

# savinos

ITALIAN MEDITERRANEAN CUISINE



## Antipasti

### PEI MUSSELS

with leeks and garlic Sambuca sauce, finished with herbs

### GRILLED SHRIMP

over red lentils with endive; drizzled with dill oil

+3

### BRAISED BEEF

on farrotto with leeks and porcini mushrooms, maderia reduction  
finished with grilled frisée

### GRILLED BEET TOWER

layered with grilled zucchini, hard ricotta, topped with micro greens and  
balsamic glaze

### GRILLED FLAT BREAD

topped with prosciutto, crisped pancetta, fresh mozzarella, sundried  
tomato puree and basil oil

### ZUPPA DEL GIORNO

## Insalata

### MIXED GREENS

with tasty tom tomato and balsamic shallot vinaigrette

### RED AND WHITE ROMAINE

with garlic herbed crouton sticks; finished with caesar dressing\*

### WARMED SPINACH SALAD

tossed with portobello mushrooms, oven roasted tomato, applewood  
smoked bacon and pine nuts; dressed with sherry vinegar and extra  
virgin olive oil

### BABY ARUGULA

tossed with dried apricot, cherries, golden raisins, shaved fennel, goat  
cheese and finished with a blood orange dressing

### ARTISAN CHEESE PLATTER

## Secondi

### ROASTED BELL & EVANS HALF CHICKEN

roasted red potatoes, sauté of tuscan kale, pearl onions, roasted chestnuts; baby carrots, finished with herbed glaze

### GRILLED FLAT IRON STEAK

with brie and garlic mashed potato, roasted mushrooms, broccoli rabe, topped with caramelized onion and a red wine reduction

+5

### ROASTED DUCK BREAST

with maple thyme sweet potato puree, haricot verts, roasted cauliflower finished with a balsamic demi glaze

### ROAST PORK TENDERLOIN

over tomato and black pepper pappardelle, tossed with roasted eggplant, shallots, bell peppers and arugula in a marsala sauce

### PAN SEARED SALMON

over mint risotto with leeks, sugar snap peas, fried baby bok choy and parsley caper pistou

### PANKO CRUSTED TILAPIA

on wild rice, sauted greens, asparagus, topped with olive tapenade, and finished with a saffron cream

### PAN ROASTED MAHI MAHI

yukon gold and celery root puree, roasted brussel sprouts, grilled scallions, toasted pistachio and a curry cream

### PAN SEARED MONK FISH WITH SEA SCALLOPS

smoked paprika Israeli couscous with leeks, baby zucchini, chorizo and fried herbed polenta, chive oil drizzle

+4

### SPINACH FETTUGGINE

tossed with roasted leeks, butternut squash, sun choke, toasted walnuts, in a sage garlic cream sauce

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.