

MENU

APPETISERS

Green olives (VG, GF) £3.50

Extra virgin olive oil and herbs

Homemade focaccia (VG) £5

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

Padron peppers (VG, GF) £5.50

Pan fried with garlic and extra virgin olive oil

Ricotta & panne £5.50

Ricotta cheese and homemade bread

Zucchine Parmigiano (V) £5.50

Pan fried courgette, olive oil, garlic, lemon & Parmesan

STARTERS

Bruschetta (VG) £8 .50

Grilled ciabatta bread with garlic topped with cherry tomato, extra virgin olive oil, red onion and fresh basil

Burrata Puglia (GF) £10.90

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

Gamberoni (GF) £11.50

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

Capesante (GF) £12.90

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

Prosciutti di Tartuffo £13.50

Grilled bread topped with finest Parma ham, cream cheese and fresh black truffle

Burrata Al Tartuffo £14.90

Fresh Burrata Puglia, rocket, extra virgin olive oil and fresh black truffle

MENU

TO SHARE

Antipasto £18.90

Our signature selection of three Italian artisan salami and three cheeses from different regions

Antipasto Pesce (GF) £24.90

Scallops, king prawns and calamari, served with garnish & garlic butter sauce

PASTA & RISOTTO

Carbonara di Roma (minimum 2 persons) £18.50 per person

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

Spaghetti all'Amatriciana £15.90 (add chicken for £3.00)

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

Ravioli Ricotta & Spinach £15.90

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

Risotto con Saffron £16.50

Arborio rice cooked with shallots, butter, Parmesan and saffron

Tagliatelle al salmone £17.50

Tagliatelle pasta cooked with shallots, cherry tomatoes, dill, fresh salmon and creamy sauce

Risotto Gamberoni £18.90

Arborio rice and king prawns cooked with shallots, cherry tomatoes and white wine butter sauce

Spaghetti Gamberoni £18.90

Homemade Spaghetti pasta cooked with cherry tomatoes, king prawns, garlic, parsley and white wine butter sauce

Tagliatelle al Tartufo £21.90

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

MENU

SECONDI PIATTI

Involtini di Pollo £22.90

Supreme chicken rolls stuffed with Parma ham and asparagus, served in creamy cheese sauce

Salmon al Tuscany £23.90

Fresh fillet of salmon cooked with sun-dried tomatoes, basil and garlic, served in rich creamy sauce on a bed of spinach

Carré di Agnello £29.50

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, served with Chef's choice of garnish

Sirloin steak 8oz £30

Ribeye steak 8oz £34

Fillet steak 8oz £35

Tournedos Rossini £39.50

Dry aged 8oz fillet steak served with slice of bread in aromatic Port wine sauce and topped with duck pate
~Add fresh black truffle for £3.90)

Filetto Chianti £39.50

Dry aged 8oz fillet steak served with Pancetta, shallots and rich aromatic Chianti wine sauce

Mare & Monti £45

Fish of the day and 6oz Sirloin steak, served with special garnish

PRIME CUTS TO SHARE

All prime cuts are subject to availability, please ask your waiter for details. Served with complimentary choice of one side and sauce

CHÂTEAUBRIAND £80

TOMAHAWK £85

CÔTE DE BOEUF £90

Savoy di
Roma

MENU

SIDES

French fries £4.50
Parmesan fries £4.90
Roasted baby potatoes £5.50
Seasonal green vegetables £5.50
Cherry tomato & onion salad £5.50
Truffle fries £5.90
Spinach gratin £5.90
Rocket & Parmesan salad £5.90

SAUCES (£3.50)

Peppercorn
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.

V - Vegetarian

VG - Vegan

GF - Gluten Free

 @savoydiroma

 Savoy di Roma

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