# The Savog BISTMRO 

## starters

crabfingers savoy (GF)
our house specialty since 1954, crab claws in secret sherry wine sauce 17
clams italiano (GF)
middlenecks, white wine lemon-butter, fresh herbs 16
clams casino (GF)
middlenecks, bacon, cooper sharp cheese 14

## crispy calamari

banana peppers +marinara sauce or buffalo style 13

## stuffed mushrooms (GF)

sweet sausage, fresh spinach, mozzarella 1

## baked oysters

locally sourced, wild caught, garlic-breadcrumbs, leeks, spinach, bacon 15
oysters on the half shell (GF)
local east points, prosecco mignonette, cocktail sauce, fresh lemon 13

## baked gnocchi

potato gnocchi, fontina, parmesan, mozzarella cheeses 13
italian long hots (GF)
seedless long hot peppers, olive oil, fresh garlic 11
with sausage and marinara 13

## luna's wings

house floured +buffalo ranch, jamaican jerk, bourbon bbq 13
fiery dancing shrimp
lightly floured gulf shrimp
sweet-chili hoisin sauce 14
(GF) = gluten-free

## pasta bowls

orecchiette with broccoli rabe*
little ears with sautéed broccoli rabe, crumbled Italian sausage, grape tomatoes 23
cavetelli bolognese*
traditional meat sauce 23
cajun chicken bowl*
blackened chicken, penne pasta, baby spinach, grape tomatoes, creamy alfredo 23

## gnocchi short rib

pulled short rib, potato gnocchi, red wine demi glace, parmesan 26
(gluten-free option not available on this item)
linguine and clams*
garlic, olive oil, white wine, middlenecks
+red or white \$24
creamy tuscan shrimp*
sautéed gulf shrimp, baby spinach,
4 cheese alfredo sauce, linguine 27

## seafood cioppino*

linguine, gulf shrimp, sea scallops, middleneck clams olive oil, garlic, +bianco or spicy red 33

* gluten-free option available for additional 1.99


## burgers and sandwiches

## east vineland burger

angus beef, american cheese, lettuce, tomato,
long hot pepper, fries 16.99
smokehouse burger
angus beef, cheddar,
applewood bacon, onion ring,
bbq sauce, fries 17.99

## savoy cheesesteak

angus steak meat, american cheese, long hot pepper, fries 15.99

## for the table

burrata board (serves 2) fresh mozzarella with creamy center, parmesan crostini, roasted red peppers, grapes, aged balsamic, EVOO 14
(available gluten-free)
polenta volcano board (serves 2-4)
creamy cheese polenta, bolognese sauce, parmesan crostini, romano 18 (available gluten-free)

## main plates

## bourbon salmon (GF)

wild faroe island salmon, pan seared, brown sugar, black peppercorns, bourbon glaze 26

## savoy crab cakes

lump crab, citrus aioli 35
grilled sesame crusted ahi tuna asian slaw, teriyaki-ginger 27

## florida red snapper

pecan encrusted, honey butter sauce 29

## black bass (available GF)

pan seared bass, julienne squash, zucchini and carrot with capellini, garlic-scampi aioli 31
parmigiana (available GF)
marinara sauce, mozzarella, side of pasta
+nature veal 27 chicken 23

## milanese

baby arugula, grape tomatoes, lemon vinaigrette +nature veal 29 chicken 24

## cape may (available GF)

fresh asparagus, lump crab, prosciutto, fontina +nature veal 36 chicken 31

## saltimbocca (available GF)

prosciutto, provolone, fresh sage, baby spinach +nature veal 29 chicken 24
marsala (available GF)
mushrooms, marsala wine over potato gnocchi
+nature veal 30 chicken 25
grilled filet mignon (GF)
brandy-peppercorn sauce
6oz. 34 8oz. 40
grilled new york strip (available GF) herb butter, onion rings 34

## tuscan pork chop (available GF)

center cut, bone-in pork rib chop, sautéed escarole, olive oil, garlic, white cannelloni beans 29
grilled vegetable risotto (available GF) spinach and mushroom risotto, zucchini, squash, asparagus, roma tomato, balsamic drizzle, white truffle oil 23 + grilled chicken 26 + shrimp 29

## enhancements

sautéed lump crabmeat 12
spinach-mushroom risotto 8
sautéed baby spinach
olive oil, garlic 6
sautéed broccoli rabe olive oil, garlic, red pepper 7
grilled asparagus
hollandaise sauce 7

## wines by the glass

## Sauvignon Blanc

Cupcake, New Zealand 9.5

## Chardonnay

Coastal Vines, CA 8.5
Carmel Road, Monterey 11

## Pinot Grigio

Coastal Vines, CA 8.5
Ca' Montini, Trento 11

## Riesling

Cavit, Italy 10
Prosecco
Lunetta, Italy 9
White Zinfandel
Estrella, Italy 8

## Moscato

Villa Rosa, Italy 9.5

## Pinot Noir

Montpellier, CA 9.5
Carmel Road, Monterey 12
Cabernet Sauvignon
Coastal Vines, CA 8.5
J Lohr, Paso Robles 11.5

## Merlot

Coastal Vines, CA 8.5
Malbec
Piatelli Reserva, Argentina 10

## signature drinks

## bourbon crush

makers mark, homemade sours, amareno cherry, lemon rind

## aperol spritz

aperol, muddled orange, prosecco, club soda

## buena social

hendrick's gin, st. germaine elderflower, muddled cucumber, lime \& mint, club soda

## savoy cosmo

belvedere vodka, muddled fresh
lime, triplesec, spash of cran
salted maple old fashioned
knob creek maple bourbon, muddled orange, amareno cherry, bitters, pinch of salt
lemon basil martini
stoli citros, muddled fresh lemon,
basil, sugar rim

## espresso martini

stoli vanilla vodka, kahlua, chocolate godiva, fresh espresso

## white cran cosmo

stoli vodka, triplesec, white cranberry juice, fresh cranberries

