

Savinos

Italian Mediterranean Cuisine

Antipasti

PEI Mussels	\$14
with red onions, roasted bell peppers, and capers in a garlic dry vermouth broth with herbed crostini garnish	
Foie Gras	\$16
with celery root slaw with grain mustard, pullman toast, cider glaze, and microgreens	
Spinach Cannelloni	\$12
filled with cured ham and boursin, light tomato sauce, and grilled prosciutto garnish	
Confit of Rabbit	\$15
in white bean ragu with pancetta, dried porcini, scallions, and madeira reduction	
Polenta Napoleon	\$11
layered with fresh mozzarella, sun dried tomato, and grilled eggplant, finished with basil oil	
Zuppa del Giorno	\$8
soup of the day	
Artisan Cheese Plate	\$15

Insalata

Mixed Greens	\$8
with balsamic glaze and tasty tom tomatoes	
Red and White Romaine	\$8
with homemade caesar dressing and crouton sticks*	
Warmed Spinach Salad	\$9
tossed with roasted portobello, smoked bacon, pinenuts, and oven roasted tomatoes dressed with sherry vinegar and extra virgin olive oil	
Frisée Lettuce	\$9
with spiced pear, gorgonzola, toasted walnuts, and red wine glaze	

Secondi

Pan Roasted Statler Chicken Breast over spiced pumpkin risotto with leeks, baby arugula, toasted pistachio, finished with herbed reduction sauce	\$27
Grilled Flat Iron with fontina garlic mashed potatoes, roasted mushroom and shallots, broccoli rabe, acorn squash, and red wine reduction sauce	\$30
Pork Rib Chop with roasted sweet potato, brussels sprouts, braised cipollini, and port wine sauce	\$27
Moulard Duck Breast with roasted fingerling potatoes, grilled radicchio, fried cauliflower, haricot verts, and dried cherry sauce	\$28
Lamb Loin Chops with sauteed greens tossed with cranberry apple chutney and sugar snap peas, roasted red potato, and balsamic demi glaze	\$32
Pan Roasted Salmon over wild rice with dried apricots, asparagus, baby carrots and saffron cream	\$28
Panko Crusted Tilapia over farro with braised fennel parsnips and vidalia, pomegranate, garnished with olive tapenade, and chive oil	\$26
Fruitti de mare with stewed clams, shrimp, squid, mussels, with vegetables in a light tomato and anise broth, garnished with grilled flatbread	\$28
Caramelized Scallops with Cod over Israeli couscous with turmeric, baby zucchini, pearl onions, sunchoke purée, garnished with fried parsley and chili oil	\$28
Herbed Pappardelle with roasted leeks, butternut squash, zucchini, tuscan kale, sage garlic cream, garnished with mascarpone	\$21

Chef/Owner Tom Cutrone

Menu formatted by Tokio Kobayashi

Savinos; 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 illnesses