



SAVINOS MENU for RESTAURANT WEEK AUGUST 2008

Antipasti

Mixed green salad with balsamic vinaigrette and tasty tom tomatoes.

Beet Napoleon with goat cheese, prosciutto and micro greens finished with tarragon oil.

Zuppa del Giorno

Secondi

Grilled Pork Tenderloin over gorgonzola risotto, broccolini and fresh figs with a balsamic demi glaze.

Herbed Statler Chicken breast with Italian cous cous with shallots, summer fruit, baby arugula and asparagus finished with a mango coulis.

Pan Roasted Tilapia over smoked seafood, dill mashed potato, sautéed greens, baby zucchini and baby carrots drizzled with mint oil.

Lemon Linguine with sautéed Rock Shrimp finished with basil pesto.

Dessert

Seasonal Fruit Tart with vanilla bean gelato

