

We've recently opened and are continuing to roll out more menu items. Visit our website (savorydelimarket.com) for updated menus or stop by to see what new items we're adding.

WEEKEND BREAKFAST/BRUNCH

Served 8:30 am – 1:00 pm

Spanish "Frittata/Quiche" (Tortilla Española) \$7.50

Fresh eggs, potatoes, onions, garlic and green onion. Much like the Italian Frittata and French Quiche

Spanish Revuelto \$7.95

Fresh eggs scrambled with Spanish chorizo, potatoes, asparagus, mushrooms, onions and green onions.

Crêpe Salé with Pancetta \$7.25

Pancetta, Spinach, Mushroom with Gorgonzola and Mozzarella cheese.

Crêpe Salé Végétarien \$7.25

Spinach, Mushrooms, Gorgonzola cheese and Mozzarella cheese

Crêpes Sucrées 2 for \$6.00 - choose from:

à l'Orange - Fresh Orange, Mascarpone Cheese, Homemade Orange Syrup

à Nutella-Banana - Hazelnut-Chocolate with Banana
Strawberries & Cream – Strawberries with Mascarpone cheese

Side of Fresh Fruit \$4.25

PAELLA SATURDAYS

(Served every Saturdays)

We use only imported Paella rice from Spain

Paella with Seafood \$14.50

Rice, Mussels, Shrimps, Calamari, Mahi-mahi, peas, imported Spanish paprika and freshly ground spices

Paella with Chicken & Spanish Chorizo \$10.50

Rice, chicken, chorizo sausage wide green beans (seasonal), imported jumbo butter beans, red bell pepper, imported Spanish paprika, and a blend of freshly ground spices.

APPETIZERS

Sicilian Caponata w/ Sliced Baguette \$5.25

A classic Sicilian sweet and sour eggplant dish of diced eggplant, tomatoes, green olives, capers, celery and olive oil, sautéed just enough to keep an al dente crunch to the celery and carrots

Socca with Fresh Goat Cheese & Tapenade \$5.75

A French flat-bread made of garbanzo (chickpea) flour, water, olive oil and a touch of freshly ground cumin seeds. We spread on top fresh goat cheese and our homemade tapenade made from kalamata olives from Greece, garlic, capers, EVOO and lemon juice

Socca with Pesto and Sweet Gaeta Olives \$5.75

We spread on top of Socca our homemade pesto sauce made from basil, Italian parsley, herbs and EVOO. Then we drop Sweet Gaeta Olives on top.

Stuffed Zucchini Blossoms 3 for \$6.00 (availability)

Flower still naturally attached to a baby zucchini is stuffed with ricotta cheese and chives. The flower alone, while still attached to the zucchini, is battered then the entire thing is pan-fried in olive oil

SOUPS (add side salad for \$1.50)

Spanish Lentil Stew w/ Ham & Spinach

Small \$3.29 Large \$5.99

Pardina Lentils (from Spain) are unique because they retain their plump shape, and have a distinct nutty flavor. Accompany them with chunks of ham and Spinach and you've got a rustic savory soup

Vegetarian Spanish Lentil Stew w/Spinach

Small \$3.29 Large \$5.99

Pardina Lentils (from Spain) are unique because they retain their plump shape, and have a distinct nutty flavor. Accompany them with Spinach and you've got a rustic savory soup

Soupe au Pistou (akin to Italian minestrone)

Small \$3.29 Large \$5.99

A French medley of zucchini, yellow squash, French petite green beans, tomatoes, cannellini beans and pennette pasta (small penne) finished off with our homemade pesto.

SALADS

Arugula Salad w/ Spanish Paprika Dressing \$9.75

Arugula, cucumber, scallions, green olives, and capers. Imported Spanish mild-paprika vinaigrette with freshly ground cumin seeds.

Salade Niçoise w/ Tarragon Vinaigrette \$9.75

Common salad in the south of France: Mixed greens, potatoes, green beans, nicoise olives, onion, artichoke, tomato, imported tuna

Side Salad - \$1.50

Mixed green, cucumber, tomatoes, red onions, pepperoncini with choice of homemade vinaigrettes:
- Spanish Paprika Vinaigrette (owners' favorite) or
- Tarragon Vinaigrette or
- Italian Vinaigrette

SANDWICHES (add side salad for \$1.50)

Piadina w/ Prosciutto, Fresh Mozzarella & choice of Arugula or Basil \$7.50

Rustic Italian flatbread ("sanz strutto" **without** lard!) folded in half to cover prosciutto, fresh mozzarella, Roma tomatoes and your choice arugula or basil. We make our own flatbread and roll them out flat on order.

Piadina Vegetariano, \$7.20

Rustic Italian flatbread ("sanz strutto" **without** lard!) folded in half to cover fresh Mozzarella cheese, tomatoes and your choice of arugula or basil

Piadina with Manchego Cheese and Imported Quince Paste/Jell \$6.25

Melted sheep's milk cheese studded with quince paste/jell creates perfect duet. (Quince is a sweet and mildly tart jell/paste made from the quince fruit akin to apples yet very distinct.

PLT Sandwich (Pancetta, Lettuce & Tomato) \$5.85

An Italian version of "BLT" in which Italian bacon, Pancetta, is used with lettuce and Roma tomatoes

Prosciutto on Focaccia \$8.50 (Half \$5.10)

Prosciutto, lettuce, Roma tomato, Gruyere cheese, and house red pesto sauce on Focaccia herb bun

Quattro Formaggio on Focaccia

(4- Cheese Sandwich) \$7.50 (Half \$4.50)

Cheese Lovers Delight! A harmony of Gorgonzola, Fresh Mozzarella, Provolone, and Fontina on Focaccia

Pesto, Grilled Cheese Sandwich \$6.50

Mozzarella with pesto sauce, sun-dried tomato on sliced white or wheat bread, pressed on Panini grill

Roasted Veggie Sandwich w/ Homemade Tapenade Spread on Ciabatta Bread \$8.25 (Half \$4.95)

Roasted: zucchini, yellow squash, tomato, red bell pepper, red onion, fresh goat cheese and homemade tapenade on Ciabatta Bread

Pastrami on Rye Bread \$7.50 (Half \$5.10)

Pastrami (USDA Choice Certified Angus Beef), Provolone, lettuce, Dijon mustard & mayo on rye bread

Tuna Sandwich on Kaiser Roll \$8.25 (Half \$4.95)

Solid white albacore tuna blended with capers, red onion, celery, thyme, red wine vinegar, extra-virgin olive oil, and mayonnaise topped with cucumber slices, provolone cheese and alfalfa sprouts.

Turkey Pesto Grill \$8.25 (Half \$4.95)

Turkey, pesto, mozzarella, sun-dried tomato on sliced white or wheat bread, pressed on Panini grill

PASTAS (add side salad for \$1.50)

Gnocchi in Tomato-Basil Sauce

Small \$4.99 Large \$7.99

Imported Italian potato dumplings in homemade tomato-basil sauce with imported Italian Gaeta olives

Rotini Pasta with Pesto & Sundried Tomatoes

Small \$3.99 Large \$6.50

Homemade pesto sauce nestles between the grooves of corkscrew-shaped pasta making for a flavorful dose of pesto in each bite. While you're at it, enjoy a burst of sundried tomato chunks here & there.

Pancetta with Casarecce Pasta

Small \$5.25 Large \$ 8.25

Pancetta sautéed with onions and freshly ground black pepper, tossed with partially rolled pasta and topped with Parmigiano Reggiano

CRÊPES

Crêpes (Sweet) 2 for \$6.00, choose from:

à l'Orange - mascarpone Cheese, Fresh Oranges, Homemade Orange Syrup

à Nutella-Banana - Hazelnut-Chocolate with Banana
Strawberries & Cream – Strawberries with Mascarpone cheese

Crêpe Salé with Pancetta \$7.25

Pancetta, Spinach, Mushroom with Gorgonzola and Mozzarella cheese

Crêpe Salé Végétarien \$7.25

Spinach, Mushrooms, Gorgonzola and Mozzarella

DESSERTS

Ricotta Berry Tart, 1 Slice \$ 3.75

A creamy ricotta filling with berries on top and glazed with orange marmalade in a sugar dough crust

Nutella Cake, 1 Slice \$ - 3.25

A rich chocolate truffle praline cake layered in a chocolate genoise topped with toasted hazelnut and Nutella spread

Tiramisu in Cup \$3.95

A creamy Tiramisu custard layered with lady fingers soaked in espresso coffee, dusted with cocoa powder

Mediterraneo \$4.65

Pistachio Bavarian cream layered with a creamy Mascarpone mousse

Crêpes (Sweet) –see above Crêpes section

MEAT AND CHEESE DELI - Growing Variety of Meats & Cheeses, Domestic and Imported from Spain, Italy and France

PARTY PLATTERS - Any of our menu items are available for party platters. We also do meat/cheese platters with hors d'oeuvres, canapé, tapas, etc.

RETAIL FOODS AND PRODUCTS

Visit our growing retail section. If we don't have what you're looking for, we'll do our best to get it!

Savory

DELI & MARKET



*Specializing in Regional Foods of
SPAIN, FRANCE & ITALY*

- ◆ *Specialty sandwiches, salads, soups and entrées*
- ◆ *Imported and domestic meats and cheeses*
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www.savorydelimarket.com

Business Hours

Monday: Closed
Tuesday – Friday: 10:00am-9:00pm
Saturday: 8:30am-9:00pm
Sunday: 8:30am-7:00pm