SAVOCA DINNER MENU

Spuntino

MARINATED OLIVES 8
BURRATA, HEIRLOOM TOMATOES, WATERMELON RADISH, SEASONAL JAM, GRILLED BREAD 15
FOCACIA, CALIFORNIA EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC 8
BEEF CARPACCIO, MIZUNA, SHAVED FENNEL, CAPERS, CALIFORNIA OLIVE OIL, GRILLED BREAD 18

Insalata

MARKET GREEN SALAD, CHARRED GREEN BEANS, RAPINI, CUCUMBERS, WALNUTS, ‘ESTATE’ VINAIGRETTE 14
BABY GEM AVOCADO CAESAR, CRISPY CHICKPEAS, PARMIGIANO REGGIANO 15
ROASTED BEET SALAD, HEIRLOOM TOMATO, CUCUMBER, CRUMBLED GOAT CHEESE, BALSAMIC VINAIGRETTE 18

Pastas

RIGATONI BOLOGNESE, PARMIGIANO REGGIANO 25
BUCATINI CARBONARA, PANCETTA AFFUMICATA, PARMIGIANO REGGIANO, FRESH PEAS 22
AGNOLOTTI, ACORN SQUASH, SAGE BUTTER, GOAT CHEESE, QUINCE 28
PISTACCHIO PESTO TORCHIO, BROCCOLI, FENNEL POLLEN, PECORINO ROMANO 21
CAVATELLI ARABIATTA, ROCK SHRIMP, CAPERS, SPICED BREAD CRUMBS, PARMIGIANO REGGIANO 28
ROASTED SQUASH CANNELLONI, CAULIFLOWER ‘PRIMAVERA’, TOMATO-OLIVE CHEECA 28

Pizza

MARGHERITA, SAN MARZANO TOMATO, FRESH MOZZARELLA, BASIL 22
PROSCIUTTO, MOZZARELLA, PEPPERONCINI, MIZUNA, PARMESANO REGGIANO 22
BLANCA, FONTINA, MOZZARELLA, PARMESANO REGGIANO, SEASONAL CHICORY 22
GIARDINO, ROASTED GARLIC, BALSAMIC ONION, ROASTED MUSHROOM, HONEY 22
SALCHICHA, MILD SAUSAGE, ROASTED PEPPERS, MOZZARELLA, OREGANO 24

Piatto Principale

SEARED BRANZINO, WATERCRESS, CALIFORNIA CITRUS, FENNEL, LEMON GREMOLATA 29
ORA KING SALMON, PEAS, GLAZED CARROTS, LEMON GARLIC VINAIGRETTE 38
ROASTED CHICKEN, BRAISED ESCAROLE, KERN RIDGE ROOT VEGETABLES, CHICKEN JUS 28
BEEF TENDERLOIN, WILTED BEET TOPS, PISTACHIO COMPOUND BUTTER 65

Giardino

GRILLED ASPARAGUS, PECORINO ROMANO, CITRUS 14
CHARRED RAPINI, LEMON VINAIGRETTE, WALNUTS 13
ROASTED CAULIFLOWER, ‘VEGANASE’, CAPERS, CHILI FLAKES 13
MASHED POTATOES, CALIFORNIA OLIVE OIL 12

Formaggio

3 cheeses | 22

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

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.