# 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

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 26<sup>th</sup> to Sunday Feb 2nd \$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 Confite**

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 meathall & sausage

# Grilled Pork 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