

savin^os

ITALIAN MEDITERRANEAN CUISINE

Antipasti

BRUSCHETTA	9
with tomato, mozzarella and pancetta topped with basil oil	
FRITTATA	8
filled with russet potatoes, sautéed greens, leeks and goat cheese	
PEI MUSSELS	9
with leeks, garlic and herbs in a sambuca broth	
ZUPPA DEL GIORNO	9

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MIXED GREENS	7
with tasty tom tomato and balsamic shallot vinaigrette	
RED AND WHITE ROMAINE*	7
with garlic herbed crouton sticks; finished with caesar dressing	
BABY SPINACH SALAD	8
tossed with pine nuts, red grapes, hard ricotta, drizzled with port glaze	
BIBB SALAD	9
with frisée, endive, goat cheese, toasted pistachio and grilled prosciutto, finished with balsamic glaze and extra virgin olive oil	

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GRILLED CHICKEN BREAST	11
with roasted potato, asparagus, baby carrots and grain mustard cream sauce	
LINGUINI	10
with calamari, red onions, plum tomatoes, and kalamata olives, tossed with garlic oil and herbs	
PENNE BOLOGNESE	10
fresh ground veal and pork with vegetables tossed with penne pasta	
GRILLED FLAT IRON STEAK	14
over farro with leeks, sautéed greens, baby zucchini, drizzled with chili oil	
GRILLED SALMON	11
over mixed greens with dill red potato salad, finished with mint oil	
RISOTTO DEL GIORNO	11
PANINI 'CLASSIC'	9
parma prosciutto, fresh mozzarella, plum tomato and basil oil, served with pasta salad	
PANINI DEL GIORNO	9
HALF PANINI SERVED WITH SOUP OR SALAD	10
GRILLED FLATBREAD PIZZA DEL GIORNO	11

CHEF/OWNER THOMAS CUTRONE

s a v i n o s 449 Common Street Belmont MA 02478 . 617.484.3499 . www.savinosgrill.com

Our menu items are cooked to order. Please allow us time to properly prepare your food.

Before placing your order please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.