



SAVI CUCINA

Buon Natale

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

Aperitivo

select one

OLIVE E AMICI GF
Castelvetro, sharp
provolone

FOCACCIA DEL GIORNO GF 🌿
Italian evoo, garlic confit

WHIPPED RICOTTA GF 🌿
Pistachio crumble,
Calabrian wildflower honey

Antipasti

select one

CALAMARI FRITTI* GF
Pomodoro, lemon agresto,
marinated hot pepper, lemon

CRISPY ARTICHOKE 🌿
Parsley aioli, pepperoncini,
parmigiano

WAGYU CARPACCIO* GF
Porcini dusted, garlic truffle
aioli, parmesan crema,
fried capers, grilled focaccia

SAVI MEATBALLS
Pomodoro, mozzarella,
parmigiano

Insalata

select one

BURRATA & ARUGULA GF 🌿
Heirloom tomato, basil,
yellow tomato vinaigrette

CLASSIC CAESAR* GF
Romaine, focaccia croutons,
parmigiano

CHOPHOUSE ITALIANO GF
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

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

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

RISOTTO FUNGHI GF 🌿
Local wild mushrooms, marsala butter, fried shallots,
parmigiano frico, truffle salt

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

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

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

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

8oz FILET* GF
Truffle butter, garlic potato purée,
roasted local mushrooms
+ 12 supplement

16oz RIBEYE* GF
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, sweet cranberries
with orange marmalade, whipped mascarpone cream

CHOCOLATE MOUSSE BAR GF
Rich chocolate, hazelnut cream,
sugared cranberries

GF 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.