

COLD APPETIZERS

FILET MIGNON CARPACCIO

Served With Shaved mushrooms, parmesan cheese, capers and Chives.

\$ 75.00

EUROPEAN CHEESE SELECTION

Two cheeses

\$ 70.00

three cheeses

\$ 100.00

Roquefort-asiago-brie-gorgonzola-manchego Cambozola-reggiano, ash goat cheese.

HOUSE MADE COUNTRY STYLE PATÉ

Made with Local quail, duck, pistacho, mission figs, and mexican port wine

\$ 75.00

LOCAL ABALONE FROM ERENDIRA B.C.

Tender sliced abalone, Served in its own shell with a chipotle cream sauce.

\$ 225.00

FRESH LOCAL BLUEFIN TUNA SASHIMI

Seared with a wasabi and sesame seed crust, served with a ponzú, Jalapeño and sea urchin sauce.

\$ 75.00

SMOKED AND CURED SALMON DUET.

Two classic salmon presentations, served thinly sliced, and Accompanied

With crème-fraiche, capers, lemon and chives

\$ 100.00

BAJA CALIFORNIA SHELLFISH PLATTER

baja scallop ceviche, abalone in Spicy chipotle sauce, and fresh oysters

\$ 240.00

LOBSTER TIRADITO AND CEVICHE

Fresh slices of Baja Lobster (Raw), Served with a manzano chile vinaigrete and fresh made ceviche

\$ 180.00

WARM APPETIZERS

GRILLED BABY OCTOPUS (SPICY)

Served with lemon oil, jocoque-cucumber sauce, and grilled Pita bread.

\$ 85.00

BEEF CHEEK'S STUFFED "CHILE ANCHO"

Two Chiles Stuffed with beef cheek meat, dates, raisins
And almonds, served over couscous and red wine, sauce

\$ 85.00

MEZQUITE GRILLED LOCAL OYSTERS

Served hot with a ginger, jalapeño And smoked butter sauce.

(Order of 6)

\$ 115.00

CRISPY CALAMARI WITH AIOLI SAUCE

\$ 85.00

OUR CLASSIC GARLIC OR RED WINE SAUTEED MUSHROOMS

\$ 75.00

MEZQUITE GRILLED OYSTER MUSHROOMS

Served with a spicy habanero sauce and grilled fresh cheese.

\$ 75.00



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Villasaverios

Tax no Included

VALLE DE GUADALUPE QUAIL.

Mesquite grilled, served with a tangy tamarind sauce and roasted Sesame seeds
Order of 3
\$70.00

BAJA CALIFORNIA MUSSELS

Farm Raised in Ensenada B.C.
White Wine Sauce Jalapeño Sauce Parmesan Cheese Sauce
\$90.00 \$90.00 \$90.00

SAMBUCA STYLE SHRIMP AND SPICY BABY OCTOPUS

Served with pita bread and libanese yogurth sauce
\$270.00

SETEAMED LOCAL CLAMS

Served in its own juices, white wine and garlic butter
\$80.00

MEZQUITE GRILLED GOBERNOR TAQUITOS

Filled with shrimp and mozzarella cheese, accompanied With a green habanero salsa
Order of 4:
\$95.00

NORTHEN STYLE BEEF "ARRECHERA" BURRITOS

Served with avocado, spicy carrots, pinto bean salad and drunken chile sauce
\$90.00

MEZQUITE GRILLED "LAMB SHANK" TACOS

Served with a Chile morita sauce

(order of 4)

\$90.00

Saverio's Classics
(SINCE 1967)

PIZZETAS A LA LEÑA

GIUSEPPIS BREADED BEEF FILET "MILANESA"

Stuffed with ricotta and mozzarella
cheese in a tomato sauce

\$155.00

FILET MIGNON WITH CHIANTI SAUCE

\$175.00

BEEF SCALOPPINI STROGANOFF

\$165.00

CLASSIC CHICKEN CORDON BLEU

\$160.00

SAVERIO'S CHICKEN BREAST

(Mesquite grilled, bell peppers,
green onion, mushrooms,
red wine sauce and local olives)

\$160.00

CLASSIC PEPPERONI

\$75.00

MEXICAN

Black bean,bacon, chorizo, jalapeño and mozzarella cheese

\$75.00

SMOKED SALMON

Thinly sliced potatoes, capers, crème fraiche, chive oil

\$110.00

MARGHERITA

Fresh plum tomatoes, mozzarella cheese, garlic,
fresh basil and drizzle of Extra virgin olive oil.

\$75.00

RUSTICA

Chicken breast, pesto sauce, pine nuts,
mozzarella cheese and sun dried tomatoes.

\$80.00

ANCHOVY

Mozzarella cheese, tomato sauce.

\$80.00



SALADS

TUNA SASHIMI SALAD

Cucumber, spring mix lettuce, citrus vinaigrette, ginger-habanero syrup and marinated orange segments

\$ 75.00

CLASSIC CAESAR'S

Heart of romaine lettuce, home made caesar dressing and garlic Croutons-

\$ 70.00

CAPRESSE

Sun Ripened roma tomatoes, house made fresh mozzarella cheese, extra virgin Olive oil, balsamic vinegar and fresh basil.

\$ 70.00

ORGANIC SPINACH SALAD

Mandarin orange segment , pine nuts, gorgonzola cheese, Raspberry vinaigrette and crostini with a fig compote

\$ 70.00

With grilled chicken breast \$ 90.00

ROQUEFORT SALAD

Crunchy heart of iceberg lettuce with a very generous drizzle
Of our home made roquefort dressing and caramelized walnuts

\$ 70.00

VILLA SAVERIOS ROSTI SALAD

Mesquite grilled asparagus,eggplant, almond pesto filled roasted
Red and yellow bell peppers, fresh mozzarella cheese, served With grilled pita bread.

\$ 70.00

ORIENTAL SALAD

Vietnamese rice paper rolls filled with a delicious mix of mesclum, mint, jicama, carrots,
chicken breast and toasted Peanuts, dressed with a soy and ginger vinaigrette.

\$ 70.00

TOSCANA SALAD

Arugula, radicchio, spinach and hearts of palm served, Over a beef carpaccio, with parmesan and capers

\$ 70.00

PASTAS

VEAL AND BEEF RUSTIC LASAGNA

Spinach, mozzarella, ricotta and Romano cheese, baked in our wood fire oven and
Served with alfredo sauce and sun dried tomatoes

\$ 140.00

HOME MADE ARTISAN RAVIOLI

Made daily, four cheese filling, served, with a rustic tomato sauce.

\$ 120.00

BOLOGNESE RAVIOLI

Four cheese stuffed ravioli, mushrooms, porcini juice, parmesan Cheese, and beef Bolognese sauce.

\$ 140.00

PENNE ARRABIATA

Spicy, with a touch of vodka and creamy mascarpone cheese

\$ 120.00

With grilled chicken breast \$ 155.00

SPAGHETTI FRUTTI DI MARE

Shrimp, clams,baby octopus, mussels and calamari in a tomato and saffron sauce
Drizzled With our best local extra virgin olive oil.

\$ 170.00

OUR OWN DEVIL SAUCE CAPELLINI

Served with U-15 Shrimp Local lobster tail Baja scallops and abalone

\$ 170.00

\$ 295.00

\$ 295.00

CLASSIC FETUCCINE ALFREDO

\$ 120.00 , \$ 155.00 With chicken breast \$ 170.00 with Shrimp

SPINACH AGNOLOTTI

Filled with fresh farm mexican cheese, served with oven dried tomatoes, asparagus, basil and pistacho cream sauce

\$ 140.00

LOBSTER TORTELLIS (DAILY MADE)

Pine nut and Lobster filled tortellis, served with a creamy porcini sauce

\$ 185.00

RISOTTO OF THE DAY

Please consult your waiter (20 mins)

\$ 160.00

POULTRY

VALLE DE GUADALUPE "CHICKEN BREAST"

Served over a risotto style potato, with Portobello mushroom, wild berries And Our own tempranillo wine sauce.
\$ 165.00

SLICED ROASTED DUCK BREAST

Served over a tangy "guayaba" sauce, its own juices and a duck confit burrito .
\$ 175.00

FISH AND SEAFOOD

SALMON "ZARANDEADO" FILLET

Mezquite Grilled with a spicy achiote marinade, served with Mexican tabouleh, and perisian cucumber salad
\$ 165.00

SALMON FILET WITH VERMICELLI CRISP

Steamed spinach, light oyster sauce, spicy shrimp and extra virgin olive Oil whipped potatoes
\$ 170.00

SHRIMP SCAMPI

Pan sautéed shrimp with artichoke hearts, lemon, garlic, capers and a touch of dry Vermouth
\$ 170.00

LOCAL FRESH FILET OF FISH

Served with a hazelnut crust, lemon jelly, spiced carrots and veal juices.
\$ 165.00

FRESH BAJA CALIFORNIA SWORDFISH STEAK

Served with olive oil Whipped potatoes, and garlic Steamed broccoli
\$ 240.00

BAJA CALIFORNIA LOBSTER (live from our Lobster Tanks)

Baked in our wood fire oven, with garlic butter, whipped potatoes and fresh vegetables of the day
\$ 450.00

MEATS

USDA PRIME NEW YORK STEAK

Mesquite grilled and served with creamed spinach, shallots and Bourbon-coffee sauce
\$ 190.00

GRILLED RIB EYE STEAK

With a slow roasted rib fondant,
Whipped potatoes and a cabernet Sauvignon sauce
\$ 190.00

BEEF TENDERLOIN MEDALLIONS

Served with risotto style potatoes, creamed spinach and three sauces on the side
\$ 180.00

16 OZ VEAL CHOP

Mesquite grilled Served with its own Juices,roasted garlic, and rosemary baked potatoes
Sauce options Bearnaise - redwine - mustard
\$ 330.00

BREADED VEAL FILET AU ROMANO CHEESE GRATIN

Served with porcini mushroom sauce, roma tomato confit and arugula
Sauce options Bernaise - redwine - mustard
\$ 170.00

SLOW OVEN ROASTED BEEF SHORT RIBS

horseradish crust and served with french beans, whipped
Potatoes, and red wine syrup.
\$ 210.00

RACK OF AUSTRALIAN LAMB

Herbed crusted, served with baked garlic, rustic whipped potatoes and your choice of sauces
Bernaise - red wine - mustard .
\$ 200.00

