

Antipasti

Antipasto Sapore	\$16
<i>Lobster and asparagus salad with blood orange vinaigrette</i>	
Calamari	12
<i>Fried calamari with baby zucchini, carrot and mint mustard</i>	
Gamberi	14
<i>Sautéed shrimp with orzo, prosciutto and mustard seeds sauce</i>	
Tonno	14
<i>Big eye tuna tartar with avocado puree</i>	
Asparagi	12
<i>Grilled asparagus, butternuts squash and crispy lentil</i>	
Carpaccio	12
<i>Filet mignon Carpaccio with pickled vegetable, baby arugula and parmesan</i>	
Prosciutto	16
<i>Parma prosciutto with pickled vegetable</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>	

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Pasta

Lasagna	\$14
<i>Bolognese style</i>	
Papardelle	18
<i>With chanterelle mushroom sauce and melted pecorino cheese</i>	
Gnocchi	14
<i>With tomato and mozzarella</i>	
Rigatoni “Amatriciana”	14
<i>With pancetta, spicy tomato sauce and pecorino romano</i>	
Fettuccine	16
<i>With artichokes and sun dried tomatoes</i>	
Tagliolini	16
<i>With shrimp and cherry tomato</i>	
Risotto	19
<i>With lemon zest and crab meat</i>	

Secondi Piatti / Entree

Salmone	22
<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	24
<i>Sautéed Mediterranean sea bass with capers and lemon</i>	
Manzo	24
<i>Filet mignon with baby onion and olives</i>	
Piatto del Di	P/A
<i>Special of the day</i>	

Executive chef Francesca Bergamini

Chef Edilberto Soriano