Peace of Mind 4.95

Our gluten free crust is made for us at Peace of Mind Baking Co. Please note  
that while we offer gluten-free products, we are not a gluten-free  
environment. Our kitchens do not have separate prep surfaces,  
cooktops or equipment to ensure gluten particles do not come into contact  
with gluten-sensitive dishes.

We will try to accommodate any dietary restrictions.  
Please let your server know about any allergy issues.  
Also try our **vegan cheese from Daiya!**

Michael Orozco ~ Executive Chef  
Julia Rosenthal ~ General Manager

Stefano Piccioni ~ Sous Chef  
Brian Didden ~ Sous Chef