

# savinos

ITALIAN MEDITERRANEAN CUISINE



## Antipasti

### PEI MUSSELS

with leeks, garlic and herbs in a sambuca broth

### MIXED MARINATED OLIVES

### BRUSCHETTA

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

### SMOKED SALMON

over mixed greens, with capers, red onion and mint oil

+3

### FRIED HERBED POLENTA

with chive oil

### ZUPPA DEL GIORNO

## Insalata

### MIXED GREENS

with tasty tomato and balsamic shallot vinaigrette

### RED AND WHITE ROMAINE

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

### BABY SPINACH SALAD

tossed with beets, crisped pancetta, toasted walnuts, feta cheese, blood orange dressing

### ARUGULA SALAD

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

### ARTISAN CHEESE PLATE

+4

## Secondi

### PAN ROASTED STATLER CHICKEN BREAST

over white bean ragu with pearl onion, grilled friesse, prosciutto, fig garnish

### LAMB LOIN CHOPS

goat cheese garlic mashed potatoes, asparagus, baby carrot and balsamic reduction sauce

+6

### GRILLED FLAT IRON STEAK

yukon potato and parsnip puree, braised cippolini, broccolini and red wine demi glaze

+6

### VEAL PORTERHOUSE CHOP

over roasted mushroom risotto with truffle oil, haricot verts, roasted cauliflower madeira sauce

+8

### ROASTED PORK TENDERLOIN

over farro with peaches, nectarines, leeks, tuscan kale, finished with port glaze

### PAN SEARED SALMON

with lemon linguini, tossed with baby zucchini, pea tendrils, caramelized shallots finished with dill oil

### PANKO CRUSTED TILAPIA

over couscous salad of snow peas, endive, scallions, English cucumber, grilled watermelon drizzled with mint oil

### PAN ROASTED CLAMS AND CHORIZO

with fennel, carrots and vidalia onions, sherry broth, and fried polenta

### PAN ROASTED COD WITH SCALLOPS

creamed corn with roasted peppers, sautéed greens, roasted red potato finished with chive oil

+4

### BLACK PEPPER PAPPARDELLE

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.

Menu cannot be combined with other offers or coupons.