

SAVOCA DINNER MENU

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

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

RIGATONI BOLOGNESE PARMIGIANO REGGIANO **26**
BUCATINI CARBONARA PANCETTA AFFUMICATA, FRESH PEAS, PECORINO ROMANO **26**
RAVIOLI 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**

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**

CALIFORNIA SEABASS FREGULA, FEUILLE DE BRIQUE, TOMATO, APRICOT, KALAMATA, CALABRIAN GREMOLATA **32**
ATLANTIC SALMON EGGPLANT PARMESAN, PEA TENDRIL, CITRUS OIL **32**
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

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
FOURME D'AMBERT DRIED FIGS, LOCAL HONEY, SEASONAL GRAPES, WALNUTS **12**
MITTAM CALIFORNIA BRIE FRUIT PRESERVE, DRIED FIGS **12**
FISCALINI WHITE 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.