



## Main Plates

- \*Italian sausage Pasta** ~16  
*Spaghetti / smoked pepper sauce / olives*
- \*Free Range Chicken Pasta** ~17  
*Penne / spinach / mushroom Alfredo / fresh herbs*
- \*Duck Carbonara** ~17  
*Farfalle pasta / Applewood smoked bacon / peas*
- \*Shrimp Basilico** ~18  
*Fettuccini / plum tomatoes / basil / garlic / balsamic vinegar*
- \*Pretzel Crusted Idaho Trout** ~21  
*Brussels sprouts / crème fraiche mashed potatoes / whole grain mustard sauce*
- \*Grilled Filet Mignon** ~25  
*Broccolini / celery root potato gratin / red wine & roasted garlic demi.*
- \*Grilled Scottish Salmon** ~22  
*Roasted seasonal vegetables / tortellini / pesto*
- \*Dry Aged Sirloin strip** ~26  
*Crème fraiche mashed potatoes / roasted vegetables / house steak sauce*
- \*Smoked Pork Porterhouse** ~23  
*Braised greens / sweet potato hash / onion & fig jam*

**\*Braised Beef Short Ribs** ~24

*Potato gratin / Crimini mushrooms / carrots / pearl onions /  
carbernet anis jus.*

**\*Veal Saltimbocca** ~24

*Butternut squash risotto / broccolini / lemon & white wine pan  
sauce.*

**\*Chopped Steak Panini** ~12

*White cheddar / caramelized onions / pumpernickel roll /  
house steak sauce / parmesan fries*

Savona uses local produce and meats whenever possible. Consuming raw or undercooked meat and seafood may increase the risk of food borne illness

**Keith Taylor**  
**Chef / Proprietor**

**Trevor Sutherland**  
**Sous Chef**