

# Long Island Restaurant Autumn 2020

**3 course Prix-fixe Dinner \$35.00**

**Sunday October 18 - Sunday Feb 25th**

(No Substitutions. Does Not Include Tax & Gratuity.)

## Appetizers

### **Cream of Broccoli Soup**

### **Savino's Giggia Salad**

pear, Gorgonzola & candied walnuts over mixed field greens, balsamic vinaigrette

### **Coconut Shrimp**

pan fried shrimp encrusted in coconut; topped w/ Thai sauce

### **Stuffed Mushrooms**

stuffed w/ Maryland crabmeat & topped w/ scampi butter

## Entrees

### **Butternut Squash Ravioli**

sautéed in a brown butter sauce w/ walnuts & cranberries; topped w/ ricotta & baby spinach

### **Salmon Dijon**

broiled salmon topped w/ a creamy Dijon sauce; served w/ risotto & mixed vegetables

### **Pork Chop Gorgonzola**

grilled pork chop w/ melted Gorgonzola cheese w/ a touch of Sherry wine; served w/ string beans and homemade garlic mashed potatoes

### **Chicken Florentine**

Chicken Breast with Spinach, Ricotta, Prosciutto & Mozzarella  
Roasted Potatoes & Sautéed Spinach

### **Filet Mignon Au Poivre (Add: 10 dollars)**

8oz Filet Mignon Sautéed with a Cognac Demiglace, Cracked Peppercorn, & Dijon  
Garlic Mashed Potatoes & String Beans

## Desserts

*all our desserts are homemade*

**Italian Cheesecake** (*gluten-free*)

**Chocolate Mousse**

**Tiramisu**

**Tartufo (Add: 3)**