

# Restaurant Week Three Course Prix Fixe Winter 2026

Sunday January 25<sup>th</sup> to Sunday February 1<sup>st</sup>

**\$39.00 + tax & gratuity**

**The Hideaway Fizz- (15) Prosecco, Amaretto, Crème de Ciel, Fresh Lemon Juice**

**Appetizers (Choose One)**

**Savino's Classic Greek Salad**

*romaine lettuce, olives, feta cheese, tomatoes, cucumbers and topped with our homemade vinaigrette*

**Burrata**

*with fresh tomatoes drizzled with extra virgin olive oil and balsamic vinaigrette*

**Asparagus In Carrozza**

*asparagus wrapped with prosciutto and mozzarella breaded and sautéed with white wine and a touch of butter*

**Entrees (Choose One)**

**Fresh Fluke Confit**

*pan seared with white wine, lemon, capers and confit cherry tomatoes; served with broccoli and risotto*

**Broiled Salmon Oreganata**

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

**Lasagna 'Alla Nonna'**

*our classic homemade lasagna recipe; served with a meatball & sausage*

**Pork Chop Milanese**

*8 oz. fried pork breaded and lightly pan fried sautéed in a spicy cherry pepper gravy; served with fresh string beans and our homemade garlic mashed potatoes*

**Filet Mignon Au Poivre (Add: \$14)**

*8 oz. filet mignon sliced in two; topped with a Dijon style mustard sauce; served with fresh string beans and homemade garlic mashed potatoes*

**Desserts (Choose One)**

**Savino's Classic Italian Cheesecake**

**Tiramisu**

**Tartufo Add: \$3**

*\*consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of foodborne illness. This item can be cooked to your liking. Before placing your order, please inform your server if a person in your party has a food allergy\**

# Restaurant Week Prix Fixe Winter 2026

## Two Course Lunch

Sunday January 25<sup>th</sup> to Sunday February 1<sup>st</sup>

\$24.00 + tax & gratuity

*(dessert not included)*

**The Hideaway Fizz- (15) Prosecco, Amaretto, Crème de Ciel, Fresh Lemon Juice**

### Appetizers

(Choose One)

### Soup of the Day

OR

### Savino's Greek Salad

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

### Entrees (Choose One)

#### Savino's Classic Shrimp Parmigiana

*served with penne pasta*

#### Flounder Francese

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

#### Rigatoni Rustica

*sautéed in a light chicken broth with sausage, chicken, broccoli and tomatoes*

#### Penne Alla Vodka

*prepared in a light pink vodka cream sauce*

#### Ravioli Pancetta

*with bacon and prosciutto prepared in a creamy plum tomato sauce*