

MENU



SAVELLI
BROOKLYN

**OUR MENU IS THE BEST ENJOYED
WHEN SHARED.**

ANTIPASTI

PROSCIUTTO E BURRATA 22

Burrata cheese served with imported prosciutto cherry tomato and drizzled balsamic reduction

POLPETTE DELLA NONNA 20

Meatballs in a fresh tomato sauce, topped with fresh ricotta.

CALAMARI FRITTI 22

CHOICE

Served with side of mariana sauce

Sweet and hot sauce

EGGPLANT PARMIGIANA 19

Traditional eggplant parmigiana with tomato sauce mozzarella and fresh basil

FRITTO MISTO 32

Fried shrimp calamari and zucchini served with marinara sauce

FORMAGGI E SALUMI 30

Chef selection of italian cheeses and cold cuts

COCKTAIL DI GAMBERI 18

Jumbo shrimp served with cocktails sauce over ice

CARPACCIO DI POLIPO 25

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

ARANCINE DI MANZO 18

Short rib and cheese stuffed rice ball served with basil aioli

PAN PIZZA 15

Garlic bread focaccia dough

**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 DI CARCIOFINI 24

Baby artichoke, fennel and avocado salad olive oil lemon and shaved parmigiano

INSALATA CESARE 14

Crispy baby romaine lettuce homemade caesar dressing croutons and shaved parmigiano

INSALATA DI ANGIURIA 14

Heirloom tomato watermelon cucumber olive basil balsamic and feta cheese

INSALATA DI RAPE 15

Roasted yellow and red beets baby arugula green apple and almonds

INSALATA MISTA 12

Mix green salad cherry tomato and lemon dressing

FINOCCHIO E ARANCE 14

Fennel and orange segment, pistachio and olives

ADD CHICKEN 8

ADD SHRIMP 8

"At Savellis quality is our main priority"

DINNER

PASTA

TORTELLONI DI SPINACI E RICOTTA	28
Spinach and ricotta filled pasta served in a butter and sage sauce	
PAPPARDELLE AI PORCINI	28
Homemade flat pasta served with sauteed porcini rosemary and beef reduction topped with parmigiano cheese	
LASAGNETTE BOLOGNESE	26
Homemade lasagne served with bechamel and bolognese sauce and parmigiano	
ORECCHIETTE SALSICCIA E BROCCOLI RAPA	26
Orecchiette served with sausage and broccoli rabe sauce	
LINGUINE ALLE VONGOLE	28
Linguine served with oil garlic and clams	
RIGATONI ALLA NORMA	26
Rigatoni served with eggplant tomato sauce and dry ricotta	
PENNE PESTO E BURRATA	28
Penne pasta served with basil pesto topped with fresh burrata	
SPAGHETTI CARRETTIERA	20
Spaghetti with oil, garlic, fresh cherry tomatoes topped with toasted aromatic toasted bread crumb.	
GNOCCHI RIPIENI CACIO E PEPE	28
Homemade gnocchi stuffed with Cacio and Pepe	
CAPELLI PRIMAVERA	26
Angel hair pasta served with mix vegetable in a garlic and olive oil	

SECONDI

GAMBERI E FAGIOLI	30
Shrimp served with cannellini beans in a spicy tomato sauce	
SALMONE ALLA GRIGLIA	30
Grilled salmon served with tomato salad and olives	
BRANZINO	36
Grill Branzino filet served with sauteed zucchini in olive oil	
SOGLIOLA	34
Lemon Sol Lemon filet served with With cherry tomato capers and olives white wine and oregano sauce	
POLLO AL LIMONE	28
Sauteed Chicken breast served with white wine lemon butter sauce with capers served with spinach	
TAGLIATA DI MANZO	45
10oz flat iron steak served with roasted fingerling potato and onion	
TAGLIATA DI MAIALE	37
20 oz sliced pork chop served with green apple cabbage arugula salad	
SCALOPPINE AI FUNGHI	35
Sauteed veal scaloppine with marsala and mushroom sauce and mashed potato	

CONTORNI

SAUTEED SPINACH	8
BROCCOLI RABE	8
ROASTED POTATO AND ONIONS	8
SAUTED GARLIC ZUCCHINI	8
FRENCH FRIES	8

PIZZA AL FORNO

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



ROSSE

MARINARA 17/30

Tomato sauce, garlic, fresh basil, oregano, EVOO

MARGHERITA 17/30

Tomato sauce, mozzarella, basil, EVOO

MARGHERITA V.I.P 20/36

Tomato sauce, fresh fior di latte mozzarella, basil, EVOO

MELANZANE CON ZUCCHINI 20/36

Tomato sauce, fior di latte mozzarella, eggplant, zucchini, parmigiano cheese, basil, EVOO

MASTER 20/36

Tomato sauce, mozzarella, gorgonzola, hot sausage, shallots, capers & jalepeno.

CALABRESE 20/36

Tomato sauce, mozzarella, spicy sopressata, olives, fresh basil EVOO

ARUGULA 20/36

Tomato Sauce, mozzarella, arugula, cherry tomatoes & parmigiano reggiano cheese.

SWEET DIAVOLA 21/37

Tomato Sauce, mozzarella, pure maple spicy agave syrup, sopressata & arugula.

KALE 20/36

Fresh kale, mozzarella, pesto, crumbled goat cheese & toasted almonds.

PROSCIUTTO DI PARMA 21/38

Tomato sauce, mozzarella, prosciutto di parma, cherry tomatoes, arugula, shaved reggiano parmigiano cheese EVOO

FUNGHI 20/36

Mozzerlla, fontina cheese, fresh mushrooms, cherry tomatoes, white truffle cream & fresh basil.

QUATTRO STAGIONI 21/37

Tomato sauce, fior di latte mozzarella, prosciutto di parma, fresh mushrooms, artichoke & olives

BURRATA 21/37

Tomato sauce, burrata cherry tomatoes & fresh basil

NONNA'S PESTO SAUCE 20/36

Grandmas homemade sauce, buffalo mozzarella, fresh pesto & parmigiano reggiano cheese

FIG - (GEDDABOUDIT) 20/36

Buffalo mozzarella with fig & goat cheese.

SAVELLI 22/38

Tomato sauce, buffalo mozzarella, sausage, artichokes, fresh mushrooms, oregano, basil, EVOO



BIANCHE

SICILIANA 20/36

Tomato sauce, buffalo mozzarella, anchovies, capers, olives, oregano, basil, EVOO

VEGANA 19/34

Tomato sauce, zucchini, peppers, artichokes, fresh mushrooms, cherry tomatoes, EVOO

POTATO ROSEMARY 17/32

Mozzarella, potato, rosemary, EVOO & sea salt.

QUATTRO FORMAGGI 20/36

Mozzarella, gorgonzola, fontina, brie cheese with a touch of parmigiano reggiano cheese.

TARTUFO 21/37

Mozzarella, fresh mushroom & white truffle oil.

DOMENICO FETA & CIPOLLA 20/36

Fior di latte fresh mozzarella, feta, caramelized onions & EVOO

CAPRESE 20/34

Fior di latte fresh mozzarella, sliced tomatoes, oregano, fresh basil, grated parmigiano cheese & balsamic glaze.

PROSCIUTTO & ARUGULA 22/38

Fior di latte freshn mozzarella, prosciutto di Parma, arugula & shaved parmigiano reggiano cheese.

BIANCA 19/31

Fior di latte mozzarella, ricotta, EVOO & sea salt.

PESTO 20/34

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

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

SPECIALITY TOPPINGS Burrata, Buffalo Mozzarella, Fresh Mozzarella



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DOLCI

DOLCI	TIRAMISU HOMEMADE	10
	NY CHEESECAKE	10
	NAPOLEON HOMEMADE	10
	CANNOLI	10
	CHOCOLATE LAVA CAKE	10
	PROFITEROLES	10
	PANNA COTTA ALLA VANIGLIA	10
	TARTUFO	10
	NUTELLA PIZZA	17/27

12" pizza or a 29" pizza

COFFEE	ESPRESSO	3.50
	AMERICANO	3.50
	CAPPUCINO	5.00
	LATTE	5.00
	MACCHIATO	5.00

DIGESTIVE	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 PULDIN 14/60

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

GRAGNANO (RED) 13/50

Sweet with smokiness at the end slightly effervescence

LAMBRUSCO (RED) 14/55

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

VEUVE CLICQUOT (CHAMPAGNE) 170

MOET & CHANDON (CHAMPAGNE) 180

ROSÉ WINE

CÔTES DE PROVENCE ROSÉ MAS DE BORRELS 13/48

Bright, fresh and full of delicate white strawberry and raspberry aroma

PROSECCO ROSÉ LA GIOIOSA 2021 14/60

VEUVE CLICQUOT ROSE' (CHAMPAGNE) 180



WHITE WINE

SAUVIGNON BLANC LAVIS 2021 14/50

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

RIESLING GUSTAV ADOLF SCHMITT 2020 12/45

A medium bodied, clean, rich white with intense floral aromas. Lightly-sweet and balanced with bright acidity

PINOT GRIGIO BACARO 2021 12/48

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

ETNA BIANCO 12/48

Fruit notes of grapefruit,white peach,melon and tangerine with hints of green herbs

CHARDONNAY VIBERTI 2021 14/50

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

ORANGE N.V. VIOGNIER VIÑA POLKURA 14/52

Color and structure from soaking the Pinot Gris on skins for 36 hours before gently pressing. Beautiful aromatics

CA' DEI FRATI 2020 65

Aroma of spring flower citrus and wild herbs tangy and crisp

ETNA BIANCO CAMPORE 2021 70

SPowerful flower notes that accentuate the fuity nuances of peach and pears

GAVI DI GAVI VILLA SPARINA 2021 65



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RED WINE



RED WINE

**MONTEPULCIANO
MASI COLLEGIATA 2020 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
BORGIO 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
COLOSI 2021 14/56**

Ruby red with a bouquet of cherry and ripe prune, smooth with silky tannins at the end

**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
REVERSANTI 2017 18/75**

Floral and spicy bouquet, intense harmony of roses licorice and berry

**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 RIPASSO
ZENI 2019 14/52**

Juicy red with cherry chocolate character a soft mouth filling palate



**TEMPRANILLO RIOJA
SIERRA IMPERIAL 2020 50**

Tangy pomegranate and red berry and flowers bouquet

**NEGRO AMARO
MOCVERO 2020 55**

Layered full body notes of cassis, chocolate and dark berries

**CANNONAU
CASTIGLIA 2016 60**

Variety of black fruit plum and hint of spices light tannins

**MONTEPULCIANO
VALLEVO 2019 60**

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

**ETNA ROSSO
CAMPORE 2018 70**

Pale ruby color intense aroma of red fruit

**VALPOLICELLA
CASA LUPO 2018 70**

Bouquet of red and black berries currants and hints of violet

**MALBEC (ARGENTINA)
POESIA 2009 65**

Medium ruby red Mature nose of dried fruit and leather

**MALBEC (ITALY)
PALADIN 2015 65**

Clean intense aroma fruity notes accompanied by fine tabaceans and spices

CONTINUE NEXT PAGE

RED WINE

**RED
WINE**



**BATASSARRO
CALABRIA 2015 70**

Intense and rich bouquet of ripe fruit flowers, balsamic, chocolate and tobacco

**BARBERA D'ASTI
VALMORENA 2018 70**

Fragrant and fresh varietal aromas of black berry and baking spices

**CHIANTI CLASSICO
CAPOTONDO 2017 70**

Varietal aroma of red skinned berries violet and mediterranean brush

**MERLOT
PALADIN DRAGOROSSO 2018 70**

Deep and fruit driven and jammy, filled with ripe fruit and spices

**AMARONE
VILLA FURA 2018 75**

Classic ripe and bold flavor hints of spices and vanilla

**APPASSIMENTO
CASELETTI 2020 70**

Characteristic note of ripe and dried fruit such plum and raisins with pleasant note of chocolate and spices

**ZINFANDEL
CASELETTI 2020 70**

Plum jam wild fruit vanilla and cocoa notes

**BOSCO DEL MERLO
VINEARGENTI 2014 75**

Red flowers black plum and dried damascus roses dried herbs and cedar

**SUPER TUSCAN
SOLANA 2016 80**

Ruby red color with persistent mineral balsamic fruity notes

**MONTEFALCO SAGRANTINO
MEMORIA 2013 75**

Fresh up front offering aromas of berries and meadow flowers



**CABERNET SAUVIGNON
HIGHWAY 2018 75**

Soft heart tones on the nose with hints of cherry, and vanilla oak finish

**CABERNET SAUVIGNON
CENTERED 2019 82**

Aromas of plum and blackberry framed by notes of sage and cassis

**DOLCETTO
DOGLIANI PECCHENINO 2020 75**

Bright red with cherry and strawberry notes with lively acidity mineral at the end

**NEGRO AMARO
SAN MARZANO 2019 80**

Deep purple red, spices fruit and cherry jam fine tannins

**AMARONE
CESARI 2016 80**

Typical notes of raisined fruit and dominant cherry hints of vanilla and spice

**BRUNELLO DI MONTALCINO
LA RASINA 2016 85**

Bold and rich with red and black fruit grace the nose and palate

**TAURASI
RAJAMAGRA 2013 90**

Intense flavor of blackberries cherries vanilla and notes of cocoa

**AMARONE
LE SALETTE 2016 98**

Rich and dry characterized by ripe and bold flavor shrivel into raisin

**CAB FRANC
LEUTA 2016 (VEGAN) 110**

Complex flower and black fruit blood orange and leafy herbs

**CABERNET SAUVIGNON
SEQUOIA GROVE 2018 120**

Rich nose of plum and spice with a hint of chocolate, licorice, and blueberry

**BAOLO
CAMERANO 2015 130**

Complex aroma of spices, truffle, and leather with a hint of dry fruit

DRINKS

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