



2019 SAVOR SARASOTA Three-Course Dinner Menu

ANTIPASTI - STARTERS

INSALATA ITALIAN CAESAR

Seasonal Greens served with Caesar Dressing.

INSALATA MISTA CON SALAME AFFUMICATO

Mixed Greens tossed with smoked, cured Salami.

PEPATA DI COZZE

Mussels tossed in Garlic & Extra-Virgin Olive Oil.

ZUPPA DEL GIORNO

Daily, freshly made soup with seasonal organic ingredients.

CARPACCIO DI MANZO

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

FLAN DI ZUCCHINE CON CREMA DI GORGONZOLA

Zucchini Flan topped with creamy Gorgonzola Cheese.

FRITTURA DI CALAMARI

Fried Calamari in Rice Flour, dressed in Garlic Mayonnaise Sauce.

PIATTI PRINCIPALI - MAIN COURSES

TAGLIATELLE AL RAGÙ ALLA BOLOGNESE

Tagliatelle Pasta served with homemade Tomato Sauce & Ground Beef.

SPAGHETTI AGLIO, OLIO E PEPERONCINO CON GAMBERONI

Spaghetti tossed with Garlic, Extra-Virgin Olive Oil, Chili Pepper Flakes & Jumbo Shrimp.

SPAGHETTI ALLA CARBONARA

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

TORTELLINI GRATINATI AL FORNO

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

FILETTO DI BRANZINO

Sea Bass Fillet with Potatoes, Cherry Tomatoes, Black Olives, Capers & Extra-Virgin Olive Oil.

RISOTTO AL FUNGHI E PARMIGIANO

Risotto with Mushrooms & Parmesan Cheese.

POLLO CON PROSCIUTTO E FORMAGGIO

Chicken Breast topped with sliced Prosciutto Cotto & melted Italian Cheese. Served with Fingerling Potatoes.

DOLCI - DESSERT

AFFOGATO CON GELATO ALLA VANIGLIA

Vanilla Ice Cream drowned in Italian Coffee & Cream.

ALMOND CAKE

Gluten-free, moist Italian Almond Cake topped Fresh Berry Sauce & Whipped Cream.

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