



SAVI CUCINA

Valentine's Day

We invite you to enjoy a five-course prix fixe menu beautifully crafted for this special romantic celebration.
75/pp

Aperitivo

select one

FOCACCIA DEL GIORNO 🌿

Italian evoo, garlic confit

WHIPPED RICOTTA 🍷 🌿

Pistachio crumble,
Calabrian wildflower honey

OLIVE E AMICI 🍷 🌿

Castelvetro, sharp provolone

Antipasti

select one

CALAMARI FRITTI* 🍷

Pomodoro, lemon agresto,
marinated hot pepper, lemon

CRISPY ARTICHOKE 🍷 🌿

Parsley aioli, pepperoncini,
parmigiano

WAGYU CARPACCIO* 🍷

Porcini dusted, garlic truffle
aioli, parmesan crema,
fried capers, grilled focaccia

SAVI MEATBALLS

Pomodoro, mozzarella,
parmigiano

Insalata

select one

BURRATA & ARUGULA 🍷 🌿

Heirloom tomato, basil,
yellow tomato vinaigrette

CLASSIC CAESAR* 🍷

Romaine, focaccia croutons,
parmigiano

CHOPHOUSE ITALIANO 🍷

Gem lettuce, roasted tomatoes, olives,
marinated chickpeas, red onion, salumi,
mozzarella, pine nuts, parmigiano

Secondo

select one

RIGATONI BOLOGNESE

Slow braised traditional beef and pork ragu,
ricotta, parmigiano

SCARPARELLO 🍷

Joyce Farms seared chicken, Peculiar Farms sausage,
castelvetro olives, roasted potatoes, tomato brodo

PARMIGIANA 🌿

Pomodoro, parmigiano, fresh mozzarella, radiatore pasta
chicken or eggplant

GRILLED BRANZINO 🍷

Mediterranean sea bass, broccolini, Italian potatoes,
artichokes, fresh herb oil, yellow tomato vinaigrette

ORECCHIETTE BARESE

Italian sausage, broccolini, garlic, evoo, lemon, red chili flakes

RISOTTO FUNGHI 🍷 🌿

Local wild mushrooms, marsala butter, fried shallots,
parmigiano frico, truffle salt

SALTIMBOCCA

Catelli Farms veal cutlets, prosciutto,
sage, asparagus, marsala demi-glace

BIANCO VONGOLE*

Littleneck clams, white wine, shallots, garlic,
lemon, chili flakes, crispy pancetta, linguine
add shrimp and calamari +9 supplement

8oz FILET* 🍷

Truffle butter, garlic potato purée,
roasted local mushrooms
+ 12 supplement

16oz RIBEYE* 🍷

Gorgonzola parmesan, roasted Italian
potatoes, asparagus
+ 25 supplement

gluten free pasta is available on any of the above items

Dolce

select one

TIRAMISU CHEESECAKE

Lady fingers, espresso,
mascarpone cream

LIMONCELLO CAKE

Olive oil cake soaked in limoncello, wild blueberries,
whipped mascarpone cream

CHOCOLATE MOUSSE BAR 🍷

Rich chocolate, hazelnut cream,
sugared cranberries

🍷 GLUTEN FRIENDLY 🌿 VEGETARIAN

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