

FIRST CERTIFICATE  
IN VOJVODINA

# SAVOCA

PIZZERIA & RISTORANTE



Cucina Italiana  
*Benvenuti!*

# Breakfast

BREAKFAST IS SERVED UNTIL 12 a.m.

<b>BREAKFAST SAVOCA</b> .....	580,00
(Fries, kajmak cream, ajvar, Montenegrin prosciutto called „Njeguška“, homemade kulen)	
<b>SCRAMBLED EGGS, OMELET OR HAM END EGGS</b> .....	470,00
(with Ham)	
<b>SCRAMBLED EGGS, OMELET OR BACON END EGGS</b> .....	470,00
(with Bacon)	
<b>SCRAMBLED EGGS VENETO</b> .....	540,00
(Prosciutto, young goat cheese, cherry tomato, red pesto)	
<b>FRIED EGGS SICILIA</b> .....	490,00
(Sausage, baby mozzarella, cherry tomato, red pesto)	
<b>BURNED NAPOLITAN SCRAMBLED EGGS</b> .....	560,00
(Mushrooms, peppers, zucchini, leeks, homemade eggs, cherry tomatoes, baby mozzarella, cheese, prosciutto)	
<b>SAVOCA SALTY PANCAKES</b> .....	480,00
(Prague ham, neutral sour cream, cheese, marinated mushroomss)	
<b>SAVOCA SANDWICH</b> .....	480,00
(Prosciutto, basil pesto, cream cheese, cherry tomatoes, mozzarella, iceberg lettuce)	
<b>ROLO BREAKFAST</b> .....	540,00
(Omelette made with eggs, Kachkaval cheese, prosciutto, sour cream)	
<b>FILLED BUNS FROM THE WOOD OVEN</b> .....	450,00
(three types of cheese, ham, iceberg lettuce, cherry tomato, spread according to special recipe from Palermo)	
<b>HOMEMADE GRANOLA</b> .....	520,00
(Greek yogurt, oatmeal, bananas, forest fruit mix, almond, honey, cinnamon, coconut oil)	

## TORTILLAS

<b>SAVOCA TORTILLA</b> .....	790,00
(Tortilla, chicken, feta, tomato, red onion, Calabria salsa)	
<b>TORTILLA WITH CHICKEN</b> .....	750,00
(Tortilla, chicken, zucchini, peppers, corn, salsa Palermo)	

## Cold Appetizers

<b>PROSCIUTTO PLATTER</b> .....	1300,00
(Montenegrin prosciutto called „Njeguška“, cherry tomato, Parmesan cheese)	
<b>CHEESE PLATTER</b> .....	1100,00
(Gorgonzola, goat cheese, Parmesan, Mozzarella, nuts, dried fruit)	
<b>OLIVES - 1 portion</b> .....	300,00

**COUVERT** (per person) ..... 140,00

# Hot Appetizers

<b>GRILLED GOAT CHEESE</b> .....	850,00
<b>SAVOCA BRUSCHETTA</b> .....	600,00
(Three types of bruschetta according to the chef's recipe)	
<b>SALMON BRUSCHETTA</b> .....	700,00
<b>GRILLED VEGETABLES</b> .....	390,00

## Creamy Soup

<b>CREAMY VEAL SOUP WITH LEMON</b> .....	480,00
<b>DAILY POTAGE</b> .....	460,00
<b>CREAMY MUSHROOM SOUP</b> .....	460,00
<b>TOMATO RICE SOUP WITH BASMATI RICE</b> .....	450,00

## Salads

<b>CHEF'S SALAD</b> .....	700,00
(Rocket, fresh goat cheese, pine nuts, cherry tomato, dressing)	
<b>VITAMIN SALAD</b> .....	550,00
(Carrots, sweet corn, fresh beets, iceberg salad, cucumber, cranberry)	
<b>ROCKET - CHERRY SALAD</b> .....	450,00
<b>TOMATO SALAD</b> .....	420,00

## Main Course Salads

<b>CAESAR SALAD</b> .....	1050,00
(Chicken, bacon, cherry tomato, mixed green salads, Parmesan cheese, dressing, croutons, olive oil)	
<b>CAESAR NAPOLETANA SALAD</b> .....	1090,00
(Ham, bacon, chicken, boiled egg, cherry tomato, mixed green salads, Parmesan cheese, dressing)	
<b>GREEK SALAD</b> .....	750,00
(Tomato, cucumber, Feta cheese, olives, red onion, basil, olive oil)	
<b>CAPRESE</b> .....	860,00
(Tomato, mozzarella, basil, extra virgin olive oil)	
<b>BEEFSTEAK SALAD</b> .....	1500,00
(Mixed green salads, paprika, cherry tomato, esalot, grilled steak pieces, dressing, peeled parmesan)	
<b>SHRIMP SALAD</b> .....	1400,00
(Mixed green salads, cherry tomato, shrimp, pesto genovese, white wine, gluten-free bread)	

# Risotto

small / large portion

<b>AL POLLO E FUNGHI</b> .....	950 / 1200,00
(Chicken, wild mushrooms, butter, pecorino cheese)	
<b>RISOTTO CHEF SAVOCA</b> .....	850 / 1100,00
(Juliened vegetables, homemade cherry tomato sauce, pecorino cheese)	
<b>RISSOTO CON GAMBERETTI</b> .....	1500,00
(Saffron, zucchini, prawns, spices)	
<b>RISOTTO AL SALMONE</b> .....	1500,00
(Zucchini, salmon, saffron, pesto genovese)	

# Fish

<b>TROUT</b> .....	1300,00
(Marinated trout baked in the oven with a side of chard and potatoes)	
<b>GRILLED CALAMARI</b> .....	1600,00
(Grilled calamari served with a side dish of Dalmatian stew)	
<b>GRILLED SALMON IN DUTCH SAUCE</b> .....	1800,00
(Smoked salmon, Dutch sauce, Dalmatian stew)	
<b>TUNA STEAK</b> .....	2100,00
(Tomato, olive calamata, capers, garlic, white wine, thyme)	



# Handmade Homemade Pasta in Our Production

small / large portion

## SAVOCA PASTA

<b>PENNE BISTECCA</b> .....	1500,00
(Steak, truffles, mix of Italian cheeses, olive oil, butter)	
<b>TAGLIATELLE AL GENOVA</b> .....	1250,00
(Green pesto, chicken, broccoli)	
<b>PENNE POMODORO SECCO</b> .....	950 / 1300,00
(Chicken, homemade pesto Genovese made of dried tomatoes, olives, zucchini, peppers, homemade Napoli sauce, a mix of Italian cheeses, pine nuts)	
<b>TAGLIATELLE AMADEO</b> .....	1200,00
(Prosciutto, vegetable mix, dried tomatoes, basil and parmesan)	

## TRADITIONAL PASTA

<b>LASAGNE AL BOLOGNESE</b> .....	1250,00
(Bolognese sauce, napoli sauce, cheese)	
<b>LASAGNE CON GLI SPINACI</b> .....	1150,00
(Spinaci sauce, béchamel sauce, a mix of Italian cheeses)	
<b>ROMAN CARBONARA</b> .....	1280,00
<b>SPAGHETTI AL BOLOGNESE</b> .....	1250,00
<b>PENNE AL BOLOGNESE</b> .....	1050 /
<b>PENNE AL POLLO</b> .....	1200,00
(White sauce, chicken, champignon mushrooms, Parmesan cheese, butter)	
<b>PENNE QUATTRO FORMAGGI</b> .....	960 / 1210,00
<b>TAGLIATELLE WITH PRAWNS</b> .....	1500,00
(Secret recipe of the Sicilian family from Savoca Town)	

# Gnocchi

small / large portion

- GNOCCHI MILLE SAPORI** ..... 1250,00  
(Prosciutto, wild mushrooms, butter,  
homemade pesto Genovese)
- GNOCCHI CON BISTECCA** ..... 1500,00  
(Beef steak, white wine, homemade pesto Genovese)
- GNOCCHI CON NAPOLI** ..... 1100,00  
(Homemade Napoli sauce, cherry tomatoes, mozzarella)
- GNOCCHI QUATTRO FORMAGGI** ..... 1250,00  
(Gorgonzola, mix 3 Italian cheeses)

# Ravioli

- RAVIOLI STUFFED WITH CHEESE  
IN TRUFFLE SAUCE AND MUSHROOM MIX** ..... 950 / 1250,00
- RAVIOLI QUATTRO FORMAGGI  
IN HONEY AND HAZELNUT SAUCE** ..... 900 / 1200,00



# Wood-Fired Oven Pizzas

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

## ... Waiting for the Pizza

	<b>Mala</b>	<b>Standard</b>	<b>Velika</b>	<b>Porodična</b>
<b>PIZZA TOSCANA</b> (Cheese, prosciutto, rocket, Grana Padano cheese, olives, oregano)	1180,00	1550,00	1900,00	2260,00
<b>PIZZA DIAVOLO</b> (Plum tomato sauce, Kachkaval cheese, ham, spicy sausage "kulen", fefferoni peppers, Tabasco sauce, olives, oregano)	980,00	1280,00	1750,00	2050,00
<b>HAWAII PIZZA</b> (Plum tomato sauce, Kachkaval cheese, ham, pineapple, champignon mushrooms, olives, oregano)	920,00	1250,00	1740,00	1980,00
<b>PIZZA SPINACI</b> (Plum tomato sauce, Kachkaval cheese, Mozzarella cheese, pancetta, spinach, red onion, olives, oregano)	990,00	1290,00	1760,00	2020,00
<b>PIZZA NAPOLETANA</b> (Plum tomato sauce, Kachkaval cheese, spicy sausage "kulen", fefferoni peppers, olives, oregano)	960,00	1260,00	1740,00	2050,00
<b>PIZZA TONNO</b> (Plum tomato sauce, Kachkaval cheese, tuna, onion, olives, oregan)	960,00	1270,00	1740,00	2020,00
<b>PIZZA SICILIANA</b> (Plum tomato sauce, Kachkaval cheese, ham, pancetta, egg, olives, oregano)	1000,00	1300,00	1770,00	2010,00

# Traditional Italian Pizzas

	<b>Mala</b>	<b>Standard</b>	<b>Velika</b>	<b>Porodična</b>
<b>PIZZA MARGHERITA</b> (Plum tomato sauce, Kachkaval cheese, olives, oregano)	880,00	1180,00	1580,00	1880,00
<b>PIZZA FUNGHI</b> (Plum tomato sauce, Kachkaval cheese, champignon mushrooms, olives, oregano)	900,00	1200,00	1600,00	1900,00
<b>PIZZA CAPRICCIOSA</b> (Plum tomato sauce, Kachkaval cheese, ham, champignon mushrooms, olives, oregano)	950,00	1240,00	1650,00	1950,00
<b>PIZZA QUATTRO STAGIONI</b> (Plum tomato sauce, Kachkaval cheese, ham, pancetta, spicy sausage "kulen", tomato, pepper, egg, olives, oregano)	1020,00	1320,00	1780,00	2050,00
<b>PIZZA VEGETARIANA</b> (Plum tomato sauce, Kachkaval cheese, tomato, pepper, champignon mushrooms, olives, oregano)	910,00	1150,00	1580,00	1850,00
<b>PIZZA PROSCIUTTO E FUNGHI</b> (Plum tomato sauce, Kachkaval cheese, mushrooms, prosciutto, olives, oregano)	1220,00	1540,00	1920,00	2300,00
<b>PIZZA VESUVIO</b> (Plum tomato sauce, Kachkaval cheese, ham, olives, oregano)	950,00	1150,00	1600,00	1930,00

## Calzone

<b>CALZONA TOTTO</b> (Plum tomato sauce, Kachkaval cheese, ham, pickled champignon mushrooms, sour cream, oregano)	1350,00
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# Special Pizzas

	Mala	Standard	Velika	Porodična
<b>SAVOCA</b> (Plum tomato sauce, Kachkaval cheese, ham, pancetta, rosciutto, spicy sausage "kulen", egg, olives, oregano)	1300,00	1600,00	2000,00	2450,00
<b>DANUBE PIZZA</b> (Plum tomato sauce, prosciutto, Kachkaval cheese, Mozzarella cheese, rocket, cherry tomato, olive oil, olives, oregano)	1250,00	1550,00	1950,00	2350,00
<b>ANTISCLEROSIS</b> (Plum tomato sauce, Kachkaval cheese, ham, champignon mushrooms, artichoke, garlic, olives, oregano)	970,00	1320,00	1720,00	2020,00
<b>WHITE DELIGHT</b> (Cheese, prosciutto, cherry tomato, sun-dried tomato, Feta cheese, pepper)	1150,00	1550,00	1950,00	2420,00
<b>PIZZA 7 FORMAGGI</b>	1000,00	1350,00	1750,00	2220,00
<b>SALMON PIZZA</b>	1250,00	1450,00	1950,00	2350,00
<b>PIZZA GAMBERETTI</b>	1250,00	1450,00	1950,00	2350,00
<b>MORTADELLA E PISTACCHI</b> (Pistachio pesto, cheese, mortadella, basil, pistachios, olive oil)		1600,00		
<b>CHICKEN DELIGHT</b> (Peeled tomato, cheese, chicken breast, red onion, oregano, olives)	960,00	1320,00	1720,00	2000,00
<b>GOLDEN PIZZA</b> (Olive oil, truffle, goat cheese, rocket, oregano, olive)	1100,00	1500,00	1900,00	2300,00
<b>PORTO MONTENEGRO</b> (Plum tomato sauce, smoked pork loin, prosciutto, Kachkaval cheese, „kajmak“ cream, olives, oregano)	1300,00	1600,00	2050,00	2300,00
<b>PREMIUM (pizza of three flavors)</b> 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)		2500,00		2300,00

# Wood-Fired Oven Dishes

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

<b>"SAVOCA" CHICKEN</b> .....	1200,00
(Chicken fillet, prosciutto, italian cheese mix, homemade napoli sauce, zucchini, peppers, mushrooms)	
<b>TURKEY WITH "MLINCI" PASTRY AND GORGONZOLA CHEESE</b> .....	1380,00

## Beef Specialties

<b>GRILLED BEEFSTEAK</b> .....	2700,00
<b>HOT STONE BEEFSTEAK</b> .....	3200,00
(Served on a stone, with grilled vegetables and homemade potatoes, with two chef's sauces)	
<b>BEEF STEAK TAGLIATA</b> .....	2000,00
(Beef steak cut into thin strips, served with homemade puree)	

## Sauces

(sauces of your choice with all meat main dishes)

<b>GREEN PEPPER SAUCE</b> .....	300,00
<b>GORGONZOLA SAUCE</b> .....	250,00
<b>WILD MUSHROOM SAUCE</b> .....	200,00
<b>HOMEMADE PESTO GENOVESE SAUCE</b> .....	200,00

# Chicken Specialties

small / large portion

- „MADAME“ CHICKEN ROLLS** ..... 1150,00  
(Chicken roll stuffed with Feta cheese, dry plum, apricot with a beautiful combination of apple puree and sauce)
- „COUNTRY STYLE“ STUFFED CHICKEN** ..... 1400,00  
(Chicken roll, stuffed with prosciutto and Kachkaval cheese, served with polenta with sweet corn and cold cucumber sauce)
- CRISPY CHICKEN FILLET IN PANKO CRUMBS** ..... 900 / 1200,00  
(Served with homemade potatoes, cheddar sauce)
- CHNICKEN FILLET „SICILIANA“** ..... 1300,00  
(Chicken fillet stewed with onions, with gnocchi, prosciutto, cherries, parmesan, basil, hazelnut in homemade napoli sauce)
- CHNICKEN FILLET „BIANCA“** ..... 1250,00  
(Chicken fillet with spinach puree in sweet and spicy sauce of honey, chili and cranberry)
- CHICKEN WITH TRUFFLES** ..... 1700,00  
(Chicken fillet, bechamel sauce, black truffles, rice with curry)

# Turkey Specialties

- TURKEY STEAK WITH PISTACHIOS** ..... 1500,00  
(Turkey fillet in red wine and honey sauce, served with puree with pistachios and curry)
- TURKEY FILLET „SWEET PEAR“** ..... 1450,00  
(Stewed turkey fillet with pear and honey in a sauce of dill with a side of rice with the combination sweet corn, soybeans and carrots)

# Desserts

OUR HOUSEMADE DESSERTS



**TIRAMISU**  
(Traditional Italy)  
**420,00**



**GELATO ITALIANO**  
(Stracciatella, Gianduia, Panna Cotta)  
**420,00**



**ALPINE APPLE CAKE**  
**450,00**



**LAVA CAKE**  
**390,00**



**SAVOCA PALAČINKE**  
(Apples, hazelnuts, caramel topping)  
preparation time is 20 minutes  
**450,00**



**GUNDEL PANCAKE**  
(Belgian chocolate, walnuts, raisins, rum)  
preparation time is 20 minutes  
**450,00**



**FERRERO ROCHER**  
(The perfect combination of hazelnut  
mousse with filling of ferrero chocolate,  
milk chocolate and hazelnut glaze)  
**450,00**



**WHITE CHOCOLATE  
AND PLAZMA IN MILK**  
(Premium lino lada white chocolate  
without gluten and plazma in milk)  
**450,00**



**TRILECE**  
(Three types of milk, caramel)  
**420,00**

# Beverages

## Hot Beverages

<b>ESPRESSO</b> .....	200,00
<b>ESPRESSO WITH MILK</b> .....	230,00
<b>ESPRESSO WITH WHIPPED CREAM</b> .....	230,00
<b>CAPPUCCINO</b> .....	230,00
<b>MACCHIATO</b> .....	230,00
<b>CAFFÈ LATTE</b> .....	230,00
<b>NESCAFÉ</b> .....	250,00
<b>NESCAFÉ WITH WHIPPED CREAM</b> .....	270,00
<b>ICED CAFFÈ</b> .....	250,00
<b>IRISH CAFFÈ</b> .....	350,00
<b>JULIUS MEINL TEA</b> .....	250,00
<b>HOT CHOCOLATE</b> .....	280,00
<b>HOT CHOCOLATE WITH WHIPPED CREAM</b> .....	300,00
<b>MULLED WINE</b> .....	360,00

## Water

<b>ROSA 0,33</b> (carbonated mineral water) .....	220,00
<b>ROSA 0,75</b> (carbonated mineral water) .....	390,00
<b>ROMERQUELLE 0,33</b> (lemon grass) .....	220,00
<b>ROSA 0,25</b> (natural mineral water) .....	220,00
<b>ROSA 0,75</b> (natural mineral water) .....	390,00

## Non-alcoholic Beverages

<b>COCA COLA, COCA COLA ZERO, FANTA, SCHWEPPEES, SPRITE</b> .....	280,00
<b>COCKTA 0,25</b> .....	280,00
<b>ULTRA ENERGY 0,25</b> .....	220,00
<b>RED BULL 0,25</b> .....	350,00
<b>NESTEA PEACH 0,25</b> .....	270,00
<b>NEXT 0,2</b> (Strawberry, Apple, Peach, Forest fruit, Orange) .....	270,00

## Freshly Squeezed Juice

<b>SAVOCA MIX 0,3</b> (pineapple, apple, carrot, orange) .....	470,00
<b>JUST MIX 0,3</b> (pineapple, apple, carrot) .....	440,00
<b>VITAMINSKI MIX 0,3</b> (orange, grapefruit, lemon) .....	430,00
<b>IMUNO MIX 0,3</b> (pineapple, apple, carrot, ginger) .....	460,00
<b>DETOX MIX 0,3</b> (celery, apple, ginger) .....	420,00
<b>WAKE UP 0,3</b> (grapefruit, orange, apple) .....	450,00
<b>HEALTHY 0,3</b> (orange, celery, carrot, apple) .....	420,00
<b>SQUEEZED ORANGE 0,3</b> .....	390,00
<b>SQUEEZED APPLE 0,3</b> .....	350,00
<b>SQUEEZED PINEAPPLE 0,3</b> .....	470,00
<b>SQUEEZED GRAPEFRUIT 0,3</b> .....	420,00
<b>LEMONADE 0,3</b> .....	260,00
<b>LEMONADE WITH MINE 0,3</b> .....	290,00
<b>LEMONADE WITH GINGER 0,3</b> .....	300,00

# Alcoholic Beverages

## Beers

<b>PAULANER (draft) 0,3</b> .....	350,00
<b>PAULANER (draft) 0,5</b> .....	450,00
<b>HEINEKEN 0,25</b> .....	350,00
<b>AMSTEL 0,33</b> .....	350,00
<b>BIRRA MORETTI (draft) 0,3</b> .....	350,00
<b>ERDINGER (wheat dark) 0,5</b> .....	450,00
<b>SOMERSBY 0,3</b> .....	320,00

## Spirits

<b>PELINKOVAC BITTER LIQUEUR 0,03</b> .....	210,00
<b>HOMEMADE QUINCE RAKIA 0,03</b> .....	420,00
<b>HOMEMADE APRICOT RAKIA 0,03</b> .....	420,00
<b>HOMEMADE PEAR RAKIA 0,03</b> .....	420,00
<b>HOMEMADE PLUM RAKIA 0,03</b> .....	420,00

## Premium Spirits

<b>BOJKOVČANKA PLUM 0,03</b> .....	550,00
Exclusive drink of the Karadjordjevic Dynasty, kept for 10 years in mulberry barrels	
<b>BOJKOVČANKA GRAPE BRANDY GOLD 0,03</b> .....	480,00
5 year old	
<b>BALLANTINES 0,03</b> .....	400,00
<b>JOHNNIE WALKER 0,03</b> .....	400,00
<b>CHIVAS REGAL 0,03</b> .....	550,00
<b>JACK DANIELS 0,03</b> .....	450,00
<b>JAMESON IRISH WHISKEY 0,03</b> .....	350,00
<b>FINLANDIA VODKA 0,03</b> .....	350,00
<b>MARTINI BIANCO 0,06</b> .....	420,00
<b>CAMPARI ROSSO 0,03</b> .....	320,00
<b>APEROL SPRITZ 0,05</b> .....	490,00
<b>JAGERMEISTER 0,03</b> .....	380,00
<b>GIN 0,03</b> .....	320,00

## Cocktails

<b>SEX ON THE BEACH</b> .....	790,00
<b>BLUE LAGOON</b> .....	730,00
<b>COSMOPOLITIAN</b> .....	700,00
<b>MOJITO</b> .....	740,00
<b>LONG ISLAND</b> .....	790,00