

**Long Island Restaurant Autumn 2021**  
**3 course Prix-fixe Dinner \$35.00**  
**Sunday November 7th – Sunday November 14th**  
(No Substitutions. Does Not Include Tax & Gratuity.)

Appetizers

**Seafood Bisque**

**Savino's Giggia Salad**

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

**Stuffed Mushrooms**

stuffed w/ Maryland crabmeat & topped w/ scampi butter

**Fried Artichokes**

fried artichokes topped w/ Pecorino Romano Cheese & fresh parsley

Entrees

**Salmon Dijon**

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

**Pork Chop Gorgonzola**

grilled pork chop with melted Gorgonzola prepared in a Sherry wine brown sauce;  
served w/ fresh string beans & homemade garlic mashed potatoes

**Chicken Florentine**

breast of chicken with spinach, ricotta, prosciutto & mozzarella; served w/  
risotto & fresh mixed vegetables

**Lasagna Alla Nonna**

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

**Filet Mignon Au Poivre (Add: \$12)**

filet mignon sautéed w/ cracked peppercorn, & Dijon mustard; served w/  
homemade garlic mashed potatoes & fresh string beans

Desserts

*all our desserts are homemade*

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

**Chocolate Mousse**

**Tiramisu**

**Tartufo (Add: 3)**