



Pranzo

☞ PANINO ☞

- drew's veal-ricotta meatballs, romano 12
- parma ham, tomato, fresh mozz, pesto 12
- eggplant napoletana, pomodoro 12
- grilled zucchini, yellow squash, peppers, broccoli rabe, provolone 12
- veal parm, pomodoro, mozz 14

☞ BAR S. BURGER ☞

- classic burger, lettuce, tomato, onion 15
- burger toppings – swiss, mozz, american, cheddar, bacon, caramelized onions, mushrooms, 1 each

☞ savona's burgers are ground in house daily and served on a house made bun.

☞ INSALATA ☞

- select a salad from the menu and add organic chicken breast, marinated flank steak, scottish salmon, or shrimp for an additional 7

☞ DOLCI ☞

- appalachian root beer float,
vanilla gelato 10
- tiramisu, hazelnut gelato 10
- bread pudding, caramel apple,
vanilla gelato, autumn compote 8
- sorbetto – pear/concord grape/chocolate 8
- gelato – vanilla/hazelnut/cider 8

☞ REFRESHING & SANS ALCOHOL ☞

- cucumber & mint fizz 5
- sencha green tea palmer 4.75
- fresh squeezed citrus-ade 4
- iced latte 5.5
- negroni 5
- appalachian root beer-pennsylvania 4
- reed's ginger beer 4



🌀 PRIMI PIATTI 🌀

- baby arugula, reggiano “paper”, cherry tomatoes, lemon 11
- escarole, toasted walnuts, red onion, pecorino romano, walnut oil 11
- heirloom beets, coach farm goat cheese “button”, hazelnuts 12
- 5:30 mozz, “antipasti” 11
- caesar: hearts of romaine, caesar dressing, croutons 11
- golden fried artichoke hearts, lemon zest, sale marino 12
- steamed little neck clams, orvieto, chili flakes 12
- tuscan white bean soup, reggiano melt 7
- bisnona minestra, escarole, mini meatballs, brodo 8

🌀 PIZZE 🌀

[AL FORNO A CARBONELLA]

- margherita - san marzano, fresh mozzarella, shredded basil 13
- raccolto - butternut squash, caramelized onion, mushroom, sage 14
- papa grasso- braised pork, roasted garlic, broccoli rabe, sharp provolone 14
- salsiccia - fennel sausage, peppers, farm egg 14
- marco castro - pancetta, san marzano, arugula, red onion 14

🌀 RISOTTO E FARROTTO 🌀

Daily P/A

*risotto is made with arborio rice.

*“farrotto” is an interpretation of risotto replacing rice with farro, a grain indigenous to tuscan.

🌀 LE PASTE 🌀

[LAVARAZIONE ARTIGINALE]

- spaghetti alla “chitarra”, drew’s veal-ricotta meatballs, pomo 19
- fettuccine, little neck clams, orvieto, fresh parsley 18
- ricotta cavatelli, caraway braised pork, greens 18
- pappardelle bolognese 18
- bucatini, fennel sausage, broccoli rabe, nebbiolo 18

🌀 PORTATE PRINCIPALI 🌀

- eggplant “napoletana” 19
- baby “brick” chicken, fingerlings, grilled vegetables 23
- scottish salmon, escarole, white beans, pancetta 24
- market fish “picatta style”, broccoli rabe, lemon caper sauce P/A
- veal milanese breaded veal, arugula, reggiano, cherry tomatoes 24

🌀 CONTORNI 🌀

- roasted fingerlings 6 • broccoli rabe 7 • escarole 7 • roasted brussels sprouts & pancetta 8