

MENU

APPETISERS

Green olives (VG, GF) £3.50

Served in extra virgin olive oil and herbs

Pardon peppers (GF) £5

Pan fried with garlic and extra virgin olive oil

Homemade focaccia (VG) £6

Italian bread with extra virgin olive oil, rosemary and sun-dried tomatoes

Ricotta & panne (V) £6

Ricotta cheese and homemade bread

Smoked salmon canapés (V) £6.50

Fresh smoked salmon served with onion, dill and soft cream cheese

STARTERS

Bruschetta (VG) £8

Toasted ciabatta bread with garlic, topped with tomato, extra virgin olive oil and fresh basil

Burrata Puglia (V, GF) £10

Creamy Buffalo mozzarella, served with endive, almond pesto and crispy kale

Gamberoni (V, GF) £11

King prawns cooked with garlic and parsley, served with white wine butter sauce

Capesante (V, GF) £12.50

King scallops cooked with butter and served with red pepper sauce

Savoy's Carpaccio (GF) £13

Finest fillet steak served with rocket salad, Pecorino cheese, extra virgin olive oil and capers

Proscutti di Tartuffo £14

Finest Parma ham served with bread and black truffle

MENU

TO SHARE

Baked Camembert (V) £14.90

French cow's cheese topped with garlic, rosemary and honey, served with baguette bread, Savoy's fruit choice

Antipasto £18.50

Our signature selection of three Italian artisan salami and three cheeses from different regions, served with pickles, olives and grissini

Antipasto Pesce (V, GF) £23.50

Scallops, king prawns and Chef's choice fish of the day, served with garnish & garlic butter sauce

PASTA & RISOTTO

Carbonara di Roma (minimum 2 persons) £17 per person

Traditional Carbonara freshly prepared at the table in a Pecorino cheese wheel

Spaghetti all'Amatriciana £14.50

Homemade spaghetti cooked with Pancetta, chili, onion and tomato sauce

Ravioli Ricotta & Spinach £15

Fresh Ravioli pasta filled with Ricotta cheese, served in rich tomato sauce and shaved Parmesan cheese

Risotto con Saffron £16

Arborio rice cooked with shallots, butter, Parmesan and saffron

Spaghetti Gamberoni £17.50

Homemade spaghetti pasta cooked with king prawns, garlic, parsley and white wine butter sauce

Mafaldine al Tartufo £20

Homemade Mafaldine pasta cooked with Mascarpone cheese, creamy sauce and fresh black truffle

MENU

SECONDI PIATTI

Pollo ai Funghi £20

Supreme chicken cooked with dry forest mushrooms and garlic in creamy sauce, served with green beans

Branzino £23.50

Fresh fillet of sea bass cooked with butter, white wine and lemon sauce, served with new potatoes

Carré di Agnello £26.50

Rack of lamb in bed of creamy mashed potatoes, sun-dried tomatoes and rosemary, served in rich aromatic red wine sauce

GRILLED IN JOSPER OVEN

All our steaks are dry aged and hand cut in house and served with Chef's choice of garnish

Sirloin steak 8oz £30

Ribeye steak 8oz £34

Fillet steak 8oz £34

Mare & Monti £45

Your choice of steak and fish of the day

PRIME CUTS

Served with complimentary choice of one side and sauce

T-Bone £76.50

Tomahawk £85

CHÂTEAUBRIAND £95

CÔTE DE BOEUF £110

MENU

SIDES

French fries £4
Truffle fries £4.50
Parmesan fries £5
Spinach gratin £5
Roasted baby potatoes £5.50
Seasonal green vegetables £5.50
Asparagus £5.50
Cherry tomato & onion salad £5.50
Rocket & Parmesan salad £6

SAUCES (£3.50)

Peppercorn
Chianti
Béarnaise
Gorgonzola
Chimichurri

Please let us know if you have any allergies so we can provide further guidance.

While we take every precaution, we cannot guarantee that any dish is completely allergen free.

A 10% discretionary and optional service charge will be added to your bill which is shared between the team behind your experience.

V - Vegetarian

VG - Vegan

GF - Gluten Free

 @savoydiroma

Savoy di
Roma