

Starters

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

Pizzas

- 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
- SHORT RIB** ROASTED CARROTS, SANGIOVESE WINE, POLENTA 30
- 14 OZ. RIB EYE** ARUGULA, CHERRY TOMATO 55

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
- CYPRUS GROVE TRUFFLE GOAT CHEESE** FIG JAM 7

DESIGNED IN ITALY - PRODUCED IN CALIFORNIA



Savoca

Dinner menu