

Savor 
RISTORANTE & BAR

*Take Out
Catering*

Keep Informed!

Join Our Email List

& Follow us on:

Facebook & Instagram

Savormahopac.com

(845)628-3081

Welcome to our "Take Out & Catering menu". You Can Call us at (845)628-3081 or Place your order online at savormahopac.com to arrange a pick up or delivery. Please make Sure you go to our official website and choose online ordering. There are 3rd party websites that offer to take your order and deliver our products as well. They often have outdated menu items and charge misc. fees. To get the best possible price, most current menu & receive special offers I highly recommend ordering directly from us.

We have put a big focus on quality, consistency & variety. I have expanded and adapted our menu to provide a wider array of culinary options to choose from.

I have also adapted our menu to include a large selection of gluten free items. Over 70% of our menu is now capable of being gluten free. Most of our items are made naturally gluten free and others can substitute or eliminate ingredients to be gluten free. Our dinner menu describes which items are gluten free, or can be made gluten free.

I highly recommend that catering orders be placed either over the phone or in person. We will always strive to prepare items as fast as you need them, just keep in mind that some extra time is required to complete catering orders.

The pricing in this menu is subject to change. It is intended for placing orders for take out only. Please refer to our "Dinner Menu" if you plan to dine-in at Savor. Dining reservations can be made by phone or on our website. We also offer party packages for events hosted at Savor. Please call or email us for details and pricing.

Sincerely,
Rick



Side Dishes

Pasta \$8 (1/2 Tray \$30 Full \$50)

Choice of: Spaghetti, Linguine, Capellini, Penne, Rigatoni, Fusilli, Fettuccini, Cavatelli(+2) or Farfalle(+2)
w/ Choice of Sauce: Marinara, Pink, Garlic Cream, Alfredo, Butter or Garlic & Oil

Savor Jumbo Meatballs \$4ea (1/2 Tray \$40(10) Full(20) \$75)

Blend of Veal, beef & Pork w/Onion, Garlic & Fresh Herbs & Seasoning Simmered in our Marinara

Savor Chicken Cutlets \$6ea (1/2 Tray \$30(5) Full(10) \$55)

Choice of Panko or Italian Bread Chicken Breast Pounded Thin

Potatoes \$6 (1/2 Tray \$30 Full \$50)

Choice of Roasted Crispy w/Garlic & Oil finished w/Parmesan or Whipped Yukon's w/Butter, Cream & Garlic

Risotto Rice Balls \$8 (1/2 Tray(15) \$30 Full(40) \$55)

Creamy Risotto w/Mozzarella, Provolone & Parmesan Panko Crusted & Served w/our Marinara

Mega Crunch Shoe String French Fries \$7 (1/2 Tray \$30 Full \$50)

Fried Crispy Served w/Ketchup

Mega Crunch Truffle Parmesan Fries \$9 (1/2 Tray \$35 Full \$60)

Fried Crispy & Tossed w/Black Truffle Oil & Grated Parmesan

Creamy Risotto \$6 (1/2 Tray \$30 Full \$50)

Arborio Rice Braised w/White, Onion & Veggie Stock Finished w/Parmesan & Cream

Escarole & Beans \$7 (1/2 Tray \$30 Full \$50)

Escarole Leaf & Cannelloni Beans Sauteed w/Garlic & Olive Oil

Baby Spinach \$7 (1/2 Tray \$30 Full \$50)

Sauteed w/Garlic & Olive Oil

Broccoli Rabe \$7 (1/2 Tray \$30 Full \$50)

Poached then Sauteed w/Garlic & Olive Oil

Broccoli Florets \$6 (1/2 Tray \$25 Full \$45)

Steamed then Sauteed w/Garlic & Olive Oil

Italian Zucchini \$6 (1/2 Tray \$25 Full \$45)

Sliced & Oven Roasted w/Slivered Onion, Thyme, Garlic & Oil. Dusted w/Oregano Breadcrumbs

Home Made Soup

Pasta Fagioli \$9 Pint \$14 Quart

Light Tomato Broth w/Cannellini Beans, Ditalini & Parmesan

Crab & Corn Chowder \$12 Pint \$20 Quart

Hand Picked Blue Crab w/Sweet Corn, Cream & Maryland Bay Seasoning

Mushroom & Truffle Bisque \$9 Pint \$15 Quart

Pureed Cremini & Forest Mushroom, Black Truffle Oil w/Cream & Brandy

New England Clam Chowder \$10 Pint \$17 Quart

Fresh Chopped Clams, Herbs & Cream w/Diced Potato

Salads

Caesar Lg \$13 Sm \$7 (1/2 Tray \$35 Full Tray \$70)

Romaine Heart, Parmesan Crisps, Shaved Parmesan, Croutons, Anchovy, Creamy Caesar Dressing

Santa Fe Lg \$13 Sm \$7 (1/2 Tray \$35 Full Tray \$70)

Field Greens, Black Bean & Corn Salsa, Tomato, Crumbled Queso, Tortilla Strips, Avocado Ranch Dressing

Chopped \$14 (1/2 Tray \$40 Full Tray \$75)

Chopped Field Greens & Red Onion w/Grape Tomatoes, Diced Fresh Mozzarella & Balsamic Vinaigrette

Fig & Goat Cheese Lg \$13 Sm \$7 (1/2 Tray \$35 Full Tray \$70)

Field Greens, Roasted Goat Cheese, Sundried Fig, Toasted Almond, Raspberry Vinaigrette, Balsamic Drizzle

Savor House Salad Lg \$9 Sm \$5 (1/2 Tray \$30 Full Tray \$50)

Lettuce Blend, Grape Tomato, Bermuda Onion, Homemade Croutons, Creamy Italian Vinaigrette

Arugula & Artichoke Lg \$13 Sm \$7 (1/2 Tray \$35 Full Tray \$70)

Baby Arugula, Artichoke Hearts, Grape Tomatoes, Crispy Pancetta, Shaved Parmesan & Citrus Vinaigrette

Gorgonzola & Balsamic Lg \$13 Small \$7 (1/2 Tray \$35 Full Tray \$70)

Field Greens, Crumbled Gorgonzola, Candied Walnuts, Craisins, Bermuda Onion, White Balsamic Vinaigrette

Add: Chicken+\$6, Shrimp+\$12, Salmon+\$15, Steak +\$15 or Scallops +\$15 (Price for Single Portion)

Cold Appetizers

Eggplant & Burrata

\$13 per order (1/2 Tray(6) \$60 Full Tray(12) \$110)

Breaded Eggplant w/a Ricotta Stuffed Fresh Mozzarella w/Red Pepper, Basil, Olive Oil, & Balsamic Reduction

Filet Mignon Carpaccio \$16 per order

Raw Filet Pounded Thin & Topped w/a Baby Arugula Salad w/Capers, Parmesan, Truffle Oil Drizzle

Meatball & Ricotta Insalata \$13 per order

House Made Meatball w/Ricotta, Mixed Greens & Tomato in our Creamy Italian, Parmesan & Garlic Crostini

Prosciutto Wrapped Bocconcini

\$12 per order (1/2 Tray(15) \$50 Full Tray(30) \$90)

Fresh Mozzarella Wrapped w/Thin Sliced Parma Prosciutto w/Olive Oil, Fresh Basil & Balsamic Reduction

Spicy Tuna & Avocado Stack

\$16 per order (1/2 Tray(4) \$50 Full Tray(8) \$90)

Ahi Tuna Stacked w/Avocado, Topped w/Sesame Seeds, Panko & Scallions w/a Wasabi & Sesame Cream Drizzle

Homemade Seafood Salad \$14 per order (Pint \$25 Quart \$45)

Squingili, Pulpo, Calamari & Shrimp Tossed in Extra Virgin Olive Oil & Red Wine Vinegar w/Italian Herbs

Oysters^{\$16} or Clams^{\$13} 1/2 Shell (\$30 Oysters & \$20 Clams Dozen)

6 Shucked to Order & Served w/our Cocktail Sauce & Lemon

Jumbo Shrimp Cocktail \$13 per order (\$35 per Dozen)

3 Pacific White Extra Jumbo Shrimp Cooked & Chilled Served w/our Cocktail Sauce & Lemon

Hot Appetizers

Manicotti \$12 (1/2 Tray(10) \$50 Full(20) \$90)

Pasta Rolled w/Ricotta Topped w/Mozzarella, Finished w/Choice of Marinara or Pink Sauce

Grilled Octopus \$14 (1/2 Tray \$75 Full \$140)

w/Sauteed Onions & Garlic Finished w/White Wine, Garlic & Lemon, Served w/a Baby Arugula Salad

Truffle Arancini \$11 (1/2 Tray(15) \$40 Full(30) \$75)

Mozzarella, Parmesan & Arborio Rice w/a Panko Crust Over a Truffle Cream Sauce

Coconut Shrimp \$11 (1/2 Tray(20) \$40 Full (40) \$75)

Shaved Coconut & Panko Breaded, Served w/our Honey Mustard Dipping Sauce

Mozzarella Sticks \$9 (1/2 Tray(30) \$40 Full(60) \$90)

Battered Mozzarella Fried Crispy Served w/a Marinara Dip

Teriyaki Steak Bites \$15 (1/2 Tray \$70 Full \$130)

Seared NY Strip Bites Tossed in our Teriyaki Sauce over a Garlic Crostini w/a Piquant Dip

Spiedini ala Romana \$13 (1/2 Tray(8) \$45 Full(16) \$80)

Sliced Brioche Stuffed w/Mozzarella & Provolone, Italian Breaded & Topped w/a Brown Butter Capers Sauce

Bacon Wrapped Dates \$8 (1/2 Tray(10) \$40 Full(20) \$75)

Stuffed w/Creamy Goat Cheese & Finished w/a Sweet Balsamic Drizzle

Hand Made Cannelloni \$12 (1/2 Tray(10) \$50 Full(20) \$90)

Ground Veal & Beef w/Fontina & Spinach Rolled in a Light Crepe Topped w/a Pesto Cream Sauce

Crack Fire Chicken Bites \$9 (1/2 Tray \$40 Full \$75)

Polenta Crusted Chicken Bites Tossed in a Sweet & Spicy Orange Chile Sauce, Sesame Seeds & Scallion

Butternut Squash Ravioli \$11 (1/2 Tray \$50 Full \$90)

Topped w/a Brown Butter Sage Sauce & Candied Walnuts

Lager Steamed Littlenecks \$16 (1/2 Tray(36) \$45 Full(72) \$80)

Long Island Littlenecks Simmered in a Boston Lager w/Drawn Butter & Lemon

Savor Crab Cakes \$15 (1/2 Tray(12) \$80 Full(24) \$150)

Blue Crab w/sauteed Vegetables & Seasoned Breadcrumbs, Served w/a Red Pepper Remoulade

Bacon Wrapped Scallops \$16 (1/2 Tray(20) \$75 Full(40) \$140)

Day Boat Scallops wrapped in Hickory Smoked Bacon w/a Maple Syrup Sauce

Garlic Parmesan Shrimp \$13 (1/2 Tray(20) \$60 Full(40) \$110)

Pan Seared Jumbo Shrimp Topped w/a Garlic Cream Sauce & Topped w/Oreganato Breadcrumb

Eggplant & Prosciutto Rollantine \$13 (1/2 Tray(10) \$60 Full(20) \$110)

Thin Sliced Eggplant Rolled w/Prosciutto, Parmesan & Ricotta Topped w/Fresh Mozzarella w/a Pink Sauce

Choose Your Style Apps

Fried Calamari \$15 (1/2 Tray(10) \$60 Full(20) \$110)

(Traditional), (Asian Sesame w/Wasabi Dip), (Crack Fire w/Sriracha Aioli), (Buffalo w/Crumbled Blue Cheese)

Broiled Clams(6) \$14 (1/2 Tray(24) \$50 Full(48) \$90)

(Casino w/Bacon & Red Pepper) or (Oreganato Breadcrumb Topping)

Broiled Oysters(4) \$14 (1/2 Tray(16) \$50 Full(32) \$90)

(Rockefeller w/Spinach & Hollandaise), (Casino w/Bacon & Red Pepper), or (Oreganato Breadcrumb Topping)

Chicken or Vegan Dumplings \$14 (1/2 Tray(24) \$50 Full(48) \$90)

Crispy Dumplings Tossed in our Asian Sesame Sauce Finished w/Sesame Seeds & Scallion w/a Wasabi Dip

Jumbo Chicken Wings(7) \$14 (1/2 Tray(30) \$50 Full(60) \$90)

(Buffalo), (Asian), (Crack Fire), (Mango Habanero), (Garlic Parmesan), (Teriyaki), (Bourbon)

Prince Edward Island Mussels \$14 (1/2 Tray \$50 Full \$90)

Simmered in your Choice of (Marinara), (Fra Diablo), (Coconut Curry) or (White Wine) Sauce

Pasta Dishes

Zuppa Di Pesce \$35 (1/2 Tray(4) \$75 Full(8) \$140)

Mussels, Clams, Scallops, Shrimp & Calamari in a Tomato & Seafood Broth Served over Capellini

Lobster Ravioli \$30 (1/2 Tray(5) \$100 Full(10) \$180)

Striped Ravioli w/Chunks of Lobster over a Black Truffle Garlic Parmesan Cream Sauce

Linguine Vongole \$25 (1/2 Order \$13) (1/2 Tray(5) \$60 Full(10) \$110)

Little Necks Simmered w/White Wine, Clam Juice, Garlic & Butter w/Chopped Clams over Linguine

Pesto Shrimp Rigatoni \$25 (1/2 Order \$13) (1/2 Tray(5)\$50 Full(10)\$90)

Seared Shrimp in a Pesto & Parmesan Cream Sauce, Tossed w/Mezzi Rigatoni & Roasted Pepper

Purse Pasta w/Shrimp \$25 (1/2 Tray(5) \$90 Full(10) \$175)

Pasta Pouches Stuffed w/Ricotta & Parmesan Cheese Tossed in a Pink Sauce w/Shrimp & Pea

Shrimp & Truffle Mac \$32 (1/2 Order \$17) (1/2 Tray(5) \$90 Full(10) \$170)

Our Cheese Sauce w/Truffle Oil, Tossed w/Rigatoni & Topped w/Jumbo Shrimp & a Savory Ritz Crust

Chicken & Sausage \$23 (1/2 Order \$12) (1/2 Tray(5) \$50 Full(10) \$90)

Cavatelli Pasta w/Sausage, Chicken, Red Peppers & Broccoli Rabe in a Garlic & White Wine Sauce

Mozzarella & Eggplant \$23 (1/2 Order \$12) (1/2 Tray(5) \$50 Full(10) \$90)

Diced Eggplant & Fresh Mozzarella in a Plum Tomato & White Wine Sauce Tossed w/Fusilli Pasta

Truffle Cream Bolognese \$25 (1/2 Order \$14) (1/2 Tray(5)\$75 Full(10)\$140)

Beef, Veal & Pork w/Tomato, Red Wine, Cream & Truffle Oil w/Cavatelli, Sweet Peas & Ricotta

Wild Mushroom Ravioli \$23 (1/2 Tray(5) \$70 Full(10) \$125)

Forest Mushroom Ravioli Topped w/a Porcini & Truffle Cream Sauce

Spaghetti & Meatballs \$20 (1/2 Order \$12) (1/2 Tray(4) \$40 Full(8) \$75)

Homemade Meatballs w/Veal, Beef & Pork in our Marinara over Spaghetti

Spaghetti Carbonara \$23 (1/2 Order \$13) (1/2 Tray(5) \$60 Full(10) \$110)

Chopped Bacon, Parmesan, Onion, Butter & Egg Yokes w/Green Peas

Rigatoni Bolognese \$23 (1/2 Order \$13) (1/2 Tray(5) \$60 Full(10) \$110)

Veal, Beef & Pork w/Tomato & Red Wine, Touch of Cream, Green Peas & Grumbled Goat Cheese

Penne Primavera \$20 (1/2 Order \$12) (1/2 Tray(5) \$50 Full(10) \$90)

Zucchini, Broccoli Rabe & Roasted Pepper, in a White Sauce w/Wine, Garlic, Parmesan & Cream

Beef Stroganoff \$25 (1/2 Tray(5) \$80 Full(10) \$150)

Braised w/Mushrooms & Peas in a Beef Bordelaise Tossed w/Pappardelle w/a Crème Fraiche Drizzle

Fettuccini Alfredo \$20 (1/2 Order \$12) (1/2 Tray(5) \$50 Full(10) \$90)

Imported Grated Parmesan, White Wine & Garlic in a Cream & Butter Sauce

Penne Alla Vodka \$20 (1/2 Order \$12) (1/2 Tray(5) \$50 Full(10) \$90)

Prosciutto, Pancetta & Bacon w/Sauteed Onions, Cream & Vodka Finished w/Marinara

Risotto Dishes

Seafood Putanesca \$30 (1/2 Order \$16) (1/2 Tray(4) \$75 Full(8) \$140)

Scallops, Cod & Shrimp Simmered in a White Wine & Plum Tomato Sauce w/Olives & Capers

Chicken Cacciatore \$23 (1/2 Order \$13) (1/2 Tray(4) \$60 Full(8) \$110)

Braised w/Peppers, Mushroom & Onion In Tomato & Wine Sauce

Chicken Scarpariello \$23 (1/2 Order \$13) (1/2 Tray(4) \$60 Full(8) \$110)

Chicken & Sausage in a Rosemary, Lemon & White Wine Sauce, w/Hot Cherry & Roasted Red Peppers

Shrimp Scallop Scampi \$30(1/2 Order \$16) (1/2 Tray(5)\$100 Full(10)\$190)

Jumbo Shrimp & Sea Scallops in a Garlic, White Wine & Lemon Sauce

Entrées

(Catering Sizes for All Entrees & Seafood Items Include Sauces But Do Not Include Sides Dishes)

Filet Oscar \$45 (1/2 Tray(6) \$150 Full(12) \$280)

Filet Mignon Topped w/our House Crab Cake, Finished w/a Hollandaise Sauce, Roasted Potato & Broccoli

Chicken Mazzei \$25 (1/2 Tray(5) \$80 Full(10) \$150)

Topped w/ Prosciutto & Fresh Mozzarella, Finished w/a Pink Sauce Served w/Italian Zucchini & Capellini

Angus NY Strip \$35 (1/2 Tray(5) \$100 Full(10) \$180)

w/a Peppercorn Sauce, Caramelized Onions & Mushrooms & Whipped Potatoes

Veal Osso Bucco \$45 (1/2 Tray(4) \$120 Full(8) \$220)

Braised Veal Shank w/a Mushroom Bordelaise, Served w/a Truffle Risotto & Broccoli Rabe

Honeycomb Tripe \$25 (1/2 Tray(5) \$80 Full(10) \$150)

Braised w/Plum Tomatoes, Fresh Herbs, Onion & Garlic, Finished w/Potato & Escarole

Chicken Limoncello \$25 (1/2 Tray(5) \$80 Full(10) \$150)

Breaded & Topped w/Spinach, Fresh Mozzarella & Limoncello Sauce, Served w/Zucchini & Risotto Balls

Filet Mignon w/Prosciutto \$40 (1/2 Tray(6) \$140 Full(12) \$260)

Topped w/a Truffle Porcini Sauce Served w/Whipped Potatoes & Sauteed Baby Spinach

Chicken or Veal Martini *(See Pricing Below)*

Panko Breaded, Topped w/a Champagne, Citrus Sauce w/Broccoli Rabe & Whipped Potatoes

Chicken or Veal Marsala *(See Pricing Below)*

Simmered in a Marsala Wine & Mushroom Sauce Served w/Choice of Pasta & House Salad

Chicken or Veal Milanese *(See Pricing Below)*

Panko Breaded, Topped w/Arugula, Grape Tomatoes & Parmesan in an Italian Vinaigrette

Chicken or Sole Francese *(See Pricing Below)*

Egg Battered & Topped w/a White Wine & Lemon Sauce Served w/Spinach & Whipped Potatoes

Chicken, Veal, Shrimp or Eggplant Parmigiana *(See Pricing Below)*

Italian Breaded and Topped w/Grated Parmesan & Mozzarella Served w/Spaghetti & House Salad

(Chicken or Eggplant \$20, 1/2 tray \$60 Full \$110) (Veal, Sole or Shrimp \$25, 1/2 tray \$75 Full \$125)

Seafood

Broiled or Fried Seafood Platter \$35 (1/2 Tray(4) \$90 Full(8) \$175)

Sea Scallops, Jumbo Shrimp, Cod & Salmon Served w/our Tartar Sauce & Mega Crunch Fries

Savor Surf & Turf \$45 (1/2 Tray(4) \$110 Full(8) \$200)

Filet Mignon Served w/2 Crab Stuffed Jumbo Shrimp Served w/Whipped Potatoes & Spinach

Naked Lobster Roll \$30 (1/2 Tray(5) \$125 Full(10) \$200)

Maine Lobster in a Toasted New England Bun, Truffle Parmesan Fries, Drawn Butter & Lemon

Porcini or Bourbon Salmon \$30 (1/2 Tray(5) \$90 Full(10) \$170)

Porcini & Truffle Cream Sauce or Sweet Bourbon Glaze w/Whipped Potatoes & Sauteed Baby Spinach

Stuffed Jumbo Shrimp \$30 (1/2 Tray(16) \$75 Full(32) \$140)

w/our Crab Stuffing over a Garlic Cream Sauce, Served w/Broccoli Rabe & Whipped Potatoes

Blackened Mahi Mahi \$30 (1/2 Tray(5) \$90 Full(10) \$170)

Cajun Spiced & Topped w/a Pineapple & Mango Salsa over Risotto & Sauteed Broccoli Rabe

Day Boat Sea Scallops \$35 (1/2 Tray(5) \$90 Full(10) \$170)

Pan Seared, Finished w/White Wine, Lemon & Garlic Sauce, Whipped Potatoes & Sautéed Spinach

Sesame Crusted Ahi Tuna \$30 (1/2 Tray(5) \$90 Full(10) \$170)

Topped w/Teriyaki & Sesame Seeds, Sriracha Aioli & Wasabi Dip, Spinach & Whipped Potatoes

Cod Oreganato w/Basil Pesto \$30 (1/2 Tray(5) \$75 Full(10) \$140)

Topped w/Pesto & Italian Breadcrumb, Garlic Cream Sauce, w/Escarole & Beans & Whipped Potatoes

Horseradish Crusted Chilean Bass \$40 (1/2 Tray(4) \$100 Full(8) \$190)

Topped w/Dijon & Horseradish Breadcrumb, Served w/Sauteed Broccoli Rabe & Roasted Potatoes

Rick's Seafood Catering Menu

Fresh Seafood

**** Sold at Market Price by the Pound, Directly From Hunts Point Market!!****

Salmon, Flounder, Cod, Mahi, Tuna, Chile Sea Bass, Lobster Meat, Mussels, Whole Clams, Chopped Clams, Oysters, Scallops, Shrimp, Calamari, Other Items by Request

Appetizers

Shrimp Cocktail \$25 per Pound

Pacific White Extra Large Shrimp Poached in Shrimp Tea & Chilled. Served w/Cocktail Sauce & Lemon

Seafood Salad \$30 per Pound

Squingili, Pulpo, Calamari & Shrimp Tossed in Extra Virgin Olive Oil & Red Wine Vinegar w/Italian Herbs

Baked Clams \$25 per Dozen

Fresh Chopped Clams w/Herbs, Garlic, Onion & Seasoned Bread Crumb Stuffed into Topneck Shells

Coconut Shrimp \$20 per Dozen

Shaved Coconut & Panko Breaded, Served w/our Honey Mustard Dipping Sauce

Mini Crab Cakes \$30 per Dozen

Blue Crab w/Sauteed Vegetables & Seasoned Breadcrumbs, Pan Fried & Served w/a Red Pepper Remoulade

Garlic Parmesan Jumbo Shrimp \$35 per Dozen

Pan Seared Extra Jumbo Shrimp over a Garlic Cream Sauce & Topped w/Oreganato Breadcrumb

Broiled \$20 or Steamed \$15 Littleneck Clams per Dozen

Broiled Casino Style w/Bacon & Red Pepper or Oreganato Style or Steamed w/White Wine & Butter

Oysters Rockefeller \$30 per Dozen

Fresh Shucked East Coast Oysters Topped w/Baby Spinach & Hollandaise Finished w/Seasoned Panko

Prince Edward Island Mussels \$30 for 1/2 Tray \$55 for Full Tray

Simmered in your Choice of (Marinara), (Fra Diablo), (Coconut Curry) or (White Wine) Sauce

Entrees

Zuppi De Pesce \$75 for 1/2 Tray(4) \$140 for Full Tray(8)

Mussels, Clams, Scallops, Shrimp & Calamari in a Light Tomato & Seafood Broth Served over Capellini

Linguine Vongole \$60 for 1/2 Tray(5) \$110 for Full Tray(10)

Little Necks Simmered w/White Wine, Clam Juice, Garlic & Butter w/Fresh Chopped Clams over Linguine

Pesto Shrimp Rigatoni \$50 for 1/2 Tray(5) \$90 for Full Tray(10)

Pan Seared Shrimp in a Pesto & Parmesan Cream Sauce, Tossed w/Mezzi Rigatoni & Roasted Red Pepper

Seafood Putanesca Risotto \$65 for 1/2(5) Tray \$120 for Full Tray(10)

Scallops, Cod & Shrimp Simmered in a White Wine & Plum Tomato Sauce w/Olives & Capers

Shrimp Scampi \$50 for 1/2 Tray(5) \$90 for Full Tray(10)

Pacific White Extra Large Shrimp in a Garlic, White Wine & Lemon Sauce Comes w/Choice of Pasta

Sole Francese \$45 for 1/2 Tray(5) \$80 for Full Tray(10)

Egg Battered & Topped w/a White Wine & Lemon Sauce

Crab Stuffed Sole \$12 or Jumbo Shrimp \$4 per Each

Both are Stuffed w/our Crab Meat Stuffing Served w/our Garlic Cream Sauce

Faroe Island Salmon \$12 Per Portion

Choose Between Porcini & Truffle Cream Sauce or Sweet Bourbon Glaze

Blackened Mahi \$13 Per Portion

Cajun Seared Boneless Fillet Topped w/a Pineapple & Mango Citrus Sauce

Horseradish Crusted Chilean Sea Bass \$20 Per Portion

Pan Seared Topped w/Dijon & Horseradish Breadcrumb

Sauteed Sea Scallops \$80 for 1/2 Tray(5) \$150 for Full Tray(10)

Pan Seared & Finished w/a White Wine, Lemon & Garlic Sauce

Sesame Crusted Tuna \$60 for 1/2 Tray(5) \$110 for Full Tray(10)

Seared Rare Topped w/Teriyaki & Sesame Seeds, Sriracha Drizzle & Wasabi Dip

Cod Oreganato w/Pesto \$60 for 1/2 Tray(5) \$110 for Full Tray(10)

Topped w/Pesto & Italian Breadcrumb, Garlic Cream Sauce

(Sm = Small 12" Pie) **Savor Crust Pizza** (Lg = Large 16" Pie)

NY Style (Sm \$12) (Lg \$15) (gf**)

Melted Mozzarella Cheese w/our Signature Sauce

Margherita (Sm \$13) (Lg \$16) (gf**)

Fresh Mozzarella & Tomato, Fresh Basil & Garlic

White Pizza (Sm \$15) (Lg \$20) (gf**)

Mozzarella, Ricotta & Parmesan, Garlic & Basil

Meat Lovers (Sm \$17) (Lg \$22) (gf**)

Prosciutto, Pepperoni, Sausage & Meatball on a NY Style Pizza

Fungi Truffle (Sm \$16) (Lg \$21) (gf**)

Mozzarella, Ricotta Cheese, Mushrooms & Truffle Oil

Penne Vodka (Sm \$15) (Lg \$20) (gf**)

White Pizza, Penne, Vodka Sauce, Bacon & Pancetta

Italian Veggie (Sm \$16) (Lg \$21) (gf**)

Eggplant, Zucchini, Red Pepper, Broccoli Rabe, Basil & Garlic on a NY Style Pizza

Shrimp Scampi (Sm \$18) (Lg \$23) (gf**)

Mozzarella, Shrimp, Sauce w/White Wine, Lemon & Garlic

Fig & Prosciutto (Sm \$17) (Lg \$22) (gf**)

Parma Prosciutto, Diced Fig & Fig Jam, Baby Arugula, Shaved Parmesan

Clams Oreganato (Sm \$17) (Lg \$22) (gf**)

Mozzarella, Fresh Chopped Clams, Oreganato Breadcrumbs & Garlic

Meatball & Ricotta (Sm \$16) (Lg \$21) (gf**)

Sliced Meatball, Ricotta Cheese, Melted Mozzarella, Red Sauce

Buratta Margherita (Sm \$16) (Lg \$21) (gf**)

Fresh Mozzarella Stuffed w/Ricotta, Fresh Basil & Extra Virgin Olive Oil

Chicken Bacon Ranch (Sm \$16) (Lg \$21) (gf**)

Breaded Chicken Cutlet, Bacon & Ranch on a NY Style Pizza

Eggplant & Goat Cheese (Sm \$17) (Lg \$22) (gf**)

Eggplant, Crumbled Goat Cheese, Roasted Red Pepper, Balsamic Drizzle

Savor Specialty Salad Pizza (Sm \$15) (Lg \$20) (gf**)

(Choose One Salad Type From The Choices Below)

Fig & Goat, Gorgonzola, Caesar, Arugula & Artichoke, Santa Fe, House

(Please Refer to the Salad Section of the Menu to See the Ingredients)

Pizza Toppings (Sm/Lg)

Pepperoni(\$2/\$3), Sausage(\$2/\$3), Prosciutto(\$3/\$5), Meatball(\$2/\$3)

Bacon(\$3/\$5), Sopresata(\$3/\$5), Shrimp(\$6/\$8), Chicken(\$2/\$3), Anchovy(\$2/\$3)

Hot Cherry Peppers(\$1/\$2)

Onion(\$2/\$3)

Eggplant(\$2/\$3)

Mushroom(\$2/\$3)

Green Pepper(\$2/\$3)

Garlic(\$1/\$2)

Black Olives(\$2/\$3)

Broccoli Rabe(\$3/\$5)

Italian Zucchini(\$3/\$5)

Spinach(\$3/\$5)

Roasted Pepper(\$2/\$3)

Extra Cheese(\$2/\$4)

(gf) = Gluten Free Cauliflower Crust Add \$2 (Small Pie Only)**