

Restaurant Week Three Course Prix Fixe Winter 2026
Sunday January 25th to Sunday February 1st
\$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

8oz 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 25th to Sunday February 1st
\$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