

Long Island Restaurant Week Lunch Prix Fixe Winter 2025

2 Course Lunch Menu
Sunday Jan 26th to Sunday Feb 2nd
\$24.⁰⁰ + tax & gratuity (dessert not included)

Dessert Cocktail:
Caramel Espresso-Tini (14)

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

Chicken Florentine
baked chicken breast with spinach, ricotta, capicola, & mozzarella cheese; served with penne pasta

Cappelini Toscana
diced chicken, baby spinach, cherry tomatoes & capers prepared in a light broth

Ravioli Pancetta
with bacon, & prosciutto prepared in a creamy plum tomato sauce

Penne Alla Vodka
prepared in a light pink vodka cream sauce

Ask Your Server about our Homemade Dessert Specials

Long Island Restaurant Week Dinner Prix Fixe Winter 2025

Sunday Jan 26th to Sunday Feb 2nd

\$39.⁰⁰ + 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 &
sautéed with white wine & a touch of butter*

Entrees (Choose One)

Shrimp Parmigiana

served with penne pasta

Codfish Confit

*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