

Long Island Restaurant Week
Sunday November 3 – Sunday November 10th
3 Course Prix-Fixe Dinner
\$29.95

(No Substitutions. Does Not Include Tax & Gratuity)

First Course

Cream of Asparagus Soup

Savino's Giggia Salad

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

Stuffed Mushrooms

stuffed with Maryland crabmeat & topped w/ scampi butter

Fried Artichokes

seasoned w/ breadcrumbs & fried until golden brown; served w/ our signature sauce

Eggplant Rollatini

eggplant rolled w/ ricotta & mozzarella in our signature sauce

Main Course

Lasagna Alla Nonna

homemade lasagna prepared in our signature sauce; served w/ sausage & meatball

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 & garlic mashed potatoes

Chicken Florentine

baked chicken breast w/ spinach ricotta capicola & mozzarella; served w/ risotto & fresh seasonal vegetables

Filet Mignon Au Piovre (Add \$8)

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

Our Signature Desserts

Italian Cheesecake with Fresh Strawberries (Gluten-Free)

Chocolate Mousse

Tiramisu