

## SAVOCA DINNER MENU

### Spuntino

- MARINATED OLIVES** PARMIGIANO REGGIANO **10 v**  
**BURRATA** PICKLED PEAR, SEASONAL JAM, RADISH, GRILLED PANE **15 v**  
**FOCACCIA** CALIFORNIA EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC **8 v**  
**BEEF CARPACCIO** ARUGULA, SHAVED FENNEL, CAPERS, PARMESAN, GRILLED PANE **19**

### Insalata

- BABY GEM AVOCADO CAESAR** CRISPY CHICKPEAS, AVOCADO, PARMIGIANO REGGIANO **15 v**  
**MARKET GREENS** FENNEL, GREEN APPLE, ANCIENT GRAINS, DRIED CRANBERRIES, CHAMPAGNE VINAIGRETTE **15 vg**  
**ROASTED BEETS** RICOTTA, ROASTED GRAPES, PISTACHIO, FIG BALSAMIC **18 v**

### Pastas

- RIGATONI BOLOGNESE** PARMIGIANO REGGIANO **26**  
**BUCATINI CARBONARA** PANCETTA AFFUMICATA, FRESH PEAS, PECORINO ROMANO **26**  
**AGNOLOTTI** WINTER SQUASH, HERB BUTTER, SPINACH, GOAT CHEESE, QUINCE **29 v**  
**PISTACHIO PESTO TORCHIO** BROCCOLI, FENNEL POLLEN, PARMIGIANO REGGIANO **25 v**  
**CAVATELLI DIAVOLO** ROCK SHRIMP, CAPERS, SPICED BREAD CRUMB, FRESH OREGANO, PARMIGIANO REGGIANO **29**  
**PAPPARDELLE** SHORT RIB RAGU, MUSHROOM, PARMIGIANO REGGIANO **29**

### Pizza

- MARGHERITA** SAN MARZANO TOMATO, FRESH MOZZARELLA, BASIL **23 v**  
**PROSCIUTTO** RUSTIC TOMATO, PEPPERONCINI, FRESH MOZZARELLA, ARUGULA, PARMESAN **26**  
**BLANCA** FONTINA, MOZZARELLA, RICOTTA, ZUCCHINI, SQUASH BLOSSOM **23 v**  
**GIARDINO** CAULIFLOWER CRUST, FONTINA, MOZZARELLA, ROASTED GARLIC, BALSAMIC ONION, MUSHROOM, HONEY **23 v**  
**POLPETTI** BRAISED VEAL MEATBALLS, MOZZARELLA, RICOTTA, ROASTED PEPPERS, FRESH OREGANO **24**

### Piatto Principale

- CALIFORNIA SEABASS** FREGULA, FEUILLE DE BRIQUE, TOMATO, APRICOT, KALAMATA, CALABRIAN GREMOLATA **32**  
**ATLANTIC SALMON** EGGPLANT PARMESAN, PEA TENDRIL, CITRUS OIL **39**  
**LEMON ROASTED CHICKEN** HONEY LAVENDER, SPINACH, CRUSHED PEAWEE POTATO, CARAMELIZED ORANGE **29**  
**BRAISED SHORT RIB** PARSNIP PURÉE, OYSTER MUSHROOM, CARROTS, VINCOTTO **52**  
**SLOW ROASTED CAULIFLOWER** PESTO ROSSO, PINENUTS, FRESH HERBS **29 vg**  
**DIVER SCALLOPS** BAGNA CÀUDA, BRAISED ENDIVE, FENNEL **37**

- CALIFORNIA WAGYU BURGER** AGED CHEDDAR, GARLIC AIOLI, TOMATO, BALSAMIC ONION, HOUSE CHIPS **29**  
*SUBSTITUTE FOR FRIES ADD ON \$5*

### Giardino

- GRILLED ASPARAGUS** PECORINO ROMANO, CITRUS **14 v**  
**CHARRED BROCOLINI** LEMON VINAIGRETTE, WALNUTS **14 v**  
**ROASTED CAULIFLOWER** CAPER BUTTER, FRESH HERBS, LEMON **14 v**  
**MASHED POTATOES** CALIFORNIA EXTRA VIRGIN OLIVE OIL **12 v**

### Formaggio 3 cheeses | 22

- CYPRESS GROVE LAMB CHOPPER** CALIFORNIA CITRUS, LOCAL HONEY **12**  
**COWGIRL CREAMERY MT TAM CALIFORNIA BRIE** FRUIT PRESERVE, DRIED FIGS **12**  
**FISCALINI BANDAGED WRAPPED CHEDDAR** DRIED APRICOTS, SEASONAL GRAPES **12**

**v** VEGETARIAN    **vg** VEGAN

\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.\*\*  
20% STAFF CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE □ LIMIT 3 CREDIT CARDS PER TABLE.