

Savona's

TRATTORIA

SUNDAY BRUNCH

ENTREES

LEMON RICOTTA WAFFLES

house made lemon ricotta waffles, topped with fresh strawberries, lemon zested whipped cream, powdered sugar, served with warm maple syrup | \$13.95

NUTELLA FRENCH TOAST

house made hallah French toast stuffed with Nutella & fresh strawberries, topped with candied walnuts, strawberries, powdered sugar, served with warm maple syrup | \$13.95

SICILIAN STREET BREAKFAST SANDWICH

pan fried soppressata, fried egg, baby spinach & melted mozzarella on house made semolina bread, served with Italian herb roasted potatoes | \$14.95

EGGS IN PURGATORY (ITALIAN SHAKSHUKA)

3 eggs over easy in vodka pink sauce, topped with parmesan reggiano, fresh basil, baked in a cast iron skillet with Italian herb roasted potatoes, toasted semolina bread | \$15.95

FRIED ARTICHOKE BENEDICT

house made toasted semolina bread topped with lightly fried long stem artichokes, 2 poached eggs, finished with hollandaise sauce, served with Italian herb roasted potatoes | \$15.95

BREAKFAST IN PALERMO

house made toasted semolina bread topped with prosciutto di parma, 2 poached eggs, hollandaise sauce, bruschetta tomato, served with Italian herb roasted potatoes | \$15.95

SUNDAY MORNING RISOTTO

creamy arborio rice with crumbled sweet Italian sausage, broccoli rabe, roasted shallot, parmesan reggiano, topped with a poached egg, served with toasted semolina bread | \$16.95

FILET MIGNON & TWO EGGS ANY WAY

pan seared 8oz filet mignon, 2 eggs served any style, Italian herb roasted potatoes, toasted semolina bread | \$37.95

FRESHLY BREWED COFFEE | \$3

ESPRESSO | \$3.5

CAPPUCCINO | \$4

LATTE | \$4

HARNEY & SONS LOCAL HANDCRAFTED TEAS

ORGANIC BANGKOK | \$3.5

HOT CINNAMON SPICE | \$3.5

ROOIBOS CHAI | \$3.5

ENGLISH BREAKFAST | \$3.5

PARIS | \$3.5

MINT VERBENA | \$3.5

EARL GREY SUPREME | \$3.5

CHAMOMILE | \$3.5

POMEGRANATE OOLONG | \$3.5

SUNDAY BRUNCH COCKTAILS

SAVONA'S SUNDAY BLOODY MARY

pint of homemade Bloody Mary, served with a jumbo bacon wrapped shrimp, pickled cherry peppers, lemon and olives, with an old bay/salt rim | \$12

CLASSIC BLOODY MARY | \$7

HOMEMADE SANGRIA | \$7/glass \$20/carafe

COLD PRESSED ESPRESSO MARTINI | \$12

vanilla vodka, Springbrook Farm cold pressed coffee liquor, espresso, cremôr

SAVONA'S MIMOSA BAR

THE CLASSIC

Champagne & orange juice | \$7/glass \$20/carafe

GRAPEFRUIT ROSE MIMOSA

Sparkling rose, grapefruit | \$8

PEAR MIMOSA

Champagne, pear nectar, fresh pear | \$8

ITALIAN 75

Malfy limone gin, fresh squeezed lemon juice, prosecco | \$9

BLOOD ORANGE MIMOSA

Prosecco, blood orange limoncello, blood orange juice | \$9

MIMOSA COLADA

Champagne, Malibu coconut rum, pineapple juice, sugar rim | \$9

PALOMA MIMOSA

Champagne, tequila, lime juice, grapefruit juice, salt rim | \$9

STRAWBERRY GRAPEFRUIT MIMOSA

Champagne, fresh strawberries, grapefruit juice, thyme | \$9

MOSCOW MULE MIMOSA

Champagne, ginger beer, orange juice, lime | \$9

LEMON MINT MIMOSA

Champagne, lemon juice, grand marnier, orange juice, mint | \$9

SPECIALTY COFFEE & TEA DRINKS

ITALIAN COFFEE

fresh brewed coffee, biscotti liquor, whipped cream | \$8

CHAMOMILE-HONEY HOT TODDY

Harney & Sons Chamomile tea, Taconic Bourbon, honey & lemon | \$8

CHOCOLATE-HAZELNUT COFFEE

fresh Brewed Coffee, Chocolate liqueur & frangelico | \$8

CREMÔR LATTE

espresso, steamed milk, Springbrook farm distillery coldpress coffee liquor, topped with cremôr | \$8