

# MENU

OUR MENU IS THE BEST ENJOYED  
WHEN SHARED.



SAVELLI  
BROOKLYN

## ANTIPASTI

### ARANCINE DI FORMAGGIO 16

Cheese stuffed rice ball served with marinara sauce

### ARANCINE DI MANZO 18

Beef short rib rice ball served with basil aioli sauce

### CROSTINI ALL'ITALIANA 18

(6 PC 2 EACH)

Toasted italian crostini bread assortment:

Classic bruschetta with tomato oil garlic and basil

Whipped ricotta with walnut and honey

Chopped olive topping

### CALAMARI FRITTI 22

(serve 2 people) CHOICE:

Served with side of mariana sauce

Sweet and hot sauce

### POLPETTE DELLA NONNA 22

Meatballs served with fresh marinara sauce and topped with fresh ricotta

### ZUCCHINE ZAGARA 22

Zucchini soufflé with pecorino romano and served with a cheese fondue and balsamic reduction

### EGGPLANT STACK 22

Layered fried eggplant fresh mozzarella and tomato, topped with fresh basil pesto sauce and mozzarella

### TAGLIERE FORMAGGI E SALUMI

FOR 2 PERSON 22

FOR 4 PERSON 34

Chef selection of imported cheeses and cold cuts served with olives and nuts

### BURRATA 24

Fresh burrata cheese served with cherry tomato arugula and drizzle of basil pesto sauce

### CARPACCIO DI MANZO 26

Cured filet mignon meat served with arugula and parmigiano with truffle oil

### CARPACCIO DI POLIPO 26

Octopus carpaccio topped with celery red cabbage potato cherry tomato olives in a salsa verde dressing

\*\*A gratuity of 18% will be charged for parties over 6 people

\*Customer Pricing Notice\*

A 4% non-cash charge is applied to all sales

We now provide a 4% cash discount

\*\*\* Please let us know about any allergies you may have. We thank you for your continued support and patronage.

## INSALATE

### INSALATA CESARE 14

Crispy baby romaine lettuce homemade caesar dressing croutons and shaved parmigiano

### INSALATA POMODORI 14

Steak tomato served with cucumber onion feta cheese and black olive

### FINOCCHIO E ARANCE 14

Fennel and orange segment, pistachio and olives

### KALE AND SQUASH 14

Kale and grilled Butternut squash served with oil and lemon dressing

### INSALATA DI RAPE 16

Roasted yellow and red beets baby arugula green apple and almonds

### ARTICHOKE AND AVOCADO 18

Chopped artichoke and avocado served with shaved parmigiano and lemon dressing

### ADD CHICKEN 8

### ADD SHRIMP 8

## ZUPPE

### LENTIL SOUP 14

Celery carrots onion and lentil soup

### BEAN SOUP 14

Italian borlotti soup with bean onion carrots and celery

### BUTTERNUT SQUASH SOUP 14

Butternut squash veloute

"At Savellis quality is our main priority"

# DINNER

## PASTA

<b>RIGATONI ALLA NORMA</b>	<b>26</b>
Rigatoni served with diced fried eggplant in a fresh tomato sauce, topped with dry ricotta	
<b>SPAGHETTI AL PESTO TRAPANESE</b>	<b>26</b>
Spaghetti served with pesto Trapanese, with almond, tomato basil and parmigiano cheese	
<b>GNOCCHI SORRENTINA</b>	<b>26</b>
Homemade potato gnocchi served with fresh tomato sauce topped with mozzarella and finished in the oven	
<b>CAPELLI PRIMAVERA</b>	<b>26</b>
Angel hair pasta served with mix vegetable in a garlic and oil sauce	
<b>SPAGHETTI PUTTANESCA</b>	<b>26</b>
Spaghetti served with tomato sauce, olive, capers and onion	
<b>ORECCHIETTE SALSICCIA E BROCCOLI RAPA</b>	<b>28</b>
Orecchiette pasta served with sauteed broccoli rabe and sausage	
<b>PAPPARDELLE AI PORCINI</b>	<b>28</b>
Homemade pappardelle served with sauteed porcini mushroom, rosemary and beef reduction topped with shaved parmigiano cheese	
<b>LINGUINE ALLE VONGOLE</b>	<b>28</b>
Linguine served with clams in a oil and garlic sauce	
<b>RAVIOLI LIMONCELLO E BURRATA</b>	<b>28</b>
Homemade ravioli stuffed with limoncello reduction and burrata served with lemon butter sauce	
<b>SPAGHETTI NERI CON GAMBERI E ZUCCHINE</b>	<b>28</b>
Black squid ink spaghetti served with yellow and green zucchini and shrimp in a white wine sauce	

## SECONDI

<b>POLLO AL LIMONE</b>	<b>30</b>
Sauteed chicken breast served with lemon capers sauce and spinach	
<b>GAMBERONI DON SAVELLI</b>	<b>32</b>
Jumbo shrimp breaded and baked served with mix sauteed vegetable	
<b>SALMONE GRIGLIATO</b>	<b>32</b>
Grilled salmon served with creamy butternut squash and celery roots	
<b>COTOLETTA ALLA MILANESE</b>	<b>34</b>
Breaded and fried veal cutlet served with mix green salad and cherry tomato	
<b>FILETTO DI BRANZINO ALLA GRIGLIA</b>	<b>36</b>
Grill Branzino filet served with sauteed spinach	
<b>ROLLO' DI POLLO</b>	<b>36</b>
Chicken breast rollatini stuffed with mushroom and fontina cheese wrapped in italian prosciutto served with mashed potato and mushroom marsala sauce	
<b>SCALOPPINE DI VITELLO AL MARSALA</b>	<b>36</b>
Sauteed veal scaloppine served with marsala mushroom sauce and mashed potato	
<b>BRASATO DI MANZO</b>	<b>38</b>
Slow cooked beef short rib served with mashed potato and vegetable gravy	
<b>TAGLIATA DI MANZO</b>	<b>45</b>
10oz Flat iron steak served with roasted fingerling potato and onion	

## CONTORNI

<b>SAUTEED SPINACH</b>	<b>10</b>
<b>ROASTED FINGERLING POTATO AND ONION</b>	<b>10</b>
<b>MASHED POTATO</b>	<b>10</b>
<b>BUTTERNUT SQUASH AND CELERY ROOTS</b>	<b>10</b>
<b>BROCCOLI RABE</b>	<b>10</b>
<b>MIX SAUTEED VEGETABLES</b>	<b>10</b>
<b>FRENCH FRIES</b>	<b>10</b>

# PIZZA AL FORNO

SERVED AS EITHER A 12" PIZZA OR A 29" PIZZA



## ROSSE

<b>MARINARA</b>	<b>17/30</b>
Tomato sauce, garlic, fresh basil, oregano, EVOO	
<b>MARGHERITA</b>	<b>17/30</b>
Tomato sauce, mozzarella, basil, EVOO	
<b>MARGHERITA V.I.P</b>	<b>20/36</b>
Tomato sauce, fresh fior di latte mozzarella, basil, EVOO	
<b>MELANZANE CON ZUCCHINI</b>	<b>20/36</b>
Tomato sauce, fior di latte mozzarella, eggplant, zucchini, parmigiano cheese, basil, EVOO	
<b>MASTER</b>	<b>20/36</b>
Tomato sauce, mozzarella, gorgonzola, hot sausage, shallots, capers & jalepeno.	
<b>CALABRESE</b>	<b>20/36</b>
Tomato sauce, mozzarella, spicy sopressata, olives, fresh basil EVOO	
<b>ARUGULA</b>	<b>20/36</b>
Tomato Sauce, mozzarella, arugula, cherry tomatoes & parmigiano reggiano cheese.	
<b>SWEET DIAVOLA</b>	<b>21/37</b>
Tomato Sauce, mozzarella, pure maple spicy agave syrup, sopressata & arugula.	
<b>KALE</b>	<b>20/36</b>
Fresh kale, mozzarella, pesto, crumbled goat cheese & toasted almonds.	
<b>PROSCIUTTO DI PARMA</b>	<b>21/38</b>
Tomato sauce, mozzarella, prosciutto di parma, cherry tomatoes, arugula, shaved reggiano parmigiano cheese EVOO	
<b>FUNGHI</b>	<b>20/36</b>
Mozzerella, fontina cheese, fresh mushrooms, cherry tomatoes, white truffle cream & fresh basil.	
<b>QUATTRO STAGIONI</b>	<b>21/37</b>
Tomato sauce, fior di latte mozzarella, prosciutto di parma, fresh mushrooms, artichoke & olives	
<b>BURRATA</b>	<b>21/37</b>
Tomato sauce, burrata cherry tomatoes & fresh basil	
<b>NONNA'S PESTO SAUCE</b>	<b>20/36</b>
Grandmas homemade sauce, buffalo mozzarella, fresh pesto & parmigiano reggiano cheese	
<b>FIG - (GEDDABOUDIT)</b>	<b>20/36</b>
Buffalo mozzarella with fig & goat cheese.	
<b>SAVELLI</b>	<b>22/38</b>
Tomato sauce, buffalo mozzarella, sausage, artichokes, fresh mushrooms, oregano, basil, EVOO	



## BIANCHE

<b>SICILIANA</b>	<b>20/36</b>
Tomato sauce, buffalo mozzarella, anchovies, capers, olives, oregano, basil, EVOO	
<b>VEGANA</b>	<b>19/34</b>
Tomato sauce, zucchini, peppers, artichokes, fresh mushrooms, cherry tomatoes, EVOO	
<b>POTATO ROSEMARY</b>	<b>17/32</b>
Mozzarella, potato, rosemary, EVOO & sea salt.	
<b>QUATTRO FORMAGGI</b>	<b>20/36</b>
Mozzarella, gorgonzola, fontina, brie cheese with a touch of parmigiano reggiano cheese.	
<b>TARTUFO</b>	<b>21/37</b>
Mozzarella, fresh mushroom & white truffle oil.	
<b>DOMENICO FETA &amp; CIPOLLA</b>	<b>20/36</b>
Fior di latte fresh mozzarella, feta, caramelized onions & EVOO	
<b>CAPRESE</b>	<b>20/34</b>
Fior di latte fresh mozzarella, sliced tomatoes, oregano, fresh basil, grated parmigiano cheese & balsamic glaze.	
<b>PROSCIUTTO &amp; ARUGULA</b>	<b>22/38</b>
Fior di latte freshn mozzarella, prosciutto di Parma, arugula & shaved parmigiano reggiano cheese.	
<b>BIANCA</b>	<b>19/31</b>
Fior di latte mozzarella, ricotta, EVOO & sea salt.	
<b>PESTO</b>	<b>20/34</b>
Buffalo mozzarella, basil pesto EVOO	



## ADD ONS

### REGULAR TOPPINGS

Anchovies, Artichokes, Onion, Caramelized Onions, Fresh Mushrooms, Garlic, Capers, Green Olives, Kalamata Olives, Jalepeno, Cherry Tomatoes, Peppers, Mozzarella, Ricotta, Gorgonzola, Peperoni, Ham, Sopressata, Pancetta, Sausage.

### PREMIUM TOPPINGS

Prosciutto, Speck, Kale, Spinach, Eggplant, Zucchini, Arugula, Broccoli.

**SPECIALITY TOPPINGS** Burrata, Buffalo Mozzarella, Fresh Mozzarella

"At Savellis quality is our main priority"

# DOLCI

<b>DOLCI</b>	TIRAMISU HOMEMADE	10
	CHOCOLATE LAVA CAKE	10
	VANILLA PANNA COTTA	10
	DARK CHOCOLATE CREAM PUFFS	10
	LEMON SORBET	10
	PISTACHIO TARTUFO	10
	TRADITIONAL TARTUFO	10
	NY CHEESECAKE	10
	NUTELLA PIZZA	17/27
	<i>12" pizza or a 29" pizza</i>	

<b>COFFEE</b>	ESPRESSO	3.50
	AMERICANO	3.50
	CAPPUCINO	5.00
	LATTE	5.00
	MACCHIATO	5.00

<b>DIGESTIVE</b>	SAMBUCA	12
	CYNAR	12
	AVERNA	12
	MONTENEGRO	12
	BAYLES	12
	TAYLOR PORTO 10YEAR	12
	TAYLOR PORTO 40 YEAR	26
	LIMONCELLO	10
	MAJORA AMARO	12
	GRAPPA NONINO	14
GRAPPA TRAMET BARRIQUE	18	



# WHITE WINE SPARKLING & ROSE'



## SPARKLING WINE

### PROSECCO POLDIN 14/60

Aromas of banana carry over the palate along with grapefruit and green apple

### LAMBRUSCO (RED) 14/55

Sweet sparkling wine with note of strawberry cherry and ripe red fruit

### VEUVECLICQUOT(CHAMPAGNE) 170

### MOET & CHANDON (CHAMPAGNE) 180

## ROSE' WINE

### VILLA ELENA ROSE' 13/48

Notes of sweet melon , dusty rose and hint of smoke soft contour and lively acids.

### PROSECCO ROSE' TUTELA 2020 14/60



## WHITE WINE

### SAUVIGNON BLANC LAVIS 2021 14/50

Pale yellow with hints of green, note of elderberry, peach and ripe fruit

### PINOT GRIGIO CAPOSOTTO 12/48

Aromas of tropical fruit citrus and hint of honey,apple, good acidity and minerality

### CHARDONNAY VIBERTI 2021 14/50

Bursting bouquet of fruit particularly banana and apple, floral notes of acacia and mineral

### ORANGE WINE ORANGE FOX 14/50

Aroma of spring flower citrus and wild herbs tangy and crisp.

### GAVI DI GAVI VILLA SPARINA 2021 65

Bright yellow color bouquet of dried pineapple and peach, mineral and refreshing

### GRILLO SICILY V90 BRUGNANO 2022 65

### GAVI CANTINE BINE' 2022 14/55

# RED WINE



## RED WINE

**MONTEPULCIANO  
VISCONTI RISERVA 2019** 12/48

Aromas of ripe red cherries abound on the nose, while nuances of almond appear on the back end of the palate

**PINOT NOIR  
BORGO DEGLI ANGELI  
2021** 12/48

Rich and soft with smooth tannins, notes of cherry and strawberry, floral note of roses and violet

**NERO D'AVOLA  
SAMBUCESE** 14/45

**CABERNET  
ANGELINE CALIFORNIA** 14/52

Currants, mushrooms, walnuts and orange peel. Dried orange, too. Medium-bodied with nice, juicy fruit and spice and earth

**TEMPRANILLO  
CANTOR ROJO 2020** 12/50

**CHIANTI CLASSICO  
CAFAGGIO 2019** 13/50

Aromas of violet and baking spice red cherry clove and orange zest, smooth and polished tannins

**SUPER TUSCAN  
ZINGARI 2018** 16/60

Intense Ruby red soft and full body fresh flavor with balsamic and mineral notes

**BAROLO  
NEIRANO 2017** 18/75

Classic tar and roses aroma dried fruit eucalyptus and leather

**MASI CAMPOFIORIN 2018  
(BABY AMARONE)** 18/75

Bright red with cherry and spicy plum smokey at the end

**VALPOLICELLA  
CASA LUPO 2018** 14/52

Juicy red with cherry chocolate character a soft mouth filling palate

**SUPER TUSCAN  
FATTORIA IL MURO 2021** 65

**NERO AMARO  
MOCVERO 2020** 55

Layered full body notes of cassis, chocolate and dark berries

**AGLIANICO DEL VULTURE  
DONATO D'ANGELO 2020** 60

**MORELLINO DI SCANSANO  
TERENZI 2020** 65

Aromas of charred coffee cocoa and roasted black berries carry to the medium bodied

**NERO D'AVOLA  
CASTIGLIA 2018** 60

Ripe blackberry hints of vanilla peppery spice and smoke

**CANNONAU  
AZENAS 2018** 60

Intense hints of forest fruit with the right amount of tannins on the palate

**SYRAH  
BRANCIFORTI 2018** 70

Deep intense ruby red color nuances of cherry and plum with a touch of spice

**PERRICONE SICILY  
BRUGNANO 2021** 65

**MALBEC (ITALY)  
PALADIN 2015** 65

Clean intense aroma fruity notes accompanied by fine tabaceans and spices

**VALPOLICELLA  
SPERI 2022** 60

**CABERNET  
FORTHNIGHT 2021** 60

CONTINUE NEXT PAGE

# RED WINE

## RED WINE



<b>BATASSARRO CALABRIA 2015</b>	<b>70</b>
Intense and rich bouquet of ripe fruit flowers, balsamic, chocolate and tobacco	
<b>CHIANTI CLASSICO CAPOTONDO 2017</b>	<b>70</b>
Varietal aroma of red skinned berries violet and mediterranean brush	
<b>MERLOT PALADIN DRAGOROSSO 2018</b>	<b>70</b>
Deep and fruit driven and jammy, filled with ripe fruit and spices	
<b>APPASSIMENTO CASELETTI 2020</b>	<b>70</b>
Characteristic note of ripe and dried fruit such plum and raisins with pleasant note of chocolate and spices	
<b>ZINFANDEL CASELETTI 2020</b>	<b>70</b>
Plum jam wild fruit vanilla and cocoa notes	
<b>BOSCO DEL MERLO VINEARGENTI 2014</b>	<b>75</b>
Red flowers black plum and dried damascus roses dried herbs and cedar	
<b>SUPER TUSCAN SOLANA 2016</b>	<b>80</b>
Ruby red color with persistent mineral balsamic fruity notes	
<b>MONTEFALCO SAGRANTINO MEMORIA 2013</b>	<b>75</b>
Fresh up front offering aromas of berries and meadow flowers	



<b>DOLCETTO DOGLIANI PECCHENINO 2020</b>	<b>75</b>
Bright red with cherry and strawberry notes with lively acidity mineral at the end	
<b>AMARONE 2016</b>	<b>CESARI 80</b>
Typical notes of raisined fruit and dominant cherry hints of vanilla and spice	
<b>BRUNELLO DI MONTALCINO LA RASINA 2016</b>	<b>85</b>
Bold and rich with red and black fruit grace the nose and palate	
<b>BARBERA AMISTA' 2019</b>	<b>85</b>
Soft and rounded. Flavors of red fruit, oak, and spice.	
<b>TAURASI RAJAMAGRA 2013</b>	<b>90</b>
Intense flavor of blackberries cherries vanilla and notes of cocoa	
<b>CAB FRANC LEUTA 2016 (VEGAN)</b>	<b>110</b>
Complex flower and black fruit blood orange and leafy herbs	
<b>CABERNET SAUVIGNON SEQUOIA GROVE 2018</b>	<b>120</b>
Rich nose of plum and spice with a hint of chocolate, licorice, and blueberry	

# DRINKS

<b>VODKA</b>	ABSOLUT	12	<b>WHISKEY</b>	BULLET	13	
	BARTON NATURAL	11		JACK DANIELS	12	
	GREY GOOSE	14		JAMESON	12	
	KETEL ONE	13		<b>SCOTCH</b>	BLACK LABEL	22
	TITOS	12			BLUE LABEL	48
<b>GIN</b>	BEEF EATER	12	CHIVAS ROYAL SALUTE 21		40	
	BOMBAY SAPPHIRE	13	OBAN 12		17	
	HENDRICKS	15	CHIVAS 12		20	
	TANQUERAY	14	TALISKER 10	20		
	LAPHROAIG	28				
<b>TEQUILA</b>	CASAMIGOS	13	MCCALLEN 12	25		
	DON JULIO 1942	48	<b>BOURBON</b>	BASIL HAYDEN	17	
	CASA AZUL	42		BULLET RYE	14	
	CASAMIGOS REP	16		FOUR ROSES	11	
	DON JULIO ANEJO	18		KNOB CREEK	17	
	DON JULIO BLANCO	14		MAKERS MARK	14	
	DON JULIO REPOSADO	15	WOODFORD RESERVE	16		
	ESPOLON	12	<b>COGNAC</b>	HENNESSY	27	
	PATRON SILVER	18		HENNESEY VSOP	30	
	PATRON ANEJO	20		REMY MARTIN XO	32	
	MI CAMPO	14		REMY MARTIN	27	
<b>MEZCAL</b>	ILLEGAL REP	14		<b>COCKTAILS</b>	SPICY TEQUILA MARGARITA	14
	VIDA	14	Tequila, fresh lime juice, jalapeño, cucumber purée.			
<b>RUM</b>	BACARDI	12	FIRENZE		14	
	MOUNT GAY	13	Mezcal, homemade hibiscus syrup, fresh lime juice, simple syrup.			
	SAILOR JERRY	13	BEL TRAMONTO		14	
<b>APERITIVO</b>	APEROL	12	Bacardi,Campari,pineapple juice, mint, topped topped with a splash of prosecco			
	CAMPARI		BERRY SUMMER		14	
	MALIBU COCONUT RUM	13	Berry infused vodka,housemade acai syrup, fresh lime juice			
<b>BOTTLE BEER</b>	CORONA	8	LUNA ROSSA		14	
	MANEBREA BLONDE	8	Four Roses Bourbon, amaro, aperol, fresh lime juice.			
	MANEBREA AMBER	8	CAPRI		14	
	LAGUNITAS IPA	8	Beefeater Gin, basil, fresh lime juice, Saint German, club soda.			
<b>DRAFT BEER</b>	CONEY ISLAND MARMEIN	8	SAVELLI ESPRESSO MARTINI	14		
	PERONI	8	<b>SODA</b>	DIET COKE	3	
	BLUE MOON	8		COKE	3	
	BROOKLYN LAGER	8		GINGER ALE	3	
		SPRITE		3		
		TONIC WATER		3		
		CLUB SODA	3			
		SHIRLEY TEMPLE	3.50			
		<b>WATER</b>	ACQUA PANNA	8		
			SAN PELLEGRINO	8		