

## LUNCH

### Antipasti

#### Bruschetta

Diced tomatoes in extra-virgin olive-oil with fresh basil and garlic

6

#### Calamari Fritti

Calamari lightly floured, deep-fried and served with marinara sauce

8

#### Mozzarella in Carozza

Fresh mozzarella and Italian ham breaded and deep-fried served with marinara sauce

7

#### Arancini

Sicilian rice balls, deep fried, filled with ground beef, sweet peas, Italian ham, mozzarella and parmiggiano reggiano served with homemade marinara sauce

8

#### Savino's Sausage Bites

HOMEMADE Sausage in a marinara sauce

7

#### Zucchini Fritti

Deep-fried zucchini with a side of marinara sauce

7

### Zuppa

Crema Di pomodoro

Cup

4

Bowl

7

Casseruola Di Mare

Cup

7

Bowl

9

### Insalate

#### Caesar

Classic romaine lettuce, croutons, parmesan cheese and a traditional dressing

8

#### Chicken Caesar

10

#### Salmon Caesar

12

#### Shrimp Caesar

11

#### Antipasto Salad

Salame, Peperoni, Capocola, Ham, Black olives, peporchini

5

#### Lattuga e Gorgonzola

Green leaf salad with Italian blue cheese, walnuts, extra-virgin olive-oil and balsamic vinaigrette

10

#### Classica Italiana

Green leaf salad fresh tomato, red onion, oregano, extra-virgin olive-oil and balsamic vinager

9

Dressing choice of House (roasted garlic balsamic vinaigrette), Italian, Ranch, Balsamic vinager and oil

## *Pasta*

Prices vary from lunch to dinner due to portion sizes

### **Capellini al Pomodoro Fresco**

Tomato, garlic, basil and olive oil

9

### **Gnocchi Sorrentina**

Homemade potato dumplings served in a meat sauce with fresh mozzarella cheese and fresh basil

10

### **Penne Quattro Formaggi**

Short tube pasta melted with Gorgonzola, asiago, mozzarella and parmigiano cheese

9

### **Penne al Salmone**

Salmon sautéed with diced tomato, garlic, parsley and finished with a rich Italian white cream sauce

12

### **Penne all'Arrabiata**

Spicy pomodoro sauce

8

### **Fettuccine Bolognese**

Sicilian meat sauce, sautéed in a red wine and a touch of parmigiano cheese

9

### **Spaghetti Carbonara**

Pancetta, eggs, black pepper, parmigiano cheese, in a delicious white cream sauce

9

### **Lasagna**

Layers of homemade pasta overlaid with Sicilian meat sauce and mozzarella

9

### **Fettuccine Gamberetti e Funghi**

Sautéed fresh baby shrimps, tender juicy champignon mushrooms in an Italian white cream sauce

10

### **Ravioli Rosso**

Delicious homemade cheese ravioli topped with homemade marinara sauce and a touch of Italian white wine

9

### **Penne Marinara**

Prepared in a sweet delicate tomato sauce and a touch of Italian white wine

8

### **Spaghetti Meatballs**

Homemade spaghetti with freshly made meatballs

9

### **Fettuccine Pollo e Carciofi**

Chopped chicken and artichokes in an Italian white cream sauce

9

### **Penne Portofino**

Mixture of pesto and marinara sauce topped with pine nuts

8

### **Penne Panna Proscuitto e Piselli**

Short tube pasta sautéed with Italian ham, sweet peas in an Italian white cream sauce

9

### **Farfalle Savino**

Bow-tie pasta with chopped chicken and jumbo shrimp in a white garlic cream sauce

11

### **Manicotti**

Baked homemade pasta tube filled with ricotta cheese, topped with mozzarella and marinara sauce (available in Alfredo sauce)

9

### **Baked Ravioli**

Baked cheese ravioli topped with meat sauce, mozzarella

9

### **Penne Norma**

Short tube pasta, baked eggplant, marinara sauce sprinkled with dry ricotta cheese

9

### **Fettuccine Primavera**

Broccoli, carrots, artichokes, sweet peas sautéed in Italian white cream sauce

8

## **Spaghetti Salsiccia**

HOMEMADE sausage over spaghetti in a marinara sauce

10

## *Salsiccia by the foot*

**Homemade Italian sausage slow cooked in marinara sauce served with a side of seasoned vegetables**

<b>One Foot</b>	<b>Two Feet</b>	<b>Three Feet</b>
13	19	25

Also available raw homemade sausage 8 per pound

## *Pollo, Carne e Melanzane*

### **Pollo Angelo**

Free range chicken seasoned with Mediterranean spices, deep fried and sautéed with juicy champignon mushrooms in Italian white cream sauce

12

### **Pollo Parmiggiana**

Tender chicken breast, breaded and deep fried, topped with ham, mozzarella cheese and marinara sauce

11

### **Pollo Picatta al Limone**

Tender floured chicken breast sautéed olive oil, white Italian cream sauce, lemon juice and fresh ground black pepper served with seasoned vegetables

10

### **Pollo alla Cacciatora**

Tender chicken slightly floured and sautéed in white wine, tomatoes, onions, champignons and pancetta

12

### **Pollo Marsala**

Tender chicken breast with a rich Marsala cream sauce or the traditional marsala mushroom sauce and served with seasoned vegetables

12

### **Vitello Parmiggiano**

Scaloppini cut veal, breaded and deep fried then topped with a slice of Italian ham, mozzarella cheese and marinara sauce

20

### **Pollo Cappone**

Chicken breast topped with Portobello and champignon mushrooms, tomatoes and artichokes, served in white Italian cream sauce

13

### **Parmiggiana di Melanzane**

Layers of baked organic eggplants thinly sliced with marinara sauce, mozzarella and parmiggiano cheese

10

### **Rolatini Di Pollo al Gorgonzola**

Rolled chicken breast with ricotta cheese and spinach, topped with a delicate gorgonzola sauce, served with seasoned vegetables

12

### **Vitello Marsala**

Thinly sliced tender scaloppini cut veal with a rich Marsala cream sauce or the traditional marsala mushroom sauce and served with seasoned vegetables

20

## *Pesce*

### **Talapia Sorrento**

7 oz. Tilapia filet pan stirred topped with cherry tomatoes, garlic, basil, pine nuts and a splash of white wine served with seasoned vegetables

**13**

### **Scampi alla Griglia**

Black tiger shrimp grilled and served with fettuccini alfredo and asparagus

**16**

## *Pizza*

### **Margherita**

Fresh tomato sauce, mozzarella, fresh basil and a touch of extra virgin oil

**9**

### **Quattro Stagioni**

Fresh tomato sauce and mozzarella, ¼ Italian ham, ¼ artichokes, ¼ mushrooms and ¼ black olives

**9**

### **Calzone**

A huge fold over pizza stuffed with pepperoni, fresh tomato sauce, ricotta cheese and fresh mozzarella

**9**

### **Savino's Special**

Fresh tomato sauce, mozzarella, prosciutto, egg and oregano

**9**

### **Tri-colore**

Fresh mozzarella, fresh tomato and basil

**9**

### **Quattro Formaggi**

Four cheeses (mozzarella, Italian blue cheese, provolone and parmigiano) delicately melted over red tomato sauce

**9**

### **Build your own pizza**

**9**

**Choose any two toppings and add one dollar for each extra topping:**

Sweet onion, olives, capers, artichokes, mushrooms, gorgonzola, anchovies, baby shrimp, ham, Italian sausage, pepperoni,

Tomatoes and fresh mozzarella

# Beverages

Iced tea 1.75  
Hot tea 1.75  
Lemonade 2.00  
Coffee 1.75  
Coke 1.75

Diet Coke 2.00  
Sprite 2.00  
Dr Pepper 2.00  
San Pellegrino 3.95  
Panna 3.95

Espresso 2.50  
Cappuccino 4.00  
Café Latte 4.00

## DINNER

## MENU

### *Antipasti*

#### **Bruschetta**

Diced tomatoes in extra-virgin olive-oil with fresh basil and garlic

6

#### **Calamari Fritti**

Calamari lightly floured, deep-fried and served with pomodoro sauce

8

#### **Polenta**

Fried aromatic yellow corn delicatessen topped with Gorgonzola cheese

7

#### **Mozzarella in Carozza**

Fresh mozzarella and Italian ham breaded and lightly deep-fried served with marinara sauce

7

#### **Arancini Siciliani**

Sicilian rice balls, pan fried, filled with ground beef, sweet peas, Italian ham, mozzarella and parmiggiano reggiano served with homemade marinara sauce

8

#### **Savino's Sausage Bites**

HOMEMADE Sausage in a red marinara sauce

7

#### **Zucchini Fritti**

Deep-fried zucchini with a side of marinara sauce

7

#### **Funghi Saltati in Padella**

Fresh and juicy champignon mushrooms sautéed in extra-virgin olive-oil, Italian white wine and a touch of sweet butter

6

### *Zuppa*

#### **Crema Di pomodoro cup**

4

#### **Tomato Cream Soup bowl**

7

#### **Casseruola di Mare cup**

7

#### **Seafood Soup bowl**

9

### *Insalate*

#### **Caesar**

Classic romaine lettuce, croutons, parmesan cheese and a traditional dressing

8

**Chicken Caesar 10**

**Salmon Caesar 12**

**Shrimp Caesar 11**

#### **Antipasto Salad**

Salame, Peperoni, Capocola, Ham, Black olives, pepercini homemade Italian dressing

**small 8**

**large 10**

#### **Insalata di Mare**

Cold seafood salad with octopus, baby shrimp, calamari, clams, mussels, bay scallops, Norwegian smoked salmon dressed with extra virgin oil, lemon and parsley

18

#### **Insalata Gabibbo**

Organic mix green, buffalo mozzarella, silican black olives, 4 grilled colossal tiger shrimp, fresh basil, extra virgin olive oil, sea salt, whole mediterrian origanno

18

#### **Caprese**

Fresh mozzarella, basil and olive oil over tomatoes

9

#### **Lattuga e Gorgonzola**

Green leaf salad with Italian blue cheese, walnuts, extra-virgin olive-oil and balsamic vinaigrette

10

#### **Classica Italiana**

Green leaf salad fresh tomatoes, red onion, oregano and extra-virgin olive-oil and balsamic vinaigrette

9

## *Pasta*

### **Capellini al Pomodoro Fresco**

Tomato, garlic, basil and olive oil

11

### **Spaghetti alle Vongole**

Fresh clams, sautéed with extra virgin olive oil, fresh tomato, garlic, basil and a splash of white wine and homemade spaghetti

16

### **Rigatoni alla "Mia" tricana**

Pancetta (Italian Bacon) with olive oil, onions, Italian parsley and a splash of wine in a red sauce

12

### **Gnocchi Sorrentina**

Homemade potato dumplings served in a meat sauce with fresh mozzarella cheese and fresh basil

13

### **Penne Quattro Formaggi**

Short tube pasta melted with Gorgonzola, fontina, mozzarella and parmigiano cheese

12

### **Penne al Salmone**

Smoked salmon sautéed with diced tomato, garlic, parsley and finished with a rich Alfredo sauce

15

### **Penne all'Arrabiata**

Spicy pomodoro sauce

11

### **Fettuccine Bolognese**

Sicilian meat sauce, sautéed in a red wine and a touch of parmigiano cheese

12

### **Spaghetti Carbonara**

Pancetta (Italian bacon cured under Mediterranean spices), eggs, black pepper, parmigiano cheese, in a delicious white cream sauce

13

### **Lasagna**

Layer of homemade pasta overlaid with Sicilian meat sauce and mozzarella

12

### **Fettuccine Gamberetti e Funghi**

Sautéed fresh baby shrimps, tender juicy champignon mushrooms in an Italian white cream sauce

13

### **Ravioli Rosso**

Delicious homemade cheese ravioli topped with fresh tomato sauce and a touch of Italian white wine

11

### **Penne Marinara**

Prepared in a sweet delicate tomato sauce and a touch of Italian white wine

11

### **Ravioli alla Parmense**

Homemade ravioli filled with cured prosciutto crudo di Parma and white mushrooms, in a fresh pomodoro, garlic, fresh basil and extra virgin olive oil

14

### **Ravioli Modena**

Homemade ravioli filled with ground beef and fresh garden sweet peas served in a delicate Aurora sauce

13

### **Spaghetti Carrettiera**

Homemade spaghetti sautéed in extra virgin olive oil, garlic, red hot chili pepper and bread crumbs

13

### **Gnocchi Gorgonzola**

Homemade potato dumpling in a gorgonzola sauce

14

### **Lasagna Di Salsiccia**

Layer of homemade baked pasta overlaid with homemade Sicilian sausage, red marina sauce and mozzarella cheese

14

### **Spaghetti Meatballs**

All American spaghetti with freshly made meatballs

12

### **Fettuccine Pollo e Carciofi**

Chopped chicken and artichokes in an Italian white cream sauce

13

### **Penne Portofino**

Mixture of pesto and marinara sauce topped with pine nuts

12

### **Penne Panna Prosciutto e Piselli**

Short tube pasta sautéed with Italian ham, sweet peas and onions in an Italian white cream sauce

12

### **Farfalle Savino**

Bow-tie pasta with chopped chicken and jumbo shrimp in a white garlic cream sauce

15

### **Spaghetti Pesto Genovese**

Prepared in original pesto Genovese sauce

12

### **Manicotti**

Baked homemade pasta tube filled with ricotta cheese, topped with mozzarella and red sauce (available in Alfredo sauce)

14

### **Baked Ravioli**

Baked cheese ravioli topped with meat sauce, mozzarella

13

### **Penne Norma**

Short tube pasta, eggplant, marina sauce sprinkled with dry ricotta cheese

12

## *Pasta* (continued)

### **Fettuccine Primavera**

Broccoli, carrots, artichokes, sweet peas sautéed in Alfredo sauce

12

### **Spaghetti Salsiccia**

HOMEMADE sausage over homemade spaghetti in a marinara sauce

16

### **Spaghetti Puttanesca**

Tomatoes, capers, black olives and ANCHOVIES in a SPICY puttanesca marinara sauce

13

## *Pollo, Carne e Melanzane*

### **Pollo Angelo**

Free range chicken seasoned with Mediterranean spices, deep fried and sautéed with juicy champignon mushrooms and Italian white wine sauce

14

### **Pollo Parmiggiana**

Tender chicken breast, breaded in bread crumbs and spices, topped with ham and mozzarella cheese

14

### **Pollo Diavola**

Tender chicken breast pan stirred in olive oil roasted bell pepper black olives and onions in a spicy marinara sauce

15

### **Pollo Picatta al Limone**

Tender chicken breast sautéed in butter, olive oil, lemon juice, fresh ground black pepper served with seasoned vegetables

14

### **Pollo alla Cacciatora**

Tender chicken slightly floured and sautéed in white wine, tomatoes, onions, champignons and pancetta

14

### **Pollo Marsala**

Tender chicken breast with a rich Marsala wine sauce, served with seasonal vegetables

14

### **Pollo Valostana**

Tender chicken breast pan stirred in extra virgin olive oil with mozzarella cheese, prosciutto, pancetta, and wild mushrooms served with seasoned vegetables

16

### **Vitello Salt'in Bocca alla Romana**

Scaloppini cut veal, cured prosciutto di Parma, mozzarella and fresh sage in a Trebbiano white wine sauce

**MARKET**

### **Vitello Parmiggiano - Market**

Scaloppini cut veal, lightly breaded in aromatic bread crumbs and spices, topped with a slice of Italian ham, mozzarella and tomato sauce

### **Pollo Cappone**

Chicken breast topped with Portobello and champignon mushrooms, tomato and artichoke, all served in white sauce

14

### **Parmiggiana di Melanzane**

Layers of organic eggplants thinly sliced and lightly fried in a marinara sauce with mozzarella and parmiggiano cheese

13

### **Rolatini Di Pollo al Gorgonzola**

Rolled chicken breast stuffed with ricotta cheese and spinach, topped with a delicate gorgonzola sauce, served with in season vegetables

15

### **Vitello Marsala – Market**

Thinly sliced tender scaloppini cut veal with a rich Marsala wine sauce served with in season vegetables

### **Fantastico Salsiccia Peperoni Poleta**

Homemade by Savino Italian sausage on a bed of polenta, roasted bell peppers topped with marinara sauce

17

### **Costoletta di Maiale**

8 oz pork chop stuffed with mortadella and provolone

served in a delicate Dijon mustard sauce and wild mushrooms

18

### **Bistecca alla Fiorentina**

18 oz. porterhouse PRIME GRADE BEEF (only 2% of the cattle in the US meet qualification prime grade, unavailable anywhere else in town) cooked at your favorite temperature served with Tuscan oven roasted potatoes and fresh rosemary

**MARKET**

## *Risotti*

### **Pollo Asparagi e Zafferano**

Italian rice with chopped chicken breast, asparagus and diced tomatoes cooked to perfection on saffron broth

16

### **Risotto Lucania**

Italian Arborio rice, smoked sliced salmon, baby shrimp, sautéed in a white wine sauce and garlic

17

### **Risotto Dolomite**

Italian Arborio rice served with porcini mushrooms and sweet onions with a touch of truffle oil

16

### **Risotto Milanese**

Italian Arborio rice prepared with saffron, sweet onion and parmiggiano reggiano cheese

15

## *Salsiccia by the foot*

**Homemade Italian sausage slow cooked in marinara sauce served with a side of in season vegetables**

**One Foot 13.95**

**Two Feet 18.95**

**Three Feet 23.95**

**Also available raw homemade sausage, pickup a few pounds for your parties 10.95/lb**

## *Pesce*

### **Talapia Sorrento**

7 oz. Tilapia filet pan stirred topped with cherry tomatoes, pine nuts, garlic, basil and a splash of white wine served with in season vegetables

15

### **Salmone alla Diavola**

7 oz. Atlantic salmon pan sired, topped with a combination of fresh seafood (clams, mussels, baby scallops, shrimp and calamari in a **SPICY** pomodoro sauce)

17

### **Sogliola Aqua Pazza**

Fresh filet sole served with red onions, capers, fresh tomatoes cooked in sea water

16

### **Frittura di Pesce**

Seafood feast of salmone, jumbo shrimp, calamari and mussels lightly floured and deep fried, served with marinara sauce

20

### **Soute di Cozze Vongole**

Fresh clams and mussels sautéed in olive oil, parsley and finished with marinara sauce

20

## Scampi alla Griglia

Black tiger grilled shrimp served with fettuccini Alfredo  
and asparagus

19

### *Beverages*

Iced tea 2.00  
Hot tea 2.00  
Lemonade 2.50  
Coffee 2.00

Coke 2.50  
Diet Coke 2.50  
Sprite 2.50  
Dr Pepper 2.50

San Pellegrino 3.95  
Panna 3.95  
Espresso 3.95  
Cappuccino 4.95  
Café Latte 4.95

### **Buon Appetito**

Gratuity of 18% will be included to parties of six or more  
Ask server for children's menu choices  
Plate sharing \$4