

PRIMI

ARANCINE [rice balls] 7.95
two lightly breaded & fried risotto balls
stuffed with bolognese & sweet peas

BRUSCHETTA 7.95
housemade crostini topped with fresh basil
& ripe vine tomato marinade

NONNA'S FAMOUS MEATBALLS 8.95
two homemade meatballs with a scoop of
ricotta cheese

EGGPLANT ROLLATINI 8.95
stuffed with baby spinach & ricotta cheese,
melted mozzarella, marinara

EGGPLANT NAPOLEON STACK 8.95
fried eggplant layered with roasted red
peppers, basil, pesto, melted
gorgonzola cheese

HOUSEMADE MOZZARELLA 8.95
house prepared, served with marinara

**SPICY TUSCAN STYLE
P.E.I. MUSSELS** 10.95
whole grain mustard cherry pepper cream
sauce

MOZZARELLA CAPRESE STACK 8.95
housemade fresh mozzarella stacked with
ripe tomato, fresh basil, homemade pesto &
balsamic reduction

CALAMARI ARRABIATA 11.95
fried calamari & cherry peppers, side
marinara or fra diavalo

FRIED CALAMARI 10.95
lightly floured & fried, side marinara or
fra diavalo

SICILIAN HOLIDAY 11.95
imported salami, prosciutto, and pepperoni,
aged reggiano cheese, olives, roasted
red peppers, mozzarella & artichokes

STEAMERS 13.95
one dozen little neck clams with sautéed
garlic, italian herbs & white wine butter sauce

**BAKED GORGONZOLA
STUFFED FIGS** 8.95
baby arugula, prosciutto di parma,
balsamic drizzle

FRIED ZUCCHINI FLOWERS 8.95
stuffed with pesto ricotta, served with cold
pressed tomato coulis

INSALATA

add gorgonzola crumbles to any salad for and additional \$0.95.

MISTA INSALATA [house salad] 7.95
spring mixed greens, tomato, cucumber,
carrots, red onion

CLASSIC CAESAR SALAD 8.95
shaved reggiano & housemade croutons

CHICKEN MILANESE 13.95
chicken cutlet, arugula & bruschette
tomato salad, house vinaigrette, topped
with shaved reggiano

**SAVONA'S WATERFRONT
SALAD** 13.95

spring mix greens, strawberries,
oranges, pears, apples, grilled
chicken, red onions, candied walnuts,
goat cheese & tossed with savonas
citrus vinaigrette

**SAVONA'S CRISPY
CHOP CHOP SALAD** 13.95
chopped romaine lettuce, grilled or crispy
chicken, hard boiled eggs, cucumber, red
onion, gorgonzola cheese, bacon, tomato,
tossed with savonas Italian vinaigrette

**MELTED GORGONZOLA
STEAK SALAD** 17.95
8oz NY sliced strip steak, mixed greens,
marinated artichokes, roasted red peppers,
kalamata olives, melted gorgonzola cheese,
red onions & tomato, vinaigrette

VEAL MILANESE 16.95
veal cutlet, arugula & bruschette tomato
salad, house vinaigrette, topped with shaved
reggiano

ADD PROTEIN TO YOUR SALAD

jumbo grilled shrimp 7.95
grilled salmon 7.95
grilled chicken 3.95

ZUPPA

PASTA FAGIOLI or **SOUP OF THE DAY** cup 4.95 bowl 5.95

TAKE-OUT PARTY PLATTERS

ANTIPASTI TRAY \$5/PERSON

INCLUDES: imported provolone, house-roasted red peppers,
prosciutto di parma, marinated artichokes, imported olives,
marinated portabello mushrooms, imported sopressata, genoa salami

FRUIT & CHEESE PLATTER \$5/PERSON

INCLUDES: red grapes, melon/cantaloupe, swiss cheese, green grapes,
imported provolone cheese

VEGETABLE PLATTER \$3/PERSON

INCLUDES: celery, carrots, broccoli, cauliflower, peppers, ranch dressing dip

ASSORTED FOCACCIA PLATTER \$5/PERSON

SERVED ON ITALIAN ROSEMARY FLATBREAD

INCLUDES: chicken focaccia, vegetarian focaccia, italian focaccia, caprese focaccia

DESSERT PLATTER \$5/PERSON

CHOICE OF: mini cannolis, italian cookies, cheese cake tray, or tiramisu tray

ITALIAN STARTERS	HALF TRAY SERVES 6-8	FULL TRAY SERVES 16-18
Mini Rice Balls	35	70
Mini Meatballs	35	70
Bruschetta.....	25	50
Mozzarella Caprese	50	100
Stuffed Mushrooms	50	100
Shrimp Cocktail	50	100

FRESH SALADS

Mixed Green mescollin, cucumber, tomato & onion	15	30
Caesar romaine, crostini, reggianito.....	25	50
"Chop Chop" Antipasto Salad italian meats, cheeses & greens.....	45	70
Bistro Salad pears, apples, candied walnuts, mixed greens, gorgonzola, grilled chicken	45	70

ITALIAN CLASSICS

Spaghetti Marinara	30	60
Baked Penne Savona	35	70
Spaghetti Meatball.....	45	90
Penne Alla Vodka.....	35	70
Penne Carbonara	45	90
Penne Primavera	45	90
Rigatoni Bolognese	45	90
Lasagna (Meats or Veggie).....	45	90
Penne Zia (Eggplant).....	45	90
Penne Alfredo.....	45	90
Rigatoni Broccoli Rabe & Sausage	45	90
Eggplant Parmigiana.....	45	90
Eggplant Rollatini.....	45	90
Chicken Parmigiana or Marsala	60	120
Chickent Cacciatore	60	120
Chicken Franchese.....	60	120
Chicken Savona Sopressa.....	60	120
Veal Parmigiana or Marsala	70	140
Shrimp Scampi or Fra Diavalo	60	120

ZAGAT RATED

Savona's



T R A T T O R I A

RED HOOK

TAKE-OUT MENU

7249 South Broadway
Red Hook, NY 12571

Lunch items available from
11:30am - 3:30pm

845-758-6400

SAVONAS.COM

BURGERS | HOUSE SANDWICHES

AVAILABLE FOR LUNCH ONLY

served with hand cut fries or house salad

SAVONA'S BISTRO BURGER 10.95
signature short rib and chuck brisket blend burger, roma tomato, caramelized onions, crisp chopped romaine lettuce, tomato coulis, a choice of cheddar, provolone, or mozzarella, on a Deising's Bakery brioche roll
add applewood smoked bacon 1.00

GRILLED SALMON BLT 10.95
apple wood smoked bacon, tomato, baby arugula, pesto mayo served on a Deising's Bakery brioche roll

SAVONA'S CLASSIC ITALIAN 9.95
prosciutto di parma, fresh mozzarella, red peppers, fresh basil, chopped romaine lettuce, Savona's Italian dressing, served on house made semolina Italian bread

THE SAVONA VEGGIE 8.95
zucchini, squash, grilled eggplant, roasted red peppers, pesto, served on house made semolina Italian bread

CHICKEN CUTLET CAPRESE 10.95
breaded chicken cutlet, fresh mozzarella, roasted red peppers, romaine, red onion, balsamic vingagrette on house made semolina italian bread

PASTA

served with cup of soup or house salad

Savona's offers gluten free penne pasta & whole wheat pasta. Please add \$1.95.

NONNA'S FAMOUS BUCATINI & MEATBALLS
LUNCH 13.95 / DINNER 16.95
long tubular pasta served with our famous meatballs & marinara sauce

NONNA'S FROM SCRATCH BAKED MANICOTTI
LUNCH 13.95 / DINNER 16.95
house made pasta, stuffed with ricotta & italian herbs, baked with marinara and melted mozzarella cheese

PENNE ALLA VODKA
LUNCH 13.95 / DINNER 16.95
vodka reduction & pink sauce

SPAGHETTI ZIA
[vegetarian]
LUNCH 13.95 / DINNER 16.95
roasted eggplant, fresh basil & fresh mozzarella, touch of pomodoro & roasted garlic

BUCATINI PROSCIUTTO CARBONARA 19.95
LUNCH 13.95 / DINNER 19.95
imported prosciotto di parma, egg yolk, onions, sweet peas, reggiano cheese cream sauce

SAVONA'S MEAT LASAGNA
LUNCH 13.95 / DINNER 16.95
layered pasta sheets, pork & beef bolognese, ricotta, mozzarella & marinara sauce

RIGATONI BOLOGNESE
LUNCH 13.95 / DINNER 17.95
savona's beef and pork meat sauce topped with a scoop of ricotta

RIGATONI BROCCOLI RABE & SAUSAGE
LUNCH 13.95 / DINNER 17.95
tossed roasted garlic & 100% imported olive oil

SPAGHETTI MARINARA
LUNCH 13.95 / DINNER 14.95
spaghetti with Savona's homemade marinara

ADD PROTEIN TO YOUR PASTA
one meatball 3.95
one sausage link 3.95
sautéed chicken 3.95
sautéed salmon 7.95
sautéed jumbo shrimp 7.95

MELANZANA

served with cup of soup or house salad

BAKED EGGPLANT PARMIGIANA
LUNCH 12.95 / DINNER 17.95
mozzarella & tomato sauce, served over penne pasta

BAKED EGGPLANT ROLLATINI
LUNCH 12.95 / DINNER 18.95
stuffed with ricotta & baby spinach, served over penne pasta with melted mozzarella & marinara sauce

PESCE

served with cup of soup or house salad

LINGUINE WHITE CLAM SAUCE
LUNCH 14.95 / DINNER 20.95
12 little neck clams sautéed in white wine, roasted garlic & italian herbs

LOBSTER RAVIOLI
LUNCH 16.95 / DINNER 20.95
lobster filled ravioli tossed with lobster mascarpone cream sauce

SAVONA'S SALMON LIMONCELLO
LUNCH 14.95 / DINNER 20.95
herb panko encrusted, finished with limoncello cream sauce, served over creamy spinach risotto

SPICY MUSSEL & SHRIMP PASTA
LUNCH 14.95 / DINNER 21.95
linguine with cherry peppers and a touch of whole grain mustard cream sauce

SHRIMP SCAMPI
LUNCH 14.95 / DINNER 20.95
five large shrimp sautéed in white wine, roasted garlic, lemon butter sauce, served over angel hair pasta

ZUPPA PESCATORE
LUNCH 16.95 / DINNER 26.95
mussels, clams, shrimp, calamari, with filetto tomato broth served over linguine (served hot, medium or mild)

POLLO

served with cup of soup or house salad

CHICKEN MARSALA
LUNCH 12.95 / DINNER 19.95
portobello mushrooms, marsala wine sauce served over penne pasta

CHICKEN FRANCESE
LUNCH 12.95 / DINNER 19.95
lightly battered, butter, lemon, white wine sauce, served over penne pasta

CHICKEN PARMIGIANA
LUNCH 12.95 / DINNER 19.95
mozzarella & tomato sauce, served over penne pasta

VITELLO

served with cup of soup or house salad

VEAL FRANCESE
LUNCH 14.95 / DINNER 21.95
lightly battered, butter, lemon, white wine sauce, served over penne pasta

VEAL PARMIGIANA
LUNCH 14.95 / DINNER 21.95
melted mozzarella & tomato sauce, served over penne pasta

VEAL MARSALA
LUNCH 14.95 / DINNER 21.95
portobello mushrooms, marsala wine sauce, served over penne pasta

VEAL SAVONA
LUNCH 14.95 / DINNER 21.95
veal scallopini in a lemon butter white wine sauce, with capers and artichokes, served over penne pasta

VERDURE

SAUTÉED SPINACH 4.95
VEGETABLE OF THE DAY 4.95
HAND-CUT FRENCH FRIES 4.95

SAUTÉED BROCCOLI RABE 5.95
with garlic, extra virgin olive oil, crushed chili flake

RISOTTO OF THE DAY 7.95

WOOD FIRED PIZZA & FLATBREADS

wood fired pizzas & flatbreads cooked at 700 degrees in our wood fired pavesi oven imported from Modena, Italy

gluten free crust available for \$1.95.

THE MARGHERITTA PIZZA 13.95
homemade fresh mozzarella, tomato-sauce, torn garden fresh basil, EVOO

RUCOLA E PROSCIUTTO CRUDO PIZZA 14.95
imported prosciutto di Parma, fresh handmade mozzarella cheese, tomato sauce, fresh baby arugula, EVOO

FARM FRESH CARBONARA PIZZA 14.95
reggiano cheese sauce, sweet peas, caramelized shallot, smoked bacon, egg over easy

ITALIAN SAUSAGE & BROCCOLI RABE PIZZA 14.95
broccoli rabe, italian sausage, fresh homemade mozzarella, caramelized shallots

FIG & GORGONZOLA CHEESE PIZZA 14.95
ricotta cheese, gorgonzola cheese, dried figs, smoked bacon, fresh mozzarella, caramelized shallots, balsamic drizzle

PESTO SHRIMP PIZZA 14.95
house made fresh mozzarella, gulf shrimp, home made pesto, marinated bruschetta tomato, torn garden basil

VEGGIE FLATBREAD 14.95
long stem artichokes, grilled eggplant, coach farms goat cheese, sea salt, and sundried tomato, EVOO

ADDITIONAL TOPPINGS 1.95
pepperoni, sausage, portobello mushrooms, kalamata olives, onion, salami, meatballs, sun-dried tomato, spinach, chicken, roasted red peppers, bacon, grilled eggplant, red onion, fresh garlic

savona's
NEXT DOOR
private dining room

parties & events
KINGSTON'S HISTORIC WATERFRONT
21 BROADWAY, KINGSTON, NEW YORK 12401
845-339-6800

LET US HOST YOUR REHEARSAL DINNER, BRIDAL SHOWER, BABY SHOWER, BIRTHDAY PARTY, OR CORPORATE EVENT

Parties hosted in Savona's Next Door Private Room or Savona's Outdoor Garden

We have both dinner and lunch packages available, as well as open bar packages.

20 PERSON MINIMUM

Please feel free to contact Stephen Savona via email at savshrk1@aol.com or by phone (above) with any questions or ideas. Grazie!

SAVONAS.COM