

Restaurant Week Winter Prix Fixe 2023

2 Course Lunch Menu

Sunday Jan 29th to Sunday Feb 5th

\$22.00 + tax & 20% gratuity (dessert not included)

Cocktails: *Mint Chocolate Chip Cocktail* (14) *Caramel Espresso-Tini* (14)

Appetizers (Choose One)

Soup of the Day

OR

Giggia Salad

pear, Gorgonzola & walnuts served over field greens with our homemade balsamic vinaigrette

Entrees (Choose One)

Savino's Classic Shrimp Parmigiana

served with penne pasta

Flounder Francese

sautéed with lemon & white wine; served over spinach

Chicken Paillard

grilled chicken, chopped celery, onion, cherry tomato, black olives

Ravioli Pancetta

with bacon & prosciutto prepared in a creamy plum tomato sauce

Linguine White Clam Sauce

sautéed with little neck clams, garlic & oil

Penne Alla Vodka

prepared in a light pink vodka cream sauce

Chicken Florentine

baked chicken breast with spinach, ricotta, capicola & mozzarella; served with risotto & fresh seasonal vegetables

Restaurant Week Winter Prix Fixe 2023

Sunday Jan 29th to Sunday Feb 5th

\$37.00 + tax & 20% gratuity

Cocktails: *Mint Chocolate Chip Cocktail (14) Caramel Espresso-Tini (14)*

Appetizers (Choose One)

Contadina Salad

baby arugula topped with fried eggplant, Pecorino Romano cheese & roasted peppers

Burrata

homemade burrata with fresh tomatoes & crostini drizzled with extra virgin olive oil & balsamic

Asparagus In Carrozza

asparagus wrapped with prosciutto & mozzarella breaded & sauteed with white wine & a touch of butter

Entrees (Choose One)

Savino's Classic Shrimp Parmigiana

served with penne pasta

Seafood Combo

shrimp & flounder stuffed with lump crabmeat stuffing; served with mixed vegetables & risotto

Salmon Picatta

sauteed with lemon, butter, capers & artichokes; served over linguine pasta

Lasagna **Alla Nonna**

homemade lasagna; served with a meatball & sausage

NY Strip Steak (Add: \$10)

grilled 12oz. shell steak prepared to your liking; served with French fries

Pork Chop Gorgonzola

broiled pork chop topped with Gorgonzola cheese; served with homemade garlic mashed potatoes & fresh string beans

Filet Mignon Au Poivre (Add: \$10)

two 8 oz. sauteed medallions sliced in two; topped with a Dijon style mustard sauce; served with fresh string beans & homemade garlic mashed potatoes

Desserts (Choose One)

Savino's Classic Italian Cheesecake

Tiramisu

Tartufo Add: \$3