

Antipasti

Antipasto Sapore	\$18
<i>Lobster and asparagus salad with blood orange vinaigrette</i>	
Calamari	14
<i>Fried calamari with baby zucchini, carrot and mint mustard</i>	
Gamberi	15
<i>Sautéed shrimp with orzo, prosciutto and mustard seeds sauce</i>	
Tonno	14
<i>Trio of big eye tuna: carpaccio, tartar and grilled</i>	
Asparagi	14
<i>Grilled asparagus, butternuts squash and crispy lentil</i>	
Carpaccio	14
<i>Filet mignon Carpaccio with pickled vegetable, baby arugula and parmesan</i>	
Agnello	14
<i>Loin of lamb in black pepper crust with braised spinach and beans</i>	
Anatra	15
<i>Breast of pekin duck with candied mustard fruit</i>	
Prosciutto	17
<i>Trio of: San Danielle, Parma and Speck</i>	

Insalate & Zuppe

Mista	12
<i>Organic mesclun salad with seasonal vegetables</i>	
Carciofi	14
<i>Organic artichoke hearts, frisee, shaved parmesan and prosecco vinaigrette</i>	
Mozzarella	18
<i>Buffalo mozzarella with yellow and red tomatoes</i>	
Belga	12
<i>Endive, pears, walnuts and gorgonzola cheese</i>	
Zuppa	12
<i>Butternut squash, pumpkin seed oil and speck</i>	
Minestrone	12
<i>Mixed vegetables soup "Tuscan style"</i>	

Executive chef Francesca Bergamini

Chef Edilberto Soriano

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Pasta

Agnolotti	\$16
<i>Filled with goose tossed in a light black truffle puree</i>	
Papardelle	21
<i>With chanterelle mushroom sauce and melted pecorino cheese</i>	
Gnocchi	16
<i>Trio of dumplings: caccio & pepe, pesto and tomato sauce</i>	
Rigatoni “Amatriciana”	16
<i>With pancetta, spicy tomato sauce and pecorino romano</i>	
Fettuccine	18
<i>With artichokes and sun dried tomatoes</i>	
Ravioli	16
<i>Filled with goat cheese, potato tossed with zucchini and leeks</i>	
Tagliolini	18
<i>With shrimp and cherry tomato</i>	
Tonnarelli	16
<i>With fresh tuna, gaeta olives and dried orange</i>	
Ripieni	16
<i>Trio of: cannelloni, gnocchi and ravioli</i>	
Risotto	21
<i>With lemon zest and crab meat</i>	

Secondi Piatti / Entree

Spigola	29
<i>Sautéed Chilean sea bass with roasted peppers and asparagus puree</i>	
Salmone	24
<i>Filet of king salmon with onion soubise, broccoli rabe and fennel puree</i>	
Grigliata di Pesce	29
<i>Grilled shrimp, lobster, octopus, cuttlefish and scallops</i>	
Branzino	26
<i>Roasted Mediterranean sea bass with potato, fennel and tomatoes</i>	
Manzo	29
<i>Sirloin steak with roasted potato, cannellini beans and broccoli rabe</i>	
Agnello	29
<i>Roasted lamb chops with mushrooms, baby onion and Pinot Noir reduction</i>	
Piatti del Di	P/A
<i>Specials of the day</i>	