

*Long Island Restaurant Week Spring 2025*

Sunday April 27<sup>h</sup> to Sunday May 4

**\$39<sup>00</sup>** + tax & gratuity

Appetizers (Choose One)

**Savino's Greek Salad**

*romaine lettuce, olives, feta cheese, tomatoes, cucumbers & topped with our house made vinaigrette*

**Burrata**

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

**Asparagus In Carrozza**

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

Entrees (Choose One)

**Shrimp Parmigiana**

*served with penne pasta*

**Codfish Confité**

*fresh Atlantic codfish, pan seared with white wine, lemon, capers and confite cherry tomatoes; served with broccoli and risotto*

**Broiled Salmon Oreganata**

*broiled salmon topped with Italian breadcrumbs and scampi butter; served with risotto & fresh seasonal vegetables*

**Lasagna Alla Nonna**

*homemade lasagna; served with a meatball & sausage*

**Grilled Pork Chop Gorgonzola**

*grilled pork chop topped with gorgonzola cheese; served with fresh string beans and homemade garlic mashed potatoes*

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

*8 oz. filet mignon topped with a creamy peppercorn sauce; served with fresh string beans & homemade garlic mashed potatoes*

Desserts (Choose One)

Savino's Classic Italian Cheesecake

Tiramisu

Tartufo Add: \$3

*Long Island Restaurant Week Lunch Spring 2025*

**2 Course Lunch Menu**

Sunday April 27 to Sunday May 4

**\$24.<sup>00</sup>** + tax & gratuity (dessert not included)

**Specialty Cocktail**

**Caramel Espresso-Tini (14)**

**Appetizers**

(Choose One)

**Soup of the Day**

OR

**Savino's Greek Salad**

*Romaine, olives, feta, tomatoes, cucumbers & topped with our house vinaigrette*

**Entrees**

(Choose One)

**Savino's Classic Shrimp Parmigiana**

*served with penne pasta*

**Flounder Francese**

*sautéed with lemon & white wine; served over sauteed spinach*

**Chicken Parmigiana**

*Chicken parmigiana served with penne*

**Rigatoni Rustica**

*Sauteed in a light chicken broth with sausage, chicken, broccoli & plum tomatoes*

**Linguine White Clam Sauce**

*Sauteed with little neck clams, garlic & oil*

**Penne Alla Vodka**

*prepared in a light pink vodka cream sauce*

*Ask Your Server about our Homemade Dessert Specials*