

Restaurant Week Prix Fixe Spring 2026

2 Course Lunch Menu

Sunday April 26th to Sunday May 3rd

\$24.00 + *tax & gratuity*

(dessert not included)

Pink Espresso Martini (15)- *Strawberry Baileys, Vanilla Vodka, Espresso*
Pink Lemon Drop (15)- *Citron Vodka, Fresh Squeezed Lemon, Dash of Pink Lemonade*

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

shrimp parmigiana served with penne pasta

Flounder Francese

sautéed with lemon & white wine; served over spinach

Chicken Parmigiana

chicken parmigiana served with penne pasta

Ravioli Pancetta

with bacon & prosciutto prepared in a creamy plum tomato sauce

Lasagna

our classic family recipe

Penne Alla Vodka

prepared in a light pink vodka cream sauce

Restaurant Week Three Course Prix Fixe Spring 2026

Sunday April 26th to Sunday May 3rd

\$39.⁰⁰ + tax & gratuity

Pink Espresso Martini (15)- Strawberry Baileys, Vanilla Vodka, Espresso

Pink Lemon Drop (15-) Citron Vodka, Fresh Squeezed Lemon, Dash of Pink Lemonade

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

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

Entrees (Choose One)

Cod Fish Piccata

pan seared with white wine, lemon, capers and artichokes; served over linguine

Broiled Salmon Oreganata

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 Gorgonzola

12 oz. prime grilled pork chop topped with gorgonzola cheese; served with 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