

Savoca – a Californian Trattoria

Dinner Menu

STARTERS

- MARINATED OLIVES** 6
- BURRATA** BALSAMIC-CHERRY JAM, COCCOLI BREAD 11
- CHICORY SALAD** DATES, FIGS, ALMONDS, WHITE BALSAMIC, PECORINO 14
- BABY GEM AVOCADO CAESAR** CRISPY CHICKPEAS, PARMIGIANO REGGIANO 12
- BEET STRACCIATELLA** PETITE BASIL, OYSTER MUSHROOMS 13
- SEAFOOD CIOPPINO** BORLOTTI BEANS, HEIRLOOM TOMATOES, PORK SAUSAGE 18

PASTAS

- BUCATINI CACIO E PEPE** PARMIGIANO REGGIANO, PECORINO, TOASTED BLACK PEPPER 17
- PISTACHIO PESTO CAMPANELLE** BROCCOLI, FENNEL POLLEN, PECORINO ROMANO 19
- TAGLIATELLE BOLOGNESE** PARMIGIANO REGGIANO 21
- BRAISED BEEF AND EGGPLANT "LASAGNA"** SCAMORZA, TOMATO-OLIVE CHECCA 23

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

PIATTO PRINCIPALE

- SEARED BRANZINO** WATERCRESS, CALIFORNIA CITRUS, BRAISED BABY FENNEL, OLIVE OIL 27
- ROASTED CHICKEN** BRAISED ESCAROLE, CANNELLINI BEANS, RAISINS, PINE NUTS 28

FROM THE GARDEN

- CHARRED BROCCOLINI** LEMON VINAIGRETTE, WALNUTS 12
- CRISPY MARBLE POTATOES** 10
- ROASTED CAULIFLOWER** LEMON CAPER BUTTER 12

CHEESES, GRILLED BREAD 3 cheeses | 18

- GORGONZOLA DOLCE** FRESH SEASONAL FRUIT 7
- PARMIGIANO REGGIANO** CALIFORNIA DATES 7
- MARIN BLACK TRUFFLE BRIE** FIG JAM 7

DOLCE

- ILLY CAFÉ TIRAMISU** ORANGE BLOSSOM BISCOTTI 9
- OLIVE OIL CAKE** ALMOND, ORANGE JAM, HONEY GELATO 9
- BOMBOLINI VANILLA GELATO**, BLUEBERRY COMPOTE 9
- CHOCOLATE TORTA** PISTACHIO GELATO 9