



Small Plates

- *Bouillabaisse Milanese** ~14
Fresh fish of the day / shrimp / mussels / plum tomatoes / fennel & saffron broth
- *Salad Savona** ~4
House greens / oven dried tomatoes / cucumber / kalamata olives / Romano cheese / sweet herb vinaigrette
- *The Caesar** ~7
Romaine hearts / egg / bacon / White Anchovies / ciabatta crouton / garlic parmesan dressing
- *Roasted Beet Salad** ~9
Pistachio crusted goat cheese / red onion / baby spinach / apple cider vinaigrette.
- *Meatball Risotto** ~12
sauce marinara/ fresh herbs
- *Crispy Calamari** ~10
Smoked pepper sauce
- *Hand made Potato Gnocchi** ~9
Peas / gorgonzola sauce
- *Seared Ahi Tuna "Nachos"** ~13
Crisp Wontons / marinated seaweed salad / sriracha aioli
- *Ravioli of Eggplant Parmesan** ~8
Mozzarella / marinara / capers / parmesan crust

- *Free Range Chicken Pot Pie** ~11
Seasonal vegetables / puff pastry
- *Sweet Sausage Flatbread** ~10
Peppers / red onions / red sauce / mozzarella
- *Brie Flatbread** ~9
wood smoked bacon / gala apples / spinach / balsamic glaze
- *Portobello Flatbread** ~8
Mushroom sauce / caramelized onion / fontina cheese / fresh herbs

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