

SAVOCA DINNER MENU

Antipasti

- MARINATED OLIVES 6**
- BURRATA BALSAMIC-CHERRY JAM, GRILLED FARM BREAD 11**
- FOCACCIA CALIFORNIA EXTRA VIRGIN OLIVE OIL AGED BALSAMIC 8**
- CHICORY SALAD DATES, FIGS, ALMONDS, WHITE BALSAMIC, PECORINO 14**
- BABY GEM AVOCADO CAESAR CRISPY CHICKPEAS, PARMIGIANO REGGIANO 15**
- ROASTED BEET PANZANELLA SALAD ROASTED BELL PEPPER, FOCACCIA, PARMIGIANO REGGIANO 18**
- CHILLED BAKED SHRIMP PEA PUREE, VINE CHARRED TOMATO, CITRUS VINAIGRETTE 19**

Pastas

- PISTACHIO PESTO CAMPANELLE 21**
BROCCOLI, FENNEL POLLEN, PECORINO ROMANO
- BUCATINI BOLOGNESE 23**
PARMIGIANO REGGIANO
- AGNOLOTTI 24**
ACORN SQUASH, BROWN BUTTER, GOAT CHEESE
- CAVATELLI 26**
CRAB, CORN, BROWN BUTTER, LEMON BREADCRUMB
- BRAISED BEEF AND EGGPLANT "LASAGNA" 28**
SCAMORZA, TOMATO-OLIVE CHECCA

Pizza

- MARGHERITA SAN MARZANO TOMATO, FIOR DI LATTE, BASIL, SEA SALT 18**
- PROSCIUTTO MOZZARELLA, ARUGULA, LEMON, PARMIGIANO REGGIANO 20**
- BLANCA TALEGGIO, RICOTTA, PARMIGIANO REGGIANO, OLIVE OIL 18**
- MUSHROOM FONTINA, ROASTED GARLIC, HONEY 20**

Piatto Principale

- EGGPLANT CANNELLONI 23**
CAPONATA, PINE NUT, BASIL
- SEARED BRANZINO 27**
WATERCRESS, CALIFORNIA CITRUS, BRAISED BABY FENNEL, OLIVE OIL
- ROASTED CHICKEN 28**
BRAISED ESCAROLE, CANNELLINI BEANS, RAISINS, PINE NUTS
- BRAISED BEEF CHEEKS 30**
CAULIFLOWER PUREE, GARDEN CARROTS, BUTTER ASPARAGUS, PEAS
- ORA KING SALMON 38**
WINTER SQUASH, TOASTED FARRO, PISTACHIO
- BEEF FILET 65**
ARTICHOKE, OLIVE OIL, MASHED POTATO, VINCOTTO

From the Garden

- ROASTED CAULIFLOWER LEMON CAPER BUTTER 12**
- CHARRED BROCCOLINI LEMON VINAIGRETTE, WALNUTS 12**
- ROASTED GARDEN CARROTS FRESH HERBS 13**
- MASHED POTATOES 10**

Formaggio

- POINT REYES BLUE FRESH SEASONAL FRUIT 7**
- FISCALINI AGED CHEDDAR CALIFORNIA DATES 7**
- MT. TAM CALIFORNIA BRIE FIG JAM 7**
- ALL THREE CHEESES 18**