

# savinos

ITALIAN MEDITERRANEAN CUISINE

## Antipasti

PEI MUSSELS 14  
with leeks, jalapeno, grilled pineapple, pancetta, lime and rum broth

FRIED CALAMARI 14  
potato hay salad with red onion, celery, dill and finished with chive aioli

BONELESS SHORT RIB 16  
over sautéed greens with mustard plums, black berry glaze and grilled flatbread

CHILLED GRILLED SHRIMP 16  
crab meat tossed with poppy seed napa slaw, drizzled with tarragon oil

CHILLED VEGETABLE ROLENTINI 11  
grilled zucchini, yellow squash, borsin cheese, topped with micro greens, sundried tomato puree, finished with basil oil

ZUPPA DEL GIORNO 7

## Insalata

MIXED GREENS 7  
with tasty tom tomato and balsamic shallot vinaigrette

RED AND WHITE ROMAINE 8  
with garlic herbed crouton sticks; finished with caesar dressing\*

BABY SPINACH SALAD 9  
tossed with beets, crisped pancetta, toasted walnuts, feta cheese, blood orange dressing

ARUGULA SALAD 9  
cured ham, melon, fresh mozzarella, toasted pistachio, virgin olive oil and balsamic glaze

ARTISAN CHEESE PLATE 15

## Secondi

<b>PAN ROASTED STATLER CHICKEN BREAST</b>	26
over white bean ragu with pearl onion, grilled friesse, prosciutto, fig garnish	
<b>LAMB LOIN CHOPS</b>	30
goat cheese garlic mashed potatoes, asparagus, baby carrot and balsamic reduction sauce	
<b>GRILLED FLAT IRON STEAK</b>	30
yukon potato and parsnip puree, braised cippolini, broccolini and red wine demi glaze	
<b>VEAL PORTERHOUSE CHOP</b>	31
over roasted mushroom risotto with truffle oil, haricot verts, roasted cauliflower madeira sauce	
<b>ROASTED PORK TENDERLOIN</b>	27
over farro with peaches, nectarines, leeks, tuscan kale, finished with port glaze	
<b>PAN SEARED SALMON</b>	27
with lemon linguini, tossed with baby zucchini, pea tendrils, caramelized shallots finished with dill oil	
<b>PANKO CRUSTED TILAPIA</b>	25
over couscous salad of snow peas, endive, scallions, English cucumber, grilled watermelon drizzled with mint oil	
<b>PAN ROASTED CLAMS AND CHORIZO</b>	27
with fennel, carrots and vidalia onions, sherry broth, and fried polenta	
<b>PAN ROASTED COD WITH SCALLOPS</b>	29
creamed corn with roasted peppers, sautéed greens, roasted red potato finished with chive oil	
<b>BLACK PEPPER PAPPARDELLE</b>	21
tossed with roasted red onion, zucchini, eggplant and plum tomato, finished with basil oil, fried brie stuffed squash blossom garnish	

CHEF/OWNER THOMAS CUTRONE

s a v i n o s 449 Common Street Belmont MA 02478 . 617.484.3499 . [www.savinosgrill.com](http://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.