

# Restaurant Week Spring Prix Fixe 2023

## 2 Course Lunch Menu

Sunday April 23 to Sunday April 30<sup>th</sup>

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

**Dessert Cocktail:** *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*

# Long Island Restaurant Week Spring 2023

## 3 course Prix-fixe Dinner

**\$37.00**

**Sunday April 23rd – Sunday April 30<sup>h</sup>**  
*(No Substitutions. Does Not Include Tax & Gratuity.)*

**Dessert Cocktail:** *Caramel Espresso-Tini* (14)

### Appetizers

#### **Eggplant Rollatini**

*rolled with ricotta & mozzarella in our signature sauce*

#### **Fresh Burrata**

*served with fresh tomatoes & Italian crostini; topped with balsamic vinaigrette*

#### **Arugula & Artichoke Salad**

*arugula, fresh tomato, shaved Pecorino Romano Cheese, artichokes  
tossed in a honey truffle dressing*

### Entrees

#### **Lasagna Alla Nonna**

*our signature homemade lasagna; served with meatball & Italian sausage*

#### **Potato & Onion Crusted Salmon**

*topped with a Chardonnay dill cream sauce; served with fresh string beans  
& homemade garlic mashed potatoes*

#### **Chicken Florentine**

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

#### **Premium Pork Chop Gorgonzola**

*grilled pork chop topped with Gorgonzola; served with string beans  
& homemade garlic mashed potatoes*

#### **Broccoli Rabe & Gorgonzola Stuffed Ravioli**

*sautéed in a creamy pesto & topped with blackened chicken*

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

*8oz filet mignon sautéed in a Dijon mustard & cracked peppercorn sauce; served with  
homemade garlic mashed potatoes & string beans*

### Homemade Desserts

Savino's Classic Italian Cheesecake *(gluten-free)*

Tiramisu

Tartufo (Add: \$3)