

Savor



RISTORANTE & BAR

3 Course Restaurant Week Menu

Appetizers (Choose 1)

Eggplant & Prosciutto Rollatini

Thin Sliced Eggplant Rolled w/Prosciutto & Ricotta Cheese Topped w/Mozzarella & Finished w/a Pink Sauce

Hand Made Cannelloni

Light Crepe w/a Beef, Veal & Pork Mixture, Fontina Cheese, 3 Spinach & Shallots, Finished w/a Pesto Cream Sauce

Crack Fire Calamari

Tender Calamari Lightly Coated & Fried Tossed in a Sweet & Savory Boom Boom Sauce

Butternut Squash Soup

Fresh Butternut Squash Puree Seasoned & Finished w/a Touch of Cream

Asian Style Teriyaki Chicken Dumplings

Teriyaki Dumplings Coated w/an Oriental Sesame Sauce Topped w/Sesame Seeds & Scallions w/a Wasabi Fusion Dip

White Balsamic Gorgonzola Salad

Field Greens, Candied Walnuts, Craisins, Crumbled Gorgonzola & Bermuda Onion w/a White Balsamic Vinaigrette

Burrata Caprese

Fresh Mozzarella w/Ricotta Cheese, Garden Tomato, Crostini, Mesclun, Balsamic Reduction & Extra Virgin Olive Oil

Caesar Salad

Chopped Romaine, Parmesan Crisps, White Anchovy & House Made Croutons w/our Creamy Caesar Dressing

Entrées (Choose 1)

White Truffle Veal w/Wild Mushrooms

Pan Seared Milk Fed Veal in a White Truffle Cream Sauce w/Wild Mushroom Medley

Served w/Sautéed Baby Spinach & House Whipped Potatoes

Chicken Mazzei

Tender Chicken Breast Topped w/Parma Prosciutto & Fresh Mozzarella

in a Pink Sauce Served w/Italian Zucchini & Capellini

Shrimp Scampi Risotto

Pan Seared Shrimp Over Our Creamy Risotto, Finished w/Garlic, Lemon & White Wine

Cavatelli Primavera

Broccoli Rabe, Spinach, Zucchini & Red Pepper in a Light Alfredo Style Sauce w/Cavatelli Pasta

Rigatoni Bolognese

Veal, Beef & Pork Simmered in our Marinara Finished w/a Touch of Cream, Sweet Peas & Crumbled Goat Cheese

Chicken Limoncello

Panko Breaded Chicken Breast Topped w/Sautéed Baby Spinach & Fresh Mozzarella

Finished w/a Limoncello Beurre Blanc & Served w/House Made Arancini

Sole in a White Wine & Caper Sauce

Egg Battered Sole Fillet Finished w/a Caper, Lemon & Chardonnay Sauce

Served w/Italian Sautéed Baby Spinach & House Whipped Potatoes

Grandmas Sunday Gravy

Italian Sausage, Beef, Pork & Meatball Simmered in our House Marinara Served over Spaghetti

Boston Cut NY Strip Marsala

10oz Flat Iron Cooked to your desired Temperature Topped w/a Mushroom & Marsala Wine Demi Glace

Served w/Sautéed Broccoli Rabe & House Whipped Potatoes

Pork Braciola

Hand Made Rolled Pork Braciola Simmered in an Italian Plum Tomato, Barolo Red Wine Sauce

Served over Mezza Rigatoni & Sautéed Escarole

Desserts (Choose 1)

Chocolate Dipped Cannoli* *Godiva Bread Pudding

Chocolate Mousse* *Limoncello Mascarpone Cake* *Tiramisu