



Savona Restaurant and Wine Bar

Small Plates

- Wild Mussel Soup** ~8
with saffron & ginger broth / garlic croutons
- Salad Savona** ~5
House greens / oven dried tomatoes / cucumbers / kalamata olives / sweet herb vinaigrette
- The Caesar** ~6
Romaine hearts / croutons / smoked bacon / eggs / garlic parmesan dressing
- Roasted Heirloom Beet Salad** ~8
Baby spinach / spiced pecans / Feta cheese / balsamic vinaigrette
- Lobster Ravioli** ~14
Butternut squash coulis
- Duck Carbonara Risotto** ~9
Confit of duck / bacon / peas / parmesan cheese
- Free Range Chicken Pot Pie** ~10
Wild mushrooms / herb crust
- Lamb Satay** ~11
Tzatziki sauce / marinated cucumbers
- Seared Ahi Tuna "Nachos"** ~13
Crisp won tons / Seaweed salad / Sriracha aioli



Main Plates

Signature Sausage Pasta

~16

Spaghetti / smoked pepper sauce / olives

Free Range Chicken Alfredo

~17

Penne pasta / sundried tomatoes / baby spinach

Cajun Shrimp pasta

~18

Fettuccini / peppers & onions / tomatoes

Roasted Vegetable Pasta Primavera

~14

Chef's selection of vegetables / fresh herbs

Semi – Smoked Atlantic Salmon

~24

Mashed potatoes / Brussels sprouts / mustard sauce

Grilled Filet Mignon

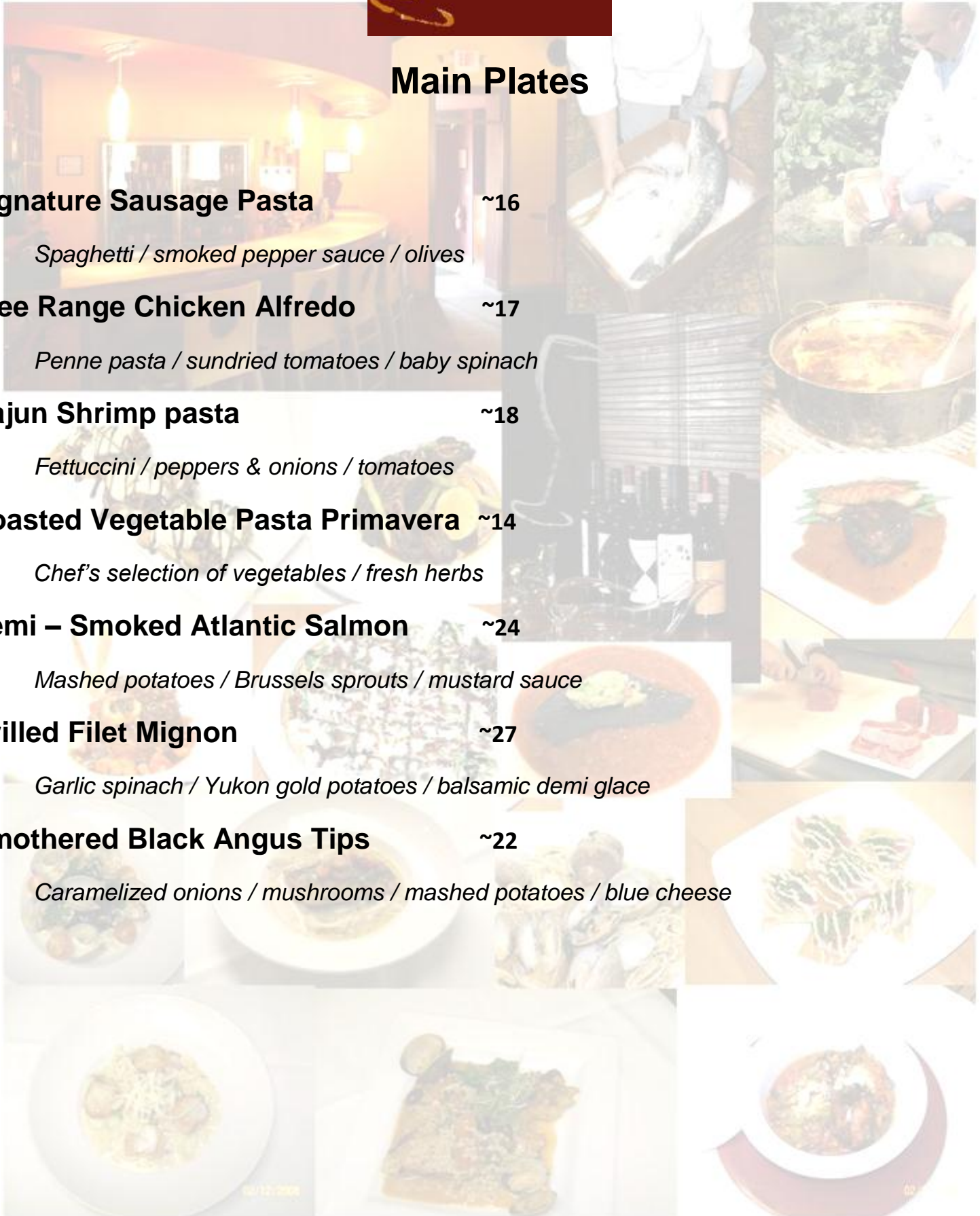
~27

Garlic spinach / Yukon gold potatoes / balsamic demi glace

Smothered Black Angus Tips

~22

Caramelized onions / mushrooms / mashed potatoes / blue cheese





Main Plates

Berkshire Pork Chop

~24

Roasted vegetable & Yukon gold hash / maple bourbon glaze

Veal Osso Buco Milanese Style

~31

Saffron risotto / vegetable garni / natural braising jus

Red Snapper "Aqua Pazza"

~23

Tomatoes / capers / fennel / fresh herbs / olive oil / white wine

Pan Roasted Duck breast

~21

with sweet potato fries / braised red cabbage / pan sauce

Vermont Cheddar Burger

~14

Chopped steak / caramelized onions / Vermont white cheddar / house roll / black pepper aioli / parmesan fries

Consuming raw or undercooked meat and seafood may increase the risk of food borne illness

Keith Taylor

Chef / Proprietor

Trevor Sutherland

Sous Chef



Desserts

Flourless Chocolate Cake ~7

Maraschino cherries and marshmallow fluff

Peanut butter Bread Pudding ~7

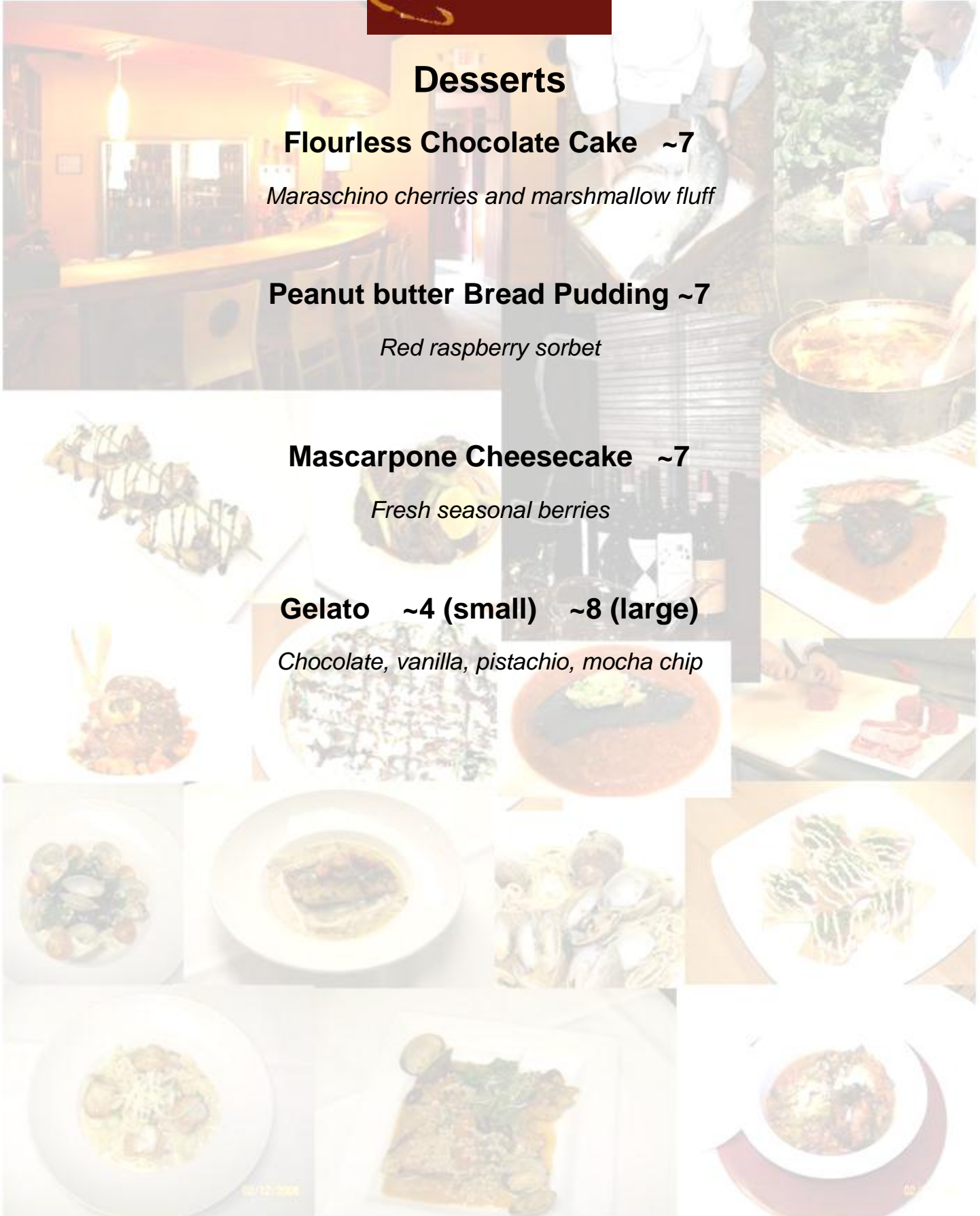
Red raspberry sorbet

Mascarpone Cheesecake ~7

Fresh seasonal berries

Gelato ~4 (small) ~8 (large)

Chocolate, vanilla, pistachio, mocha chip





Savona Restaurant and Wine Bar
79 S. Main Street
Centerville, OH 45458

Telephone: 937-610-9835
Email: info@savonadayton.com

Hours:
Tuesday - Thursday
Dinner 5pm - 9pm

Friday - Saturday
Dinner 5pm - 10pm

Keith Taylor

Chef / Proprietor

Trevor Sutherland

Sous Chef

Savona uses local produce and meats whenever possible.

