

# small tastes

- Charcuterie Board - Cured meats + cheeses served with crostini
- Cheese Sampler - 3 cheeses served with dried fruits and nuts
- Olive sampler - 3 types of olives and 3 cheeses served with house made crostini
- Baked Meatballs - 100% Angus Beef made with Sicilian Style red sauce topped with melted mozzarella
- Pesto Shrimp - Encrusted with pesto served over tomatoes topped with melted mozzarella + balsamic vinegar
- Caprese Plate - Vine-ripened tomatoes + house made fresh mozzarella, evoo, fresh basil with balsamic vinegar
- Knish - Fried potato, round potato, spinach or Kasha
- Potato Latkes - serving of 3, made with potatoes, wheat flour, onions, served with sour cream

# salads

- Mista Salad - Locally grown hydroponic lettuce topped with heirloom tomatoes, red onion + carrots
- Spinach + Arugula - Red onion, dried cranberries + pecans

## Add a protein to make it a meal

- Mediterranean Tuna Salad
- Grilled Chicken
- Cherry Bleu Cheese Chicken Salad
- Miss Emily's Chicken Salad

# cold sandwiches

Served on hoagie with a pickle.

- Mortadella with fig and balsamic spread + Fontina cheese
- Roast Beef with horseradish cheddar, aioli, lettuce + tomato
- Turkey Breast fresh roasted with Swiss + olive tapenade
- Italian Combo with soppressata, capicola, genoa salami and provolone, with sweet vinegar peppers
- Dry Cured Ham with Swiss and deli mustard
- Prosciutto di Parma with fresh mozzarella, roasted red peppers and drizzled with aged balsamic vinegar

**LET US CATER YOUR NEXT EVENT!**

# signature sandwiches

Served on an Italian sub, with a pickle.

- Italian Sausage with peppers and onions - Finished with touch of red wine vinegar
- Roasted Chicken Caprese - With fresh mozzarella, tomato and basil, slathered with fresh pesto + balsamic vinegar.
- Grilled Vegetables - With olive tapenade and basil pesto

# new york stacks

Served on Rye with a pickle and Potato Salad, Pasta Salad or Roasted Veggies.

- Corned Beef - Olde World style, steamed + served hot
- Pastrami - Peppered, smoked Olde World style, served hot
- Roast Beef - Med-rare, sliced thin, piled high, served cold
- Reuben - Corned beef, fresh kraut, Swiss cheese + Russian dressing steamed and served hot on buttered, toasted rye.

# hot sandwiches

Served on a hoagie OR over penne pasta.

- Meatball Parmigiana - House made with mozzarella + sauce
- Eggplant Parmigiana - Breaded + topped w mozzarella + sauce
- Chicken Parmigiana - Lightly breaded, with mozzarella + sauce
- Veal Parmigiana - 100% Grass fed, free range topped with mozzarella and tomato sauce

# sides

- Deep River Chips
- Traditional New York potato salad - House Made
- Roasted Vegetables - Yellow squash, zucchini, carrots, onions
- Pasta Salad with fresh dill, fresh mozzarella + heirloom tomatoes

# for the kids

- Peanut Butter + Jelly
- 6" Cheese Pizza
- Grilled Cheese

All prices subject to change without notice.

# pizza 10" or 16"

- Cheese + San Marzano tomato sauce
- Prosciutto and Arugula salad
- Garlic, spinach, ricotta, mozzarella + Pecorino
- Gorgonzola, roasted garlic, evoo, tomatoes and shaved pecorino with a touch of mozzarella
- Shrimp scampi with roasted red peppers, roasted garlic + mozzarella cheese
- Roasted chicken with garlic, spinach + feta

Gluten-free cauliflower crust available (10" only)

Vegan cheese available

# salad sandwiches

- Traditional Egg Salad
- Cherry Bleu Cheese Chicken Salad - Dried cranberries + pecans
- Miss Emily's Chicken Salad - Celery, toasted almonds + grapes
- Mediterranean Tuna Salad - White tuna, red onion, lemon, sundried tomatoes, olive oil, salt and pepper

# soups

- Tomato Bisque cup or bowl
- Italian Wedding cup or bowl
- Lobster Bisque cup or bowl
- Half sandwich and cup of soup
- Half a Stack, Veal Parm or Prosciutto di Parma + soup

# desserts

- Big Cookie - Chocolate Chip, Oatmeal Raisin, Peanut Butter
- Black and White Cookie
- Dessert Bars - Meltaway, Brownie Bash, Pecan, Oreo, Berry
- New York Cheesecake Slice
- Limoncello Cake Slice

# breakfast

Served on a New York Kaiser Roll or Bagel.  
Two fried eggs, Provolone + Sharp American cheese.

- Bacon, Egg + Cheese
- Sausage, Egg + Cheese
- Ham, Egg + Cheese
- Pepperoni, Egg + Cheese
- Salami, Egg + Cheese
- Pork Roll (Taylor Ham), Egg + Cheese
- Prosciutto, Egg + Cheese
- Pastrami, Egg + Cheese
- Corned Beef, Egg + Cheese

# omelettes

- The Canton - Bacon, Bell Pepper and Red Onions
- The Milton - Ham, Swiss and Onions
- The Roswell - Spinach, Mushroom + Goat Cheese

# bagels

From Davidovich Bagel Makers in New York

~ Plain, Sesame or Everything ~

TOPPINGS:

- Butter
- Plain Cream Cheese
- Veggie Cream Cheese
- Lox Spread
- Egg Salad
- Tuna Salad
- Nova, cream cheese, red onion + tomato
- Whitefish Salad

# other favorites

- Potato Latkes - Made with onion, fried crispy
- Knishes - Potato, Spinach and Kasha
- Arancini (rice balls) with Beef + Pea
- Stromboli

## Dinners To-Go! Chef Prepared Meals for Two

Scratch made, just heat + eat.

- **Short Rib Manicotti** - Braised short ribs and ricotta stuffed in manicotti shells with pecorino romano covered in ragu.
- **Chicken Marsala** (GF) Pan-seared tender chicken breast + shiitake mushrooms in a Marsala wine sauce reduction.
- **Chicken Piccata** (GF) Pan-seared, flour-dusted chicken breast with capers in lemon, white wine butter sauce.
- **Chicken Parmigiana** (GF) Tenderized chicken breast seasoned and breaded with panko flakes, pan-sauteed crisp and covered with homemade red sauce topped with mozzarella.
- **Eggplant Parmigiana** (GF) Thinly sliced baby eggplant egg battered, dusted with panko flakes and flash fried and topped with marinara sauce and mozzarella.
- **Grilled Salmon** (GF) With roasted vegetables and white wine butter sauce served over risotto.
- **Herb-Marinated Grilled Chicken** (GF) With peppers, spinach + goat cheese, served with lemon butter sauce.
- **Lasagna Bolognese** - with our House Made meat sauce.
- **Four Cheese Lasagna** - Made with creamy ricotta, mozzarella and pecorino cheeses and baked with gravy.
- **Sausage + Peppers** (GF) Brooklyn fennel sausage grilled, sliced and sautéed with fire roasted green peppers, onions, with fresh garlic and EVOO.
- **Shrimp Scampi** (GF) Sautéed jumbo shrimp in a white wine garlic broth with roasted red peppers, tomatoes and crushed red pepper.

## Other Chef Prepared Items

- **Nonna's Meatballs** - 100% Angus beef, gluten-free
- **House Made Sauces:** A La Vodka, Bolognese, Pesto, Gravy
- **Soups** - Tomato Bisque, Lobster Bisque, Italian Wedding
- **Chicken Pot Pie** - Regular and Gluten Free
- **Quiche Lorraine + Veggie Quiche**
- **Shepherd's Pie**
- **And Much More!**



Market - Deli - Cafe

## MENU

## DINE-IN OR TAKEOUT

New York Style Deli Sandwiches  
Hot Sandwiches + Gourmet Pizza  
Charcuterie and Small Tastes  
House Made Soups  
Salads, Desserts and More!

**ASK FOR OUR  
CATERING MENU!**

**50 Canton Street, Suite 109  
Alpharetta, GA 30009  
770.857.3960**

savorygourmetmarket.com

