

Antipasti

ITALIAN OLIVES + FORMAGGI GF V

Marinated with herbs, garlic and citrus zest with cubed ricotta salata 9

SAVI MEATBALLS

House-made in pomodoro with melted fresh mozzarella & parmesan 13

BEEF CARPACCIO GF

Thinly sliced tenderloin with bottarga, parmesan, truffle aioli & basil pesto 18

BURRATA GF V

Cherry tomato jam, arugula basil salad, fresh horseradish, crouton 16

CLASSIC ITALIAN ANTIPASTI BOARD

Chef’s selection of salumi, formaggi & Italian accompaniments 29
Add burrata 7

GRILLED OCTOPUS GF

Chargrilled octopus with balsamic glaze served with Italian cured sausage, marble potatoes & romesco 19

FRITTO MISTO

Crispy calamari and shrimp with shishito peppers & Calabrian chili aioli 15

EAST COAST OYSTERS ROCKEFELLER

Baked with creamed spinach, pancetta, parmesan & breadcrumbs MP

ARANCINI

Crispy Italian rice balls filled with cured meats and aged cheeses 12

FRIED BRUSSEL SPROUTS

Gorgonzola, chili oil 9

Insalata

CAESAR

Romaine, focaccia croutons & parmesan full 14 | half 7
Add anchovies 3

ITALIAN GF

Mixed greens, fresh mozzarella, prosciutto, baby heirloom tomatoes, kalamata olives, pistachios & citrus balsamic vinaigrette full 18 | half 9

CHOPPED PANZANELLA

Romaine, diced focaccia, provolone, salami, baby heirloom tomatoes, cucumber, red onion, chickpeas & tomato champagne vinaigrette full 16 | half 8

Add: chicken 8 | steak MP
shrimp 12 | fish MP

Chophouse* (A TRIBUTE TO SONNY) GF

6oz GRILLED FILET MEDALION

Creamy parsnip & rosemary puree, pearl onions, bordelaise, grilled asparagus 45

6oz BRAISED SHORT RIB

Parmesan polenta, Calabrian chili, escarole greens 39

16oz TOMAHAWK PORK CHOP

Plum agrodolce, cannellini beans, walnut pesto 43

24oz DRY AGED NEW YORK STRIP (FOR 2)

Grilled gem lettuce, baby bell peppers, lemon herb jus MP

Coastal

LOBSTER + CRAB RAVIOLI

Hand-made jumbo ravioli, stuffed with lobster, blue crab & ricotta and topped with lobster claw meat in vodka sauce 39

LINGUINE ALLE VONGOLE

Sauteed clams with pancetta, baby heirloom tomatoes, white wine, shaved bottarga and bread crumbs 31
Make it SAVI Style — Add shrimp & calamari 9

SICILIAN PAPPARDELLE DI GAMBERETTI

Local shrimp tossed with garlic, pesto, sun-dried tomatoes and finished with pistachio crumble 35

SEARED SCALLOPS

Leak puree, fennel, pickled romanesco 37

WILD CAUGHT SALMON

Farro salad, lemon herb vinaigrette, feta, tomato, artichoke, Castelvetro olive 34

SEAFOOD RISOTTO GF

Italian Carnaroli rice in a creamy tomato sauce with local shrimp, calamari & baby scallops 41

Classics

➤ SUB GLUTEN FREE PASTA OR ZUCCHINI NOODLES ON ANY PASTA DISH - \$5

SAVI EGGPLANT PARMIGIANA V

Thinly sliced eggplant layered with pomodoro and fresh mozzarella served with house-made radiatore pasta 25

CHICKEN PARMIGIANA

Crispy tenderized chicken breast, fresh melted mozzarella, pomodoro, and house-made radiatore pasta 28

RISOTTO AI FUNGHI GF

Oyster, cremini, porcini & bunapi mushrooms, truffle oil, Italian Carnaroli rice and parmesan 29

Add: chicken 8 | steak MP
shrimp 12 | fish MP

NONNA SAVI’S BOLOGNESE

Traditional pork & beef bolognese served with house-made rigatoni pasta and finished with ricotta & parmesan 24

SAUSAGE + BROCCOLI RABE ORECCHIETTE

House-made Italian sausage and broccoli rabe served over imported Italian orecchiette in a white wine lemon butter sauce & topped with ricotta 28

GNOCCHI ALLA GRICIA

Potato & asiago dumplings with crispy pancetta, pecorino romano and cracked black pepper 25

Pizza ~ Neapolitan Style

MARGHERITA V

Tomato sauce, mozzarella, basil & grana padano 18

QUATTRO FORMAGGI V

Mozzarella, fontina, ricotta, gorgonzola 21

SAUSAGE + BURRATA

Vodka sauce, sausage, pesto, burrata & mozzarella 22

MUSHROOM PROSCIUTTO

Truffle garlic oil, speck, crimini mushrooms, mozzarella, provolone, arugula & aged balsamic reduction 25

PEPPERONI + HOT HONEY

Tomato sauce, mozzarella, pepperoni, crispy pancetta, pepperoncini & hot honey 21

GF GLUTEN FREE V VEGETARIAN

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THESE ITEMS MAY BE COOKED TO ORDER OR OFFERED UNDERCOOKED.