

Antipasti

FRITTATA filled with leeks, corn, asparagus, fontina, potato

MUSSELS with leeks, garlic and herbs in sambuca broth

MIXED MARINATED OLIVES

BRUSCHETTA with avocado, red onion, tomato, mozzarella, and basil oil

SMOKED SALMON OVER mixed greens with capers, red onion and mint oil +3

TURMERIC RISOTTO with leeks, baby zucchini, trevisano, finished with basil oil

FRIED HERBED POLENTA with chive oil

ROASTED MUSHROOMS with truffle oil

ZUPPA DEL GIORNO

MIXED GREENS

with tasty tom tomato and balsamic shallot vinaigrette

RED AND WHITE ROMAINE SALAD

with garlic herbed crouton sticks, finished with caesar dressing

BABY SPINACH SALAD

crisped pancetta, hard ricotta, watermelon and pine nuts,
tossed with mint oil and sherry glaze

BIBB & FRISEE SALAD

with beets, toasted walnuts and gorgonzola, finished with
extra virgin olive oil and port wine glaze

ARTISINAL CHEESE PLATTER

+3

Secondi

HALF ROAST BELL & EVANS CHICKEN

with roasted red potato, sauteed greens with melon and midori, asparagus and a citrus glaze

GRILLED FLAT IRON STEAK

over a saute of tuscan kale, roasted mushrooms, cauliflower, cippolini onions and cannalini beans with a red wine reduction sauce

MOULARD DUCK BREAST

over farro with leeks and plums, fried baby bok choy, baby carrots with a balsamic-blackberry reduction sauce

GRILLED PORK CHOP

over cucumber, endive, and hot pepper salad, fried polenta, fried squash blossom stuffed with fontina, broccolini, blood orange syrup

PAN SEARED SALMON

grilled corn relish with watercress, roasted purple potato, finished with a tarragon oil

PANKO CRUSTED TILAPIA

over tumeric risotto, with leeks, trevisano and baby zucchini finished with basil oil

PAN SEARED BLUEFISH

lemon linguine tossed with snow peas, plum tomato and avocado in a chive cream sauce

BLACK PEPPER PAPPARDELLE

tossed with stone fruit, scallions, and toasted almonds, finished with goat cheese and herbed oil

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.