



SAVOCA

PIZZERIA & RISTORANTE

Menu

Breakfast

Breakfast is served until 1 p.m.

FRENCH TOAST NAPOLI	290,00
(Bread, eggs, „kajmak“ cream, smoked pork loin)	
SAVOCA SANDWICH	320,00
(Prosciutto, Kachkaval cheese, cream cheese, tomato, rocket)	
FRITTATA (NEAPOLITAN SCRAMBLED EGGS)	290,00
– Cherry, Mozzarella	
– Ham, Cheese	
– Vegetables, Mediterranean spices	
– Onion, Mushrooms	
ROLO BREAKFAST	320,00
(Omelette made with eggs, Kashkaval cheese, prosciutto, sour cream, mixed seasonal vegetables)	
EGGS SUNNY SIDE UP FROM THE WOOD OVEN	250,00
(three eggs sunny side up, ham, Parmesan cheese, rocket salad, cherry tomato)	
FILLED BUNS FROM THE WOOD OVEN	250,00
(three types of cheese, ham, iceberg lettuce, cherry tomato, spread according to special recipe from Palermo)	

Cold Appetizers

PROSCIUTTO PLATTER	830,00
(Montenegrin prosciutto called „Njeguška“, cherry tomato, Parmesan cheese)	
CHEESE PLATTER	900,00
(Gorgonzola, Brie, Parmesan, Mozzarella, nuts, dried fruit)	
OLIVES - 1 portion	250,00
BEEFSTEAK TARTARE	1100,00
(Beefsteak Tartare with grated Brazil nuts)	
SAVOCA WOODEN PLATTER FOR TWO	1100,00
(Montenegrin prosciutto called Njeguška, homemade spicy pork sausage „kulen“, smoked prosciutto, Gorgonzola, Mozzarella, Parmesan, olives, 7rocket, cherry)	
SMOKED WILD SALMON	900,00
(Smoked salmon fillet, mango, lemon sauce)	



Hot Appetizers

GRILLED GOAT CHEESE	550,00
SAVOCA BRUSCHETTA	320,00
(Three types of bruschetta according to the chef's recipe)	
SALMON BRUSCHETTA	450,00
GRILLED VEGETABLES	250,00
GRILLED MUSHROOMS	250,00

Creamy Soup

CREAMY VEAL SOUP	350,00
DAILY POTAGE	320,00
TOMATO RICE SOUP	320,00

Salads

MIXED GREEN SALADS	350,00
CAPRESE	450,00
(Tomato, mozzarella, basil, extra virgin olive oil)	
CHEF'S SALAD	470,00
(Rocket, fresh goat cheese, pine nuts, cherry tomato, dressing)	

Main Course Salads

CAESAR SALAD	570,00
(Chicken, mixed green salads, Parmesan cheese, dressing, croutons, olive oil)	
GREEK SALAD	550,00
(Lettuce, tomato, cucumber, Feta cheese, olives, red onion, basil, olive oil, Aceto Balsamico)	
„BISTECCA“ SALAD	750,00
(Grilled slices of beefsteak served on fresh vegetables with a dressing)	
PRAWNS SALAD	750,00
(Prawns, salad mix, sun-dried tomato, caper, olives)	
FRUTTI DI MARE	750,00
(Rocket, green salad, seafood, olives, lemon, onion, garlic, peppers)	



Risotto

AL POLLO E FUNGHI	630,00
(Chicken, champignon mushrooms, butter, chicken stock)	
RISOTTO CHEF SAVOCA	520,00
(Vegetables, oyster sauce, cashew, Parmesan cheese, and Parmesan crisps)	
RISSOTO FRUTTI DI MARE	920,00
(Rice, seafood, dressing)	
RISSOTO NERO CON GAMBERETTI	950,00
(Black rissoto, prawns, Pesto genovese)	
RISSOTO BIANCO CON GAMBERETTI	950,00
(Rice, prawns, saffron)	

Fish

TROUT (300 g portion).....	800,00
(Grilled trout served with sautéed vegetables)	
SEA BASS (300 g portion)	1200,00
(Grilled sea bass served with sautéed vegetables)	
GRILLED CALAMARI	1200,00
(Grilled calamari served with sautéed vegetables)	
GRILLED SALMON	
ON MIXED GREEN SALAD	1400,00

Gnocchi

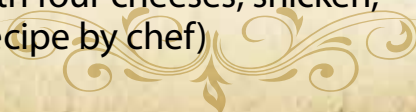
GNOCCHI MILLE SAPORI	690,00
(Ham, porcini mushrooms, marjoram, white sauce, seasoning)	
GNOCCHI QUATTRO FORMAGGI	690,00
GNOCCHI CON BISTECCA	820,00
(Beefsteak, porcini mushrooms, vine, pesto genovese, pellet)	

Ravioli

RAVIOLI WITH TRUFFLES	900,00
RAVIOLI QUATTRO FORMAGGI	720,00

Tortellini

TORTELLINI QUATTRO FORMAGGI	690,00
TORTELLINI SPINACI AND POLLO	730,00
(Pasta stuffed with four cheeses, chicken, spinach, sauce recipe by chef)	




Our Homemade Pasta

(All our pasta are handmade using Divella flour and fresh eggs)

(Penne, Spaghetti, Tagliatelle)

LASAGNE ALLA BOLOGNESE	690,00
(Bolognese sauce, béchamel sauce, cheese)	
LASAGNE CON GLI SPINACI	650,00
(Spinach, béchamel sauce, Parmesan cheese, Kashkaval cheese)	
SPAGHETTI ALLA BOLOGNESE, CARBONARA	650,00
PENNE POMODORO SECCO	690,00
(Chicken sauce, pine nuts, dried tomatoes and sour cream with parmesan)	
PENNE BISTECCA	840,00
(Beefsteak, truffle, grana padano, olive oil, butter)	
PENNE AL POLLO	690,00
(White sauce, chicken, champignon mushrooms, Parmesan cheese, butter)	
QUATTRO FORMAGGI	630,00
(Kashkaval cheese, smoked cheese, Gorgonzola cheese, Parmesan cheese)	
FRUTTI DI MARE	730,00
(Seafood, red wine, lemon sauce, tomato sauce, butter)	
PENNE AMATRICIANA	660,00
(Plum tomato sauce, pancetta, peperoncino, sheep cheese pecorino)	
VEGETARIAN PENNE TO THE CHEF'S RECIPE WITH INTEGRAL PASTA	650,00
GREEN TAGLIATELLE WITH SALMON AND ZUCCHINI ...	750,00
(Secret Mediterranean recipes)	
GREEN TAGLIATELLE WITH PRAWNS	790,00
(Secret recipe of the Sicilian family from Savoca Town)	
BLACK TAGLIATELLE WITH CALAMARI AND EDIBLE GOLD	1100,00



Wood-Fired Oven Pizzas

All our pizzas are made with Divella 00 flour or from Neapolitan dough using Caputo flour

... Waiting for the Pizza

	24 cm Small	32 cm Standard	42 cm Medium	52 cm Family size
PIZZA TOSCANA (Cheese, prosciutto, rocket, Grana Padano cheese, olives, oregano)	610,00	870,00	1070,00	1370,00
PIZZA DIAVOLO (Plum tomato sauce, Kashkaval cheese, ham, spicy sausage "kulen", fefferoni peppers, Tabasco sauce, olives, oregano)	550,00	780,00	980,00	1220,00
HAWAII PIZZA (Plum tomato sauce, Kashkaval cheese, ham, pineapple, champignon mushrooms, olives, oregano)	520,00	760,00	910,00	1170,00
PIZZA SPINACI (Plum tomato sauce, Kashkaval cheese, Mozzarella cheese, pancetta, spinach, red onion, olives, oregano)	570,00	850,00	1030,00	1340,00
PIZZA NEAPOLETANA (Plum tomato sauce, Kashkaval cheese, spicy sausage "kulen", fefferoni peppers, olives, oregano)	530,00	720,00	920,00	1140,00
PIZZA TONNO (Plum tomato sauce, Kashkaval cheese, tuna, onion, olives, oregano)	510,00	720,00	940,00	1150,00
PIZZA SICILIANA (Plum tomato sauce, Kashkaval cheese, ham, pancetta, egg, olives, oregano)	560,00	770,00	970,00	1170,00



Traditional Italian Pizzas

	24 cm Small	32 cm Standard	42 cm Medium	52 cm Family size
PIZZA MARGHERITA (Plum tomato sauce, Kashkaval cheese, olives, oregano)	380,00	550,00	730,00	990,00
PIZZA FUNGHI (Plum tomato sauce, Kashkaval cheese, champignon mushrooms, olives, oregano)	400,00	600,00	770,00	1040,00
PIZZA CAPRICCIOSA (Plum tomato sauce, Kashkaval cheese, ham, champignon mushrooms, olives, oregano)	490,00	690,00	890,00	1090,00
PIZZA QUATTRO STAGIONI (Plum tomato sauce, Kashkaval cheese, ham, pancetta, spicy sausage "kulen", tomato, pepper, egg, olives, oregano)	570,00	790,00	990,00	1250,00
PIZZA VEGETARIANA (Plum tomato sauce, Kashkaval cheese, tomato, pepper, champignon mushrooms, olives, oregano)	430,00	610,00	800,00	1100,00
PIZZA PROSCIUTTO E FUNGHI (Plum tomato sauce, Kashkaval cheese, mushrooms, prosciutto, olives, oregano)	570,00	810,00	1050,00	1310,00
PIZZA VESUVIO (Plum tomato sauce, Kashkaval cheese, ham, olives, oregano)	410,00	630,00	840,00	1050,00

Calzone

CALZONA TOTTO (Plum tomato sauce, Kashkaval cheese, ham, pickled champignon mushrooms, sour cream, oregano)	710,00
CALZONA DON SALVATORE (Plum tomato sauce, salama di Milano, Ricotta cheese, pickled champignon mushrooms, oregano)	830,00

Special Pizzas

	24 cm Small	32 cm Standard	42 cm Medium	52 cm Family size
SAVOCA (Plum tomato sauce, Kashkaval cheese, ham, pancetta, rosciutto, spicy sausage "kulen", egg, olives, oregano)	670,00	970,00	1190,00	1400,00
DANUBIAN (Plum tomato sauce, prosciutto, Kashkaval cheese, Mozzarella cheese, rocket, cherry tomato, olive oil, olives, oregano)	620,00	900,00	1190,00	1390,00
ANTISCLEROSIS (Plum tomato sauce, Kashkaval cheese, ham, champignon mushrooms, artichoke, garlic, olives, oregano)	590,00	770,00	990,00	1170,00
BLACK DELIGHT (Cheese, prosciutto, cherry tomato, sun-dried tomato, Feta cheese, pepper)	650,00	900,00	1090,00	1390,00
PIZZA 7 FORMAGGI	610,00	840,00	1070,00	1290,00
SALMON PIZZA (Plum tomato sauce, Kashkaval cheese, smoked salmon, olives, rocket, oregano)	720,00	1010,00	1320,00	1590,00
PIZZA GAMBERETTI (Plum tomato sauce, Kashkaval cheese, prawns, olives, rocket, oregano)	710,00	970,00	1270,00	1560,00
FRUTTI DI MARE (Plum tomato sauce, Kashkaval cheese, seafood, olives, regano)	650,00	900,00	1200,00	1370,00
GOLDEN PIZZA (Olive oil, truffle, goat cheese, rocket, oregano, olive)	670,00	950,00	1290,00	1600,00
PORTO MONTENEGRO (Plum tomato sauce, smoked pork loin, prosciutto, Kashkaval cheese, „kajmak“ cream, olives, oregano)	610,00	900,00	1120,00	1390,00
PREMIUM (<i>pizza of three flavors, the edge ripening of cheese feta</i>)		1500,00		
1/3 (Cheese, egg, chicken, hot pepper, garlic)				
2/3 (Cheese, dried tomato, chery tomato, feta, corn, asia mix)				
3/3 (Cheese, smoked pork loin, prosciutto, „kajmak“ cream)				

Wood-Fired Oven Dishes

(SPECIALITIES PREPARED ACCORDING
TO OUR CHEF'S UNIQUE RECIPES)

SAVOCA CHICKEN	710,00
(Chicken fillet, dry-cured ham, kashkaval hard cheese, tomato sauce)	
IMPERIAL CHICKEN	720,00
TURKEY WITH "MLINCI" PASTRY AND GORGONZOLA CHEESE	780,00
„PERFETTO" STUFFED PORK FILLET	730,00
(Pork fillet, stuffed with three kinds of cheese, cranberries, almond and figs, with a combination of pea purée, salad and Parmesan crisps. Baked with a filling of cheese and wine)	

Beef Specialties

BEEFSTEAK	1300,00
HOT STONE BEEFSTEAK	1700,00
(Served on a stone, with grilled vegetables, with two chef's sauces)	
BEEF TAGLIATA	970,00
(Served on mashed, with a rocket salad, cerium pumpkin seeds and chef's sauce)	

Horse Specialties

TATAR STEAK	950,00
PREMIUM STEAK (Foal meat)	2500,00
MEDALLIONS	1150,00

Sauces

GREEN PEPPER SAUCE	250,00
PUMPKIN SEEDS SAUCE	250,00
GORGONZOLA SAUCE	250,00
WALNUTS, PRUNES AND RED WINE SAUCE	250,00



Chicken Specialties

„MADAME“ CHICKEN ROLLS 750,00

(Chicken roll stuffed with Feta cheese, dry plum, apricot, hazelnuts, pumpkin seeds, with a beautiful combination of purée and ratatouille with grilled fresh vegetables and unique green apple and mint sauce)

„COUNTRY STYLE“ STUFFED CHICKEN 790,00

(Chicken roll, stuffed with prosciutto and Kashkaval cheese, served with polenta with sweet corn and cold cucumber sauce)

„SPRING STRING“ CHICKEN SKEWERS 690,00

(Grilled chicken skewers with fresh vegetables, with a side dish of potatoes with Parmesan cheese, rocket salad, cherry tomato, and aceto dressing)

Turkey Specialties

TURKEY SKEWERS

IN ALMOND AND PEANUT SAUCE 790,00

(With homemade gnocchi according to the chef's recipe)

TURKEY „BELLA ITALIA“ 810,00

(Turkey stuffed with mocarella cheese, dry tomato, cashew nut with with a beautiful combination grilled vegetables in a cranberry sauce)

Meat on the Spit - Savoca

MEAT ON THE SPIT - SAVOCA 850,00

(Turkey, beefsteak, chicken - with grilled fresh vegetables, dollar french fries, rocket salad, cherry tomato, and aceto dressing)

Duck Specialties

ROAST DUCK IN ORANGE SAUCE 880,00

(Duck meat, sauce, purée, rocket, cherry and almond flakes)



Desserts

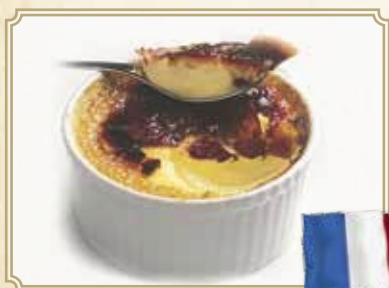
OUR HOUSEMADE DESSERTS



TIRAMISÙ
(Traditional Italian
mascarpone cake)
350,00



GELATO ITALIANO
(Stracciatella, Gianduia,
Panna Cotta)
350,00



CREME BRULEE
290,00



TRILECE
(Three types of milk, caramel)
290,00



**CHEF'S
CHOCOLATE CHERRY CAKE**
290,00



LAVA CAKE
290,00



ALPINE APPLE CAKE
320,00



CHOCOLATE SPHERE
490,00

Beverages

Hot Beverages

ESPRESSO	120,00
ESPRESSO WITH MILK	130,00
ESPRESSO WITH WHIPPED CREAM	140,00
CAPPUCCINO	130,00
MACCHIATO	130,00
CAFFÈ LATTE	140,00
NESCAFÉ	140,00
NESCAFÉ WITH WHIPPED CREAM	150,00
ICED CAFFE	170,00
IRISH CAFFE	220,00
MILFORD TEA	130,00
HOT CHOCOLATE	160,00
HOT CHOCOLATE WITH WHIPPED CREAM	180,00
MULLED WINE	160,00

Water

KNJAZ MILOŠ 0,25 (carbonated mineral water)	115,00
KNJAZ MILOŠ 0,75 (carbonated mineral water)	220,00
ROSA 0,33 (natural mineral water)	115,00
ROSA 0,75 (natural mineral water)	220,00

Non-alcoholic Beverages

COCA COLA, COCA COLA ZERO, FANTA, SCHWEPPEs, SPRITE	165,00
ULTRA ENERGY 0,25	160,00
RED BULL 0,25	350,00
NESTEA PEACH 0,25	160,00
NEXT 0,2 (Strawberry, Apple, Peach, Forest fruit, Orange)	160,00

Frappé

PLAZMA FRAPPÉ	280,00
BANANA FRAPPÉ	280,00
FOREST FRUIT FRAPPÉ	280,00

Freshly Squeezed Juice

LEMONADE 0,3	160,00
LEMONADE WITH MINT 0,3	180,00
FLAVORED LEMONADE 0,3	190,00
ORANGE 0,3	250,00
GRAPEFRUIT 0,3	260,00
WAKE UP JUICE 0,3	320,00
(Orange, grapefruit, apple, carrot, honey)	
IMMUNO MIX	300,00
(Orange, lemon, apple, honey)	
VITAMIN BOMB	280,00
(Orange, grapefruit, lemon, honey)	

Alcoholic Beverages

Beers

PAULANER (draft) 0,3	190,00
PAULANER (draft) 0,5	240,00
BUDWEISER (draft) 0,3	190,00
BUDWEISER (dark) 0,3	220,00
GUINNESS (dark) 0,3	370,00
SOMERSBY 0,3	190,00



Spirits

PELINKOVAC BITTER LIQUEUR 0,03	160,00
HOMEMADE QUINCE RAKIA 0,03	220,00
HOMEMADE APRICOT RAKIA 0,03	220,00
HOMEMADE PEAR RAKIA 0,03	220,00
BALLANTINES 0,03	190,00
JOHNNIE WALKER 0,03	190,00
JACK DANIELS 0,03	210,00
JACK HONEY 0,03	210,00
FINLANDIA VODKA 0,03	160,00
MARTINI BIANCO 0,06	150,00
CAMPARI ROSSO 0,03	160,00
BAILEYS CREAM 0,03	180,00
JAGERMEISTER 0,03	190,00
HENNESSY V.S 0,03	470,00
TEQUILA PEPE LOPEZ 0,03	180,00

Cocktails

SEX ON THE BEACH	370,00
BLUE LAGOON	410,00
COSMOPOLITIAN	430,00
MOJITO	320,00
LONG ISLAND	530,00

Wine

White

0,75 l

Glass

ORVIETO (our house wine)	1600,00	310,00
Ruffino Winery, Toscana, Italy		
CHARDONNAY	1900,00	380,00
Matalj Winery, Negotin, Serbia		
SAUVIGNON BLANC <i>Reserve</i>	2100,00	420,00
Jacob's Creek Winery, Adelaide Hills, Australia		
MARINA CVETIĆ		
CHARDONNAY	6500,00	
Azienda Winery, Agricola Masciarelli, Abruzzo, Italy		

Red

CHIANTI (our house wine)	1600,00	310,00
Ruffino Winery, Toscana, Italy		
SHIRAZ <i>Reserve</i>	2100,00	420,00
Jacob's Creek Winery, Barossa, Australia		
KREMEN CABERNET SAUVIGNON	2100,00	420,00
Matalj Winery, Negotin, Serbia		
MARINA CVETIĆ		
MONTEPULCIANO D ABRUZZO	5000,00	
Azienda Winery, Agricola Masciarelli, Abruzzo, Italy		

Rose

ROSE	1600,00	320,00
Temet Winery, Lozovik, Serbia		

Champagne

MOET & CHANDON 0,75	9900,00
Moet & Chandon Winery, Epernay, France	
PROSECCO 0,2	470,00
Masottina Winery, Veneto, Italy	

