

SAVOCA LUNCH

Spuntino
MARINATED OLIVES PARMIGIANO REGGIANO **10 v**
BURRATA PICKLED PEAR, SEASONAL JAM, RADISH, GRILLED PANE **15 v**
FOCACCIA CALIFORNIA EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC **8 v**
BEEF CARPACCIO ARUGULA, SHAVED FENNEL, CAPERS, PARMIGIANO REGGIANO, GRILLED PANE **19**

Insalata
MARKET GREENS FENNEL, GREEN APPLE, ANCIENT GRAINS, DRIED CRANBERRIES, CHAMPAGNE VINAIGRETTE **15 vg**
ROASTED BEETS RICOTTA, ROASTED GRAPES, PISTACHIO, FIG BALSAMIC **18 v**
BABY GEM AVOCADO CAESAR CRISPY CHICKPEAS, AVOCADO, PARMIGIANO REGGIANO **15**

ADD ON CHICKEN **13** SHRIMP **14** SALMON **14**

Pastas
RIGATONI BOLOGNESE PARMIGIANO REGGIANO **26**
PISTACHIO PESTO TORCHIO BROCCOLI, FENNEL POLLEN, PARMIGIANO REGGIANO **25 v**
BUCATINI CARBONARA PANCETTA AFFUMICATA, FRESH PEAS, PECORINO ROMANO **26**

ADD ON CHICKEN **13** SHRIMP **14** SALMON **14**

Pizza
MARGHERITA SAN MARZANO TOMATO, FRESH MOZZARELLA, BASIL **23 v**
PROSCIUTTO RUSTIC TOMATO, PEPPERONCINI, FRESH MOZZARELLA, ARUGULA, PARMESAN **26**
BLANCA FONTINA, MOZZARELLA, RICOTTA, ZUCCHINI, SQUASH BLOSSOM **23 v**
GIARDINO CAULIFLOWER CRUST, FONTINA, MOZZARELLA, ROASTED GARLIC, BALSAMIC ONION, MUSHROOM, HONEY **23 v**
POLPETTI BRAISED VEAL MEATBALLS, MOZZARELLA, RICOTTA, ROASTED PEPPERS, FRESH OREGANO **24**

Piatto Principale
CALIFORNIA SEABASS FREGULA, FEUILLE DE BRIQUE, TOMATO, APRICOT, KALAMATA, CALABRIAN GREMOLATA **32**
LEMON ROASTED CHICKEN HONEY LAVENDER, SPINACH, CRUSHED PEAWEE POTATO, CARAMALIZED ORANGE **29**
ATLANTIC SALMON EGGPLANT PARMESAN, PEA TENDRIL, CITRUS OIL **32**
SEARED HANGER STEAK ROOT VEGETABLE PURÉE, ASPARAGUS, GREEN BEANS, CHIMICHURRI **37**
SLOW ROASTED CAULIFLOWER PESTO ROSSO, PINENUTS, FRESH HERBS **29 vg**

CALIFORNIA WAGYU BURGER AGED CHEDDAR, GARLIC AIOLI, TOMATO, BALSAMIC ONION, HOUSE CHIPS **29**
CHICKEN PARMESAN SANDWICH ARRABBIATA, ARUGULA, GARLIC AIOLI, MOZZARELLA, CHARCOAL BUN **27**
SUBSTITUTE FOR FRIES **ADD ON \$5**

Formaggio
3 cheeses | 22
FOURME D'AMBERT DRIED FIGS, LOCAL HONEY, SEASONAL GRAPES, WALNUTS **12**
MT TAM CALIFORNIA BRIE FRUIT PRESERVE, DRIED FIGS **12**
FISCALINI WHITE CHEDDAR DRIED APRICOTS, SEASONAL GRAPES **12**

Dolce
CRÈME BRÛLÉE PIE CINNAMON CARAMEL COULIS **16**
BASQUE CHEESECAKE FRESH BERRIES **17**
TRIO CHOCOLATE CAKE DARK CHOCOLATE, MILK CHOCOLATE, WHITE CHOCOLATE, FRESH BERRIES **18**
COOKIE PLATE HOUSE MADE CHOCOLATE CHIP, PEANUT BUTTER, OATMEAL RAISIN, FLOURLESS DOUBLE CHOCOLATE **16**

v VEGETARIAN **vg** VEGAN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
20% STAFF CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE □ LIMIT 3 CREDIT CARDS PER TABLE. PRICES SUBJECT TO CHANGE WITHOUT NOTICE

THE RITZ-CARLTON, LOS ANGELES & JW MARRIOTT LOS ANGELES L.A. LIVE

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