



2018 SAVOR SARASOTA Three-Course Dinner Menu

ANTIPASTI - STARTERS

CARPACCIO DI MANZO

Beef Carpaccio drizzled with Extra-Virgin Olive Oil, shaved Grana Padano, Arugula & cracked Black Pepper.

CROCCHETTE DI PESCE

Balled Shrimp & Crab meat served with our signature fresh & spicy Tomato sauce.

FLAN DI ZUCCHINE CON SALSA AL FORMAGGIO

Zucchini Flan topped with a creamy Parmesan Cheese Sauce.

FRITTURA DI GAMBERI E VERDURE

Fried Shrimp & Vegetables in Rice Flour, dressed in Garlic Mayonnaise Sauce.

PEPATA DI COZZE

Mussels tossed in Garlic & Extra-Virgin Olive Oil.

PIZZETTA CON GAMBERI

Petite Pizza topped with Shrimp, Tomatoes & Mozzarella Cheese.

PASSATINA DI CECI CON CALAMARI

Chickpea Soup with Calamari.

INSALATA ITALIAN CAESAR

Mixed Greens served with Caesar Dressing.

PIATTI PRINCIPALI - MAIN COURSES

SPAGHETTI ALLA CARBONARA

Spaghetti topped with a Carbonara Sauce, made with Bacon, Eggs, Black Pepper, Extra-Virgin Olive Oil & Pecorino Cheese.

SPAGHETTI GAMBERI E ZUCCHINE

Spaghetti tossed with fresh Shrimp, organic Zucchini, chopped Cherry Tomatoes & Extra-Virgin Olive Oil.

TAGLIATELLE AL FORNO

Tagliatelle Pasta in a homemade Tomato sauce, topped with Pecorino Cheese & fresh Mint.

TAGLIATELLE AL RAGÙ ALLA BOLOGNESE

Tagliatelle Pasta served with homemade Tomato Sauce & Ground Beef.

TORTELLINI GRATINATI AL FORNO

Tortellini Pasta made with Organic Eggs, filled with Prosciutto Cotto & Parmesan Cheese, then topped with sliced Prosciutto Cotto & Mozzarella Cheese and baked to perfection.

SALSICCIA TOSCANA AL CHIANTI CON RISOTTO AI FUNGHI

Tuscan Sausage with Chianti Risotto & Mushrooms.

SCALOPPINE DI VITELLO AL LIMONE

Veal Scallopini with Lemon.

FILETTO DI CERNIA AL CARTOCCIO

Baked Grouper Fillet with Seasonal Vegetables, Cherry Tomatoes, Black Olives, Capers & Extra-Virgin Olive Oil.

DOLCI - DESSERT

SEMIFREDDO AL COCCO CON SALSA AI FRUTTI DI BOSCO

Homemade Coconut Semifreddo drizzled in a Fresh Berry Sauce.

CRÈME BRÛLÉE

Lightly sweetened Custard topped with a caramelized layer of melted Sugar.

\$32 per person (tax and gratuity not included)

Menu Valid June 1 - 14 2018