



SAVI CUCINA

Focaccia

FOCACCIA DEL GIORNO 🍷

House-infused rosemary olive oil 8

WHIPPED RICOTTA 🍷 GF

Pistachio crumble,
house-made Calabrian honey 15

PROSCIUTTO + BURRATA GF

24-month aged prosciutto,
Italian imported Artigiana Burrata 25

Antipasti

OLIVE E AMICI 🍷 GF

House-marinated Castelvetrano olives,
sharp provolone 10

CRISPY ARTICHOKE* 🍷 GF

Herb aioli, pepperoncini, parmigiano 15

CALAMARI FRITTI*

Pomodoro, lemon agresto,
marinated hot pepper, fresh lemon 16

SHRIMP CALABRIA GF

Local shrimp, chili butter, garlic,
lemon zest, parsley oil, focaccia 17

ROSEMARY PARMESAN FRIES 🍷 GF

House-infused rosemary oil,
parmigiano, rosemary thyme sea salt 8

SAVI MEATBALLS

Pomodoro, mozzarella, parmigiano 16

WAGYU CARPACCIO* GF

Porcini-dusted, garlic truffle aioli, fried capers,
parmesan crema, crostini 20

Insalata

Chicken 9 | Local Shrimp 16

Fish/Steak MP

CLASSIC CAESAR* GF

Romaine, focaccia croutons, parmigiano
half 9 | full 18

BURRATA & ARUGULA 🍷 GF

Arugula, mint, basil, strawberries,
candied pine nuts, balsamic reduction, crostini
half 11 | full 22

MERCATO GF

Grilled chicken, spinach, arugula,
seasonal fruit, pistachios, gorgonzola,
pecorino vinaigrette 23

BALSAMIC BISTECCA* GF

Hanger steak, mixed greens,
sun-dried tomatoes, shaved pecorino,
pine nuts, balsamic vinaigrette 28

CHOPHOUSE ITALIANO GF

Romaine, tomatoes, cucumber,
olives, pepperoncini, salumi,
provolone, red onion, crispy chickpeas,
parmigiano, Italian vinaigrette 25

GF IS GLUTEN FRIENDLY OR CAN BE MADE TO BE
VEGETARIAN

Panino di Focaccia

Served with fries or side Caesar salad | Sub gluten-free bread +2

CHICKEN PARMIGIANA

Crispy chicken cutlet, pomodoro, fresh mozzarella, parmigiano 17

CAPRESE

Grilled chicken breast, basil pesto, tomato, fresh mozzarella, arugula 18

PRIMAVERA 🍷

Thinly sliced grilled eggplant, zucchini, squash, Grande mozzarella,
roasted red pepper spread, arugula 18

ITALIANO

Prosciutto, salami, soppressata, burrata, pickled pepperoncini,
pistachio cream, arugula, oil & vinegar 20

MEATBALL PARMIGIANA

SAVI meatballs, pomodoro, fresh mozzarella, parmigiana 16

Pizza

48-hour house-made pizza | Gluten-free crust available +3

THE MARGHERITA 🍷

San Marzano pomodoro, fresh mozzarella, evoo,
Sicilian oregano, fresh basil 22

THE QUATTRO FORMAGGI 🍷

Gorgonzola crema, fresh mozzarella, Grana Padano,
provolone, arugula, lemon oil 23
add pancetta +4

THE SUGO

San Marzano pomodoro, Grande mozzarella, Italian sausage,
soppressata, finocchiona, Calabrese 28

THE CALABRESE

Hot capicola, pecorino, house-made Calabrian honey 27

THE PUGLIA

Vodka sauce, Peculiar Farms sausage, burrata, pesto 25

Italian Classics

Sub gluten-free pasta or zucchini noodles on any pasta dish +3

RIGATONI BOLOGNESE

Slow-braised traditional beef and pork ragù, ricotta, parmigiano 17

EGGPLANT PARMIGIANA 🍷

Pomodoro, parmigiano, fresh mozzarella 19

SHRIMP RADIATORE

Local shrimp, creamy pesto, corn, cipollini onions 25

PAN-SEARED SALMON*

Wild-caught salmon, orzo, broccolini 31

Dolci

All SAVI desserts are made in-house.

TIRAMISU GF 12 | LIMONCELLO TORTA 11

SAVI CHEESECAKE 12 | ITALIAN DONUTS 12 | GELATO GF 11

CHOCOLATE PEANUT BUTTER MOUSSE 13 | AFFOGATO GF 8

* 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.