

P I Z Z A

Saver

G O U R M E T

MENU





To start

- HOUSE STARTER PLATTER 12,5 €
6 courses – minimum two people
- CURED MEATS AND CHEESE BOARD (for two people) 15 €
- SCOTTONA BEEF TARTARE 14 €
- POTATO GATEAU 6 €
- MEATBALLS IN TOMATO SAUCE 9 €
with Parmesan fondue
- PARMIGIANA TERRINE 6 €
- TYROLEAN GNOCCHI 6 €
- FRIED COD 8 €
- CARBONARA PIZZA CUBE 5 €
Carbonara cream and crispy guanciale
- TUNA PIZZA CUBE 7 €
Tuna tartare, stracciatella, orange cream and red berries
- STUFFED MEAT ROLLS 4,5 €
speck and mozzarella terrine (4–5 pcs)
- RAW HAM & BUFFALO MOZZARELLA PLATE 15 €
Thin slices of Parma ham and buffalo mozzarella

Fried Starters

- FRIED PUPPI, SERVED WITH SAUCES 6 €
- CLASSIC FRENCH FRIES 5 €
- AMERICAN FRIES 6 €
- CACIO E PEPE FRIES 6 €
- BACON AND CHEDDAR FRIES 7 €
- FRIED PASTA OMELETTE 3,5 €

COPERTO 2 €



Pan Pizza



- **GAMBERO ROSSO** 18 €
Stracciatella, whole red prawn, fried rocket, lemon zest
- **PORCHETTAMI** 15 €
Parmesan cream, charcoal-grilled porchetta, roasted potatoes, Grana flakes
- **ITALIANA** 12 €
Parma ham, buffalo mozzarella, basil, mid-dry cherry tomatoes from Torre Guaceto
- **PAPAVERO** 13 €
Smoked salmon, fried zucchini, stracciatella, poppy seeds
- **TRÒNERE DI TURI®** 15 €
Trònere from Turi 300 g, caciocavallo cream

The 7 Wonders Pizza



- **BELLA NAPOLI (Neapolitan dough)** 8,5€
San Marzano tomato, buffalo mozzarella DOP, basil, extra virgin olive oil
- **MARGHERITA** 6 €
Tomato, mozzarella, basil, extra virgin olive oil
- **MARGHERITA DI SAVÈ** 9 €
Traditional ragù, mozzarella, basil pesto, Taggiasca olives
- **MARGHERITA BUFALA** 8,5 €
Tomato, buffalo mozzarella, basil oil, basil
- **MARGHERITA GOLD** 9,5 €
Yellow tomato sauce, buffalo mozzarella, basil oil, basil
- **MARGHERITA CAMELLATA** 8,5 €
Mozzarella, caramelized yellow and red datterino tomatoes, basil, extra virgin olive oil
- **MARGHERITA TOP** 9,5 €
Yellow and red datterino tomatoes, mozzarella, Apulian caciocavallo, oregano, basil

Savè Pizzas



- **MARTINA** 11 €
Genovese pesto, mozzarella, capocollo from Martina Franca, smoked burrata, walnuts
- **GUSTOSA** 10 €
Mozzarella, Mortadella di Bologna IGP, Bronte pistachio pesto, stracciatella, chopped Bronte pistachios
- **ORGOGLIO** 10 €
Tomato, mozzarella, spicy salami, smoked pancetta, cherry tomatoes, capers, parsley
- **CANTABRICO** 14 €
San Marzano DOP tomato, Taggiasca olives, yellow datterino tomatoes, caper powder from Pantelleria, stracciatella, oregano, Cantabrian anchovy (served on the side)
- **VULCANO** 10 €
Tomato, mozzarella, nduja from Spilinga, spicy salami, caciocavallo
- **SAPORI DI BOSCO** 10 €
Porcini mushroom cream, mozzarella, speck, radicchio, Apulian caciocavallo
- **SALSICCIA E FRIARELLI** 12 €
Fiordilatte, knife-cut sausage, sautéed friarelli, tomato powder
- **A CASA DI NONNA** 14 €
Traditional ragù, meatballs, basil pesto, stracciatella
- **GUANCIALOTTA** 14,5 €
Cheese fondue, mozzarella, raw guanciale, fried egg, raw pecorino
- **NORVEGESE** 12 €
Mozzarella, smoked salmon, lettuce, pink pepper, lime
- **LA LUCANA** 13 €
Mozzarella, pepper cream, zampina from Sammichele, smoked stracciatella, crusco pepper, olive powder
- **CARCIOFINA** 16 €
Artichoke cream, mozzarella, Black Angus carpaccio, grilled artichoke, crispy rocket
- **QUATTRO VENTI** 11 €
Tomato, mozzarella, tuna, olives, peppers, spicy salami
- **TARTUFATA** 12 €
Mozzarella, truffle cream, porcini mushrooms, speck, rocket

Classic Pizzas



- **MARINARA** 5 €
Tomato, oregano, garlic
- **NAPOLETANA** 7 €
Tomato, mozzarella, anchovies, capers
- **VIENNESE** 7 €
Tomato, mozzarella, wurstel
- **CRUDAIOLA** 7,5 €
Mozzarella, rocket, cherry tomatoes, cacioricotta
- **ORTOLANA** 7,5 €
Tomato, mozzarella, peppers, eggplant and zucchini (grilled vegetables), oregano
- **DIAVOLA** 7,5 €
Tomato, mozzarella, spicy salami
- **4 STAGIONI** 8 €
Tomato, mozzarella, cooked ham, mushrooms, artichokes, olives
- **COTTO E FUNGHI** 8 €
Tomato, mozzarella, cooked ham, Portobello and button mushrooms
- **BACIAMI PRIMA** 8 €
Tomato, mozzarella, tuna, Tropea onion
- **LIMONE** 8 €
Mozzarella, cooked ham, lettuce, olive oil, lemon
- **FUMÈ** 8,5 €
Tomato, mozzarella, smoked scamorza, speck
- **BAVARESE** 8,5 €
Tomato, mozzarella, wurstel, fries
- **4 FORMAGGI** 9 €
Tomato, mozzarella, gorgonzola, emmental, caciocavallo, grana padano
- **CAPRICCIOSA** 9,5 €
Tomato, mozzarella, cooked ham, artichokes, olives, capers, wurstel, mushrooms
- **VALTELLINA** 10 €
Tomato, mozzarella, bresaola (top round), rocket, grana, olive oil and lemon
- **ZAMPINA E PORCINI** 10 €
Tomato, mozzarella, zampina, sautéed porcini mushrooms, parsley
- **COCKTAIL DI GAMBERI** 10 €
Tomato, mozzarella, shrimp in cocktail sauce, lettuce

ALTERNATIVE DOUGHS

- Napoletano = 0,0€
- Farro + 1,5€
- Cereali + 1,5€

Ricotta-stuffed crust +1,5 €

Gourmet Pucce

- **PUCCIA ITALIANA** 8 €
Tomato, mozzarella, Parma ham, lettuce
- **PUCCIA PUGLIA** 10 €
Capocollo from Martina Franca, smoked burrata, Portobello and button mushrooms, sun-dried tomato
- **PUCCIA RDS** 10 €
Fassona beef burger 250 g, lettuce, tomato, mozzarella
- **PUCCIA TRÒNERE DI TURI®** 14€
Meat rolls 300 g, typical specialty from Turi



The Meat

- **SLICED CHICKEN** 12 €
Rocket and cherry tomatoes
- **SLICED ENTRECOTE** 18 €
Rocket and grana
- **PORK SHANK** 12 €
With fries and BBQ sauce
- **TRÒNERE DI TURI®** 14 €
Meat roll 300 g, typical specialty from Turi
- **MILANESE CHICKEN CUTLET** 9 €
With wedge potatoes
- **SCOTTONA BEEF BURGER** 10 €
With wedge potatoes
- **ZAMPINA FROM SAMMICHELE DI BARI** 10 €
With wedge potatoes
- **SCOTTONA BEEF RIB STEAK** 100g / 4 €



Salads

- **TROPICAL SALAD** 8 €
Lettuce, radicchio, rocket, tomatoes, smoked salmon, guacamole, orange wedges
- **VENERDÌ** 8 €
Lettuce, shrimp in cocktail sauce and diced Parma ham
- **CHICKEN CAESAR** 8 €
Lettuce, tomatoes, rocket, grilled chicken breast, corn, croutons, walnuts, Caesar dressing
- **CAMPANA** 8 €
Lettuce, buffalo mozzarella, cherry tomatoes, basil
- **FANTASIA** 8 €
Lettuce, green apple, shrimp, corn, rocket
- **SAVÈ** 8 €
Lettuce, rocket, Black Angus, grana padano, datterino tomatoes, balsamic glaze



Allergens

Savè prepares high-quality artisanal products using carefully selected ingredients. Some of the ingredients used in our preparations may contain allergens listed in the table below.

Customers are kindly invited to ask the owner for detailed information regarding the presence of allergens in specific dishes.

Substances or products causing allergies or intolerances (Annex II of EU Regulation No.

Cereals containing gluten and derived products (wheat, rye, barley, oats, spelt, kamut)
Crustaceans and products made from crustaceans
Eggs and products made from eggs
Fish and products made from fish
Peanuts and products made from peanuts
Soy and products made from soy
Milk and products made from milk
Tree nuts and their products (almonds, hazelnuts, walnuts, cashews, pecans, pistachios, macadamia nuts)
Celery and products made from celery
Mustard and products made from mustard
Sesame seeds and products made from sesame
Sulphites in concentrations above 10 mg/kg
Lupins and products made from lupins
Molluscs and products made from molluscs

In addition to fresh products, some preparations may include frozen ingredients. For detailed information, please ask the staff member in charge of food preparation, Mr. Saverio Napoletano, who is responsible for providing this information.

