

SAVONA

EST. 1997



◆

Private Dining

& Events

GULPH MILLS · PENNSYLVANIA

100 Old Gulph Road · 610.520.1200 · savnarestaurant.com



SINCE 1997

Welcome to Savona

A hilltop inn built in 1765, once Aaron Burr's Revolutionary War headquarters, and for nearly thirty years the Main Line's dining room for the occasions that matter. Four private rooms, and a kitchen that cooks the coast of Italy.



THE WINE CELLAR, SET FOR FOURTEEN

THE HOUSE

BUILT 1765

The building predates the restaurant by more than two centuries. Its stone rooms give each party a room of its own rather than a curtained corner of someone else's evening.

THE CELLAR

ONE OF THE REGION'S DEEPEST

The list is the reason many guests choose us, held in a cellar room that doubles as a private dining room.

YOUR TEAM

Andrew Masciangelo

Executive Chef / Partner

Whitney Dallot

Catering Manager

Kristina Wisneski

Chef de Cuisine

Angela Goods

Pastry Chef

Christina Baridis

Sales Manager

Pablo Hurtado

Master Mixologist

LUNCH

11:30 a.m. — 2:00 p.m., daily

DINNER

From 5:00 p.m., daily

PARKING

On site, complimentary

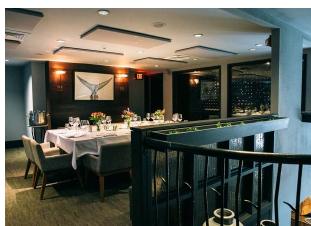


ONE

The Rooms

Minimums are food and beverage combined, before gratuity, administrative fee and tax — beverage counts toward them as readily as food. There is no room rental fee at any hour.

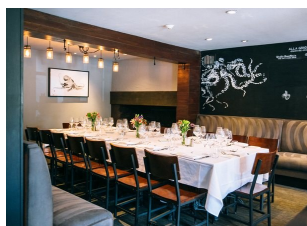
ROOM	CAPACITY	LUNCH MON–FRI	DINNER SUN–WED	DINNER THU–SAT
Wine Loft Second floor. Natural light and a wine display. The room for a larger corporate function or a rehearsal dinner.	36 seated at separate tables 18 at one table	\$1,200	\$3,000	\$3,600
Wine Cellar Ground floor, beneath the restaurant. Our most requested room, and the one for entertaining a client.	20 seated	\$750	\$1,700	\$2,050
Main Two Main floor, semi-private. The flexible mid-size room, and the easiest to seat at short notice.	28 seated at separate tables 18 at one table	\$850	\$2,200	\$2,650
Boardroom Second floor. One round table for twelve, on a private floor. Built for a board meeting or a working lunch.	12 at one round table	\$750	\$1,250	\$1,300



WINE LOFT



WINE CELLAR



MAIN TWO



BOARDROOM

AUDIO-VISUAL Screen, projector, private Wi-Fi and a laptop connection, \$100	PRIVACY All rooms fully private; Main Two semi-private, screened from the main dining room	WALKTHROUGHS In person or by 360° tour, before you commit
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TWO

Exclusive Use

Beyond the four private rooms, the house can be taken in part or in whole — the bar for a reception, or the entire restaurant for an evening.

FULL RESTAURANT BUYOUT

EVERY ROOM, ONE PARTY

The dining rooms, the bar, the Wine Cellar, the Wine Loft and the Terrazzo, given over to a single event. Suited to a wedding reception, a milestone celebration or a company evening that wants the run of the house rather than a room within it. Capacity and pricing vary by day and season. *Quoted on inquiry.*

COCKTAIL RECEPTIONS IN THE BAR

BAR AREA · DURATION FLEXIBLE

A drinks reception in the bar, on its own or before a seated dinner in one of the private rooms. The fee below is a rental only — food and drink are billed separately on top, and passed canapés are priced per guest, per thirty minutes.

Bar rental, Sunday to Wednesday	\$1,000
Bar rental, Thursday to Saturday	\$1,500
Reception without a seated dinner	Higher minimum, quoted



THE TERRAZZO, AVAILABLE WITH A FULL BUYOUT

Duration is negotiable. Receptions are held in the bar area. Canapé packages and antipasti are priced in Receptions, section nine.

PRIVATE DINING · SAVONA



THREE

Lunch

EXPRESS LUNCH · \$47

\$61 PER GUEST, ALL IN

TWO COURSES · MON–FRI

TO BEGIN

Arugula Salad

Olive Oil, Lemon, Parmesan, Cherry Tomato

SECOND — TWO SELECTIONS, CHOSEN IN ADVANCE

Amish Chicken Breast

Tomato Braised Peppers, Onions, Parmesan Polenta

Salmon Oreganata

Wild Rice, Spinach, Oregano Lemon Butter

Pesto Pasta

Shells, Tomato, Mushroom, Artichoke, Asparagus

EXECUTIVE LUNCH · \$63

\$81 PER GUEST, ALL IN

THREE COURSES

FIRST — TWO SELECTIONS, CHOSEN IN ADVANCE

Caesar

Romaine, Parmesan, Crouton Crumb

Arugula

Olive Oil, Lemon, Parmesan, Cherry Tomato

Forge Hill Mixed Greens

Tomato, Cucumber, Red Wine Vinaigrette

Beet and Roasted Carrot

Citrus, Goat Cheese, Lemon Vinaigrette, Spiced Pepitas

SECOND — THREE SELECTIONS, CHOSEN IN ADVANCE

Short Rib

Balsamic Brussels Sprouts, Crispy Onion, Short Rib Jus

Amish Chicken Breast

Tomato Braised Peppers, Onions, Parmesan Polenta

Salmon Oreganata

Wild Rice, Spinach, Oregano Lemon Butter

Rigatoni Bolognese

Parmesan

Pesto Pasta

Shells, Tomato, Mushroom, Artichoke, Asparagus

Eggplant Parmesan

Tomato, Mozzarella, Basil

THIRD

Gelato

Chocolate and Vanilla

SUBSTITUTIONS — IN PLACE OF THE ENTRÉE

Any entrée may be exchanged. Vegetarian, vegan and gluten-free at no charge · Scallops \$16 · NY Strip \$22 · Half Rack of Lamb \$24 · Dover Sole \$28

ADDITIONS — ALONGSIDE

Additional Pasta Course \$18 · Crab \$22 · Half Maine Lobster \$34

Entrées are pre-ordered, so nothing waits on a decision at the table. The all-in price covers the 16% gratuity, the 6% administrative fee and sales tax. A 3% surcharge applies to payment by credit card; there is none on debit or cash.



THREE, CONTINUED

The Cellar Lunch

Two hours in the Wine Cellar, antipasti set out to share before the table sits to a salad, an entrée and dessert. The lunch for entertaining a client rather than briefing a room.

CELLAR LUNCH · \$78

\$101 PER GUEST, ALL IN

TO SHARE

Veal and Ricotta Meatballs

Pomodoro, Parmesan

Fried Artichokes

Lemon Aioli

SECOND — ONE

SELECTION, CHOSEN IN ADVANCE

Caesar

Romaine, Parmesan, Crouton
Crumb

Arugula

Olive Oil, Lemon, Parmesan,
Cherry Tomato

Forge Hill Mixed Greens

Tomato, Cucumber, Red Wine
Vinaigrette

Beet and Roasted Carrot

Citrus, Goat Cheese, Lemon
Vinaigrette, Spiced Pepitas

THIRD — THREE

SELECTIONS, CHOSEN IN ADVANCE

Branzino

Broccoli Rabe, Garlic, Lemon, Sicilian
Tomato

Short Rib

Balsamic Brussels Sprouts, Crispy
Onion, Short Rib Jus

Salmon Oreganata

Wild Rice, Spinach, Oregano Lemon
Butter

Pesto Pasta

Shells, Tomato, Mushroom, Artichoke,
Asparagus

FOURTH

Dessert Duo

Chef's Selection

SUBSTITUTIONS — IN PLACE OF THE ENTRÉE

Any entrée may be exchanged. Vegetarian, vegan and gluten-free at no charge · Scallops \$16 · NY Strip \$22 · Half Rack of Lamb \$24 · Dover Sole \$28

ADDITIONS — ALONGSIDE

Additional Pasta Course \$18 · Crab \$22 · Half Maine Lobster \$34

The all-in price covers the 16% gratuity, the 6% administrative fee and sales tax. A 3% surcharge applies to payment by credit card; there is none on debit or cash.



FOUR

The Meeting Package

A room of your own for the middle of the day: arrival coffee, a working session, lunch at the table, and coffee to close. One price per guest, screen and Wi-Fi included.

HALF DAY — \$92 PER GUEST

On arrival	Coffee, tea, pastry, whole fruit — set in the room
12:15	Express Lunch, two courses, entrées chosen in advance
1:30	Coffee refreshed, biscotti
Room	10:30 — 3:00

Upgrade to the Executive Lunch, three courses, for \$16 per guest. Groups arrive from 10.30; the building is not open to parties earlier in the morning.

BUILT FOR CORPORATE

Minutes from King of Prussia, Conshohocken, Radnor, Villanova, Bala Cynwyd and Plymouth Meeting, at the Gulph Mills interchange of I-476 — close enough that no one loses half a morning getting here.

The Boardroom seats twelve at one round table on a private floor, and receipts itemize food and beverage separately where your finance team requires it.

CLIENT ENTERTAINING

The Wine Cellar is the room most often asked for: below the restaurant, entirely private, and surrounded by the list. A cellar lunch runs two hours; a Prima or Seconda dinner, a comfortable evening.

It seats twenty, and takes a party of twelve without feeling half empty.



FIVE

Dinner

Four courses in each, with the entrée selection widening as the menu does. Prices are per guest and exclude gratuity, the administrative fee and tax.

PRIMA · \$84

FOUR COURSES

TO SHARE

Veal and Ricotta Meatballs

Pomodoro, Parmesan

Fried Artichokes

Lemon Aioli

SECOND — ONE SELECTION, CHOSEN IN ADVANCE

Caesar

Romaine, Parmesan, Crouton Crumb

Arugula

Olive Oil, Lemon, Parmesan, Cherry Tomato

Forge Hill Mixed Greens

Tomato, Cucumber, Red Wine Vinaigrette

Beet and Roasted Carrot

Citrus, Goat Cheese, Lemon Vinaigrette, Spiced Pepitas

THIRD — THREE SELECTIONS, CHOSEN IN ADVANCE

Amish Chicken Breast

Tomato Braised Peppers, Onions, Parmesan Polenta

Salmon Oreganata

Wild Rice, Spinach, Oregano Lemon Butter

Pesto Pasta

Shells, Tomato, Mushroom, Artichoke, Asparagus

Eggplant Parmesan

Tomato, Mozzarella, Basil

FOURTH

Dessert Duo

Chef's Selection

SECONDA · \$104

FOUR COURSES

TO SHARE

Assorted Pizza

Chef's Selection

Veal and Ricotta Meatballs

Pomodoro, Parmesan

Fried Artichokes

Lemon Aioli

SECOND — ONE SELECTION, CHOSEN IN ADVANCE

Caesar

Romaine, Parmesan, Crouton Crumb

Arugula

Olive Oil, Lemon, Parmesan, Cherry Tomato

Forge Hill Mixed Greens

Tomato, Cucumber, Red Wine Vinaigrette

Beet and Roasted Carrot

Citrus, Goat Cheese, Lemon Vinaigrette, Spiced Pepitas

THIRD — THREE SELECTIONS, CHOSEN IN ADVANCE

Short Rib

Balsamic Brussels Sprouts, Crispy Onion, Short Rib Jus

Branzino

Broccoli Rabe, Garlic, Lemon, Sicilian Tomato

Salmon Oreganata

Wild Rice, Spinach, Oregano Lemon Butter

Amish Chicken Breast

Tomato Braised Peppers, Onions, Parmesan Polenta

Seasonal Risotto

Seasonal Vegetables, Parmesan

FOURTH

Dessert Duo

Chef's Selection

SUBSTITUTIONS — IN PLACE OF THE ENTRÉE

Any entrée may be exchanged. Vegetarian, vegan and gluten-free at no charge · Mushroom Risotto \$8 · Scallops \$16 · NY Strip \$22 · Half Rack of Lamb \$24 · Dover Sole \$28

ADDITIONS — ALONGSIDE

Additional Pasta Course \$18 · Crab \$22 · Half Maine Lobster \$34

A fourth dinner menu, 1765, follows overleaf. Enhancements are set out in full in section eight. A 3% surcharge applies to payment by credit card; there is none on debit or cash.



SIX

1765

Named for the year the inn was built, and the menu the house is judged on: canapés passed on arrival, then four courses with the filet included at no upcharge.

1765 · \$128

CANAPÉS ON ARRIVAL AND FOUR COURSES · PER GUEST

ON ARRIVAL
THIRTY MINUTES, PASSED

Braised Beef Crostini
Horseradish Cream, Chive
Arancini
Basil Aioli

Salmon Tartare Crisp
Shrimp Cocktail
Cocktail Sauce, Lemon

FIRST
SET TO SHARE

Assorted Cheese Board
Chef's Selection, Honey

Charcuterie Selection
Chef's Selection, Marinated Olives

SECOND
PLATED

Beet and Roasted Carrot
Citrus, Goat Cheese, Lemon Vinaigrette, Spiced Pepitas

THIRD
FOUR SELECTIONS, CHOSEN
IN ADVANCE

Filet
Crispy Potato, Mushrooms, Whole Grain Mustard Jus
Short Rib
Balsamic Brussels Sprouts, Crispy Onion, Short Rib Jus
Seasonal Risotto
Seasonal Vegetables, Parmesan

Branzino
Broccoli Rabe, Garlic, Lemon, Sicilian Tomato
Salmon Oreganata
Wild Rice, Spinach, Oregano Lemon Butter

FOURTH
PLATED

Dessert Duo
Chef's Selection

SUBSTITUTIONS — IN PLACE OF THE ENTRÉE

Any entrée may be exchanged. Vegetarian, vegan and gluten-free at no charge · Morning Mushroom Risotto \$8 · Scallops \$16 · NY Strip \$22 · Half Rack of Lamb \$24 · Dover Sole \$28

ADDITIONS — ALONGSIDE

Additional Pasta Course \$18 · Crab \$22 · Half Maine Lobster \$34

1765 suits a party that wants the evening to open standing, with a glass in hand, before anyone sits down. Canapés are passed for thirty minutes in the room or in the bar.



SEVEN

Tasting Menus

Set menus, served to every guest at the table, each with an optional pairing selected by the sommelier.

IL CELLAIO · \$118

FOUR COURSES

THE MENU

Market Fish Crudo

Cucumber, Lemon, Chili, Crispy Shallot, Microgreens

Burrata

Roasted Red Pepper, Arugula, Basil Pesto, Balsamic

Hanger Steak

Roasted Baby Carrot, Potato, Red Wine Jus

Flourless Chocolate Brownie

Seasonal Accompaniments

PAIRING

Four pours — \$48 per guest

MENU DELLO CHEF · \$148

FIVE COURSES

THE MENU

Grilled Octopus

Crispy Potatoes, Arugula, Pancetta

Morning Mushroom Risotto

Scallops

Seasonal Vegetables

Sliced Angus Short Loin

Blistered Cherry Tomatoes, Salsa Verde

Layered Mirror Cake

Seasonal Accompaniments

PAIRING

Five pours — \$68 per guest

Both menus follow the season, so a course may change with what the market is doing that week. Tell us about any allergies in your party when you confirm the menu and the kitchen will plan around them.



EIGHT

Enhancements

A substitution replaces the entrée. An addition is served alongside it. Vegetarian, vegan and gluten-free alternatives are always available at no charge.

SUBSTITUTIONS — IN PLACE OF THE ENTRÉE

ITEM	PER GUEST
Eggplant Parmesan	No charge
Marinated and Grilled Tofu, Seasonal Vegetables	No charge
Seasonal Risotto	No charge
Morning Mushroom Risotto	\$8
Scallops	\$16
NY Strip Steak	\$22
Half Rack of Lamb	\$24
Dover Sole	\$28

ADDITIONS — SERVED ALONGSIDE

ITEM	PER GUEST
Additional Pasta Course	\$18
Crab, 4.5 oz	\$22
Half Maine Lobster, 1.5 lb — Surf and Turf	\$34

Enhancements are chosen with your final menu, ten days before the event, and are charged across the full party rather than only the guests taking them.



NINE

Receptions

Passed canapés are priced per guest, per thirty minutes. House canapés are \$3 a piece and Premium \$5. Antipasti may be stationed or passed to the table.

PACKAGE	SELECTIONS	PIECES PER GUEST, PER 30 MIN	PER GUEST, PER 30 MIN
House	4, from the House lists	4	\$12
House and Premium	5, of which up to 2 from Premium	5	\$19
Premium	6, from either list	6	\$30

CANAPÉS — HOUSE

Parmesan and Mozzarella Arancini, Basil Aioli
Brie, Caramelized Onion and Fig Jam Tart
Charcuterie Spiedini, Pepperoncini, Olive
Prosciutto and Melon Skewer
Prosciutto-Wrapped Asparagus
Grilled Chicken Spiedini
Tomato and Mozzarella Spiedini
Braised Beef Crostini
Eggplant Caponata Toast

CANAPÉS — PREMIUM

Crab Salad, Lettuce Cup
Tuna Tartare, Cucumber, Avocado Mousse
Salmon Tartare Crisp
Maine Lobster Salad Toast
Shrimp Cocktail

ANTIPASTI TO SHARE — HOUSE

Whipped Ricotta, Grilled Bread
Marinated Olives
Crudité
Grilled Vegetable Antipasti
Fried Artichokes
Assorted Pizza
Veal and Ricotta Meatballs
Calamari

ANTIPASTI — PREMIUM

Assorted Cheese Board
Charcuterie Selection

STATIONED, AT MARKET PRICE

Oysters
Shrimp Cocktail
Seafood Tower
4 oz Crab Cocktail, 4 Oysters, 4 Shrimp, Market Fish Tartare

Bar rental for a reception is set out in Exclusive Use, section two.



TEN

Beverage & Service

One of the region's deepest lists. Pairings are chosen by the sommelier against the menu you confirm.

WINE

AMOUNT

Wine pairing, plated lunch and dinner packages — three to four pours	\$35 per guest
Wine pairing, tasting menus	\$48 — \$68, priced with the menu
Sommelier table introduction	\$250
Wine by the glass and by the bottle	Ordered at the table
Corkage	\$35 per bottle

TOASTS AND SERVICE

AMOUNT

Prosecco toast, full flute	\$9 per guest
Champagne toast, full flute	\$18 per guest
Chef attendant, carving or pasta station	Quoted on inquiry
Cake cutting and plating — outside cakes welcome	\$5 per guest

Lunch rooms are held to 3:00 p.m. An evening extension is subject to the night. An entirely alcohol-free menu, and alcohol-free pairings, are available on request.



ELEVEN

Booking & Terms

HOW IT WORKS

Tell us the date, the headcount and the meal period, and you will have a proposal within 48 hours.

You choose the entrées — two, three or four, depending on the package — when you confirm the menu ten days out. Your guests choose from that shortlist at the table, on a menu printed with your selections.

A deposit holds the room and the date.

DIETARY REQUIREMENTS

Every package includes a vegetarian, a vegan and a gluten-free path at no additional charge. Tell us the requirements with your final count and they are handled without a conversation at the table. An entirely alcohol-free menu is available on request.

BILLING

Everything is settled together at the end of the event, by card or in cash. Credit cards carry a 3% surcharge; debit cards and cash do not. We are glad to itemize food and beverage separately on the receipt where your finance team needs it, and a W-9 is available whenever you need one.

OUTSIDE VENDORS

Florists, photographers and musicians of your choosing are welcome; there is no preferred vendor list and no surcharge.

DEPOSITS AND DEADLINES

Deposit, lunch	\$750
Deposit, dinner	\$1,250
Cancellation	Full refund to 14 days, half within
Final guest count	7 days before
Menu selections	10 days before

CHARGES

Lunch packages	Menu price, or the all-in price shown
Gratuities	16%
Administrative fee	6%
Sales tax	As applicable
Credit card	3% surcharge; none on debit or cash
Room rental	None
Audio-visual	\$100; included with the Meeting Package

PROPOSAL Within 48 hours	CORKAGE \$35 per bottle	CAKE CUTTING \$5 per guest
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To begin, contact Christina Baridis, Sales Manager — 610.520.1200 · savona@savonarestaurant.com

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TWELVE

Beyond the Dining Rooms

Two kitchens, one group. Savona takes care of events at the restaurant and in your home; Pure Roots Provisions handles the corporate day, on your floor rather than ours.

SAVONA

GULPH MILLS

Private events at the restaurant, and a kitchen that will travel for the occasions worth cooking for at home.

BEYOND THE PAGES ABOVE

At-home events and private chef service

Group tasting menus and wine dinners

Private cooking classes

Mixology sessions with our master mixologist

CONTACT

Christina Baridis, Sales Manager

610.520.1200

savona@savonarestaurant.com

100 Old Gulph Road, Gulph Mills, PA 19428

PURE ROOTS PROVISIONS

KING OF PRUSSIA

Our corporate café and catering company, for the meetings, offsites and everyday feeding that happen at your address.

WHAT THEY DO

Corporate breakfast and lunch catering

Drop-off and full-service delivery

Meetings, offsites and all-hands

Café management

Recurring weekly programs

CONTACT

Whitney Dallot, Catering Manager

484.222.2288

eatpureroots.com

411 Swedeland Road, King of Prussia, PA 19406

One conversation covers both. If an inquiry is better served by the other kitchen, we will say so and make the introduction.



SAVONA

EST. 1997

CUCINA DELLA COSTA

100 Old Gulph Road, Gulph Mills, Pennsylvania 19428

610.520.1200 · savona@savonarestaurant.com

savonarestaurant.com

LUNCH 11:30 A.M. – 2:00 P.M., DAILY

DINNER FROM 5:00 P.M., DAILY