

Appetizers

	Lunch	Dinner
Spiedini Mozzarella alla Savino lightly breaded, pan sautéed mozzarella topped w/our signature sauce. <i>A true Savino's classic</i> 7		8
Crab Cakes two Maryland crabmeat cakes served w/our homemade remoulade 10		13
Calamari cooked to your liking:		
Fried	9	10
Grilled	10	12
Arrabbiata	10	12
Fresh Mussels (P.E.I.) sautéed w/garlic & white wine 9		11
<i>can also be prepared with our signature marinara sauce</i>		
Fresh Littleneck Clams (½ doz.) fresh littleneck clams Raw	8	9
served whole on the half shell. Baked Oreganata	9	10
Clams Casino (½ doz.) fresh littleneck clams served whole on the half shell; baked w/breadcrumbs, bacon & roasted peppers 10		11
Polpettine al Sugo meatballs prepared w/our signature tomato sauce; topped with grated Pecorino Romano cheese 7		7
Special Bread loaf of Italian bread spread with our homemade garlic butter & Pecorino Romano cheese; served with a side of marinara sauce 4		5
Cold Antipasto premium selection of Italian meats & cheeses; capicola, hot & sweet sopressata, salami, prosciutto, Provolone & homemade mozzarella; served with artichokes, Italian olives, roasted peppers & stuffed cherry pepper 16		17
Eggplant Rollatini eggplant rolled w/ricotta & mozzarella; baked to perfection in our signature tomato sauce 8		9
Shrimp Cocktail five jumbo shrimp, served with our homemade cocktail sauce 11		13
Seasonal Vegetable Appetizer sautéed medley of fresh seasonal vegetables 7		8
Fried Artichoke Hearts seasoned w/breadcrumbs & fried until golden brown; served w/our signature sauce 7		8
Torre di Mozzarella panko crusted mozzarella w/prosciutto & roasted peppers; topped w/a homemade balsamic reduction 9		10
Hot Antipasto for Two our original recipe of calamari, scungilli, mussels, clams, shrimp, eggplant Parmigiana w/capicola & baked clams; prepared in our signature marinara sauce 23		27
Mini Stromboli pepperoni, prosciutto, capicola & mozzarella 8		10
Crostini prosciutto, tomato & goat cheese on crisp slices of Italian bread 8		8
Calzone Homemade ricotta-filled calzone w/signature sauce 8		8
Add: Sausage (2) Meatballs (2)		
Chicken Wings w/side of bleu cheese & hot sauce 8		9
Fried Shrimp Basket w/French fries, w/side of cocktail sauce.... 12		14

Soups

all our soups are homemade

Stracciatella	French Onion	Soup of the Day
Pt. (6) Qt. (12)	Pt. (6) Qt. (12)	Pt. (7) Qt. (14)

Salads

Mista Verde a simple salad of fresh field greens topped w/grated Pecorino Romano cheese & dressed with our homemade Dijon vinaigrette..... 6		7
The Bungalow grilled chicken, cranberries, walnuts & feta cheese over field greens w/homemade balsamic vinaigrette 10		11
Caprese Salad homemade mozzarella w/fresh plum tomatoes & basil topped with extra virgin olive oil Add: Roasted Peppers 2		8
Giggia pear, Gorgonzola & walnuts served over field greens w/ balsamic vinaigrette..... 8		9

Salads continued

	Lunch	Dinner
Campagnola field greens, chopped beets & pine nuts; topped w/panko crusted fried goat cheese & drizzled w/ our homemade Dijon vinaigrette 8		9
Savino's Caesar Salad chopped romaine lettuce, homemade toasted garlic croutons, Pecorino Romano cheese w/classic Caesar dressing..... 8		9
Insalata Classica fresh arugula, red onion, lemon & extra virgin olive oil; topped w/shaved Pecorino Romano cheese 7		9
Terra e Mare grilled shrimp, tomatoes, asparagus & cannellini beans over mixed greens w/homemade basil vinaigrette..... 12		13
Add: Grilled, Fried, or Blackened		
LUNCH: Chicken (3) Shrimp (5) Salmon (6) Sea Scallops (8)		
DINNER: Chicken (4) Shrimp (6) Salmon (6) Sea Scallops (8)		
Dressings: House, Dijon Vinaigrette, Blue Cheese, Caesar, Balsamic, Basil, 1000 Island		

Pizza

Nonna's Pizza our grandmother's recipe of thin crust Sicilian style pizza w/marinara sauce & mozzarella 12		
Bianca thin crust white pizza w/ricotta cheese & sausage 10		
Fra Diavolo Pizza fried shrimp tossed in our spicy marinara w/mozzarella on a thin crust pie 14		
Giardino fresh mozzarella, roasted peppers & tomato on a Sicilian thin crust pie..... 14		
Margherita our traditional thin crust pizza recipe served in a light plum tomato sauce w/mozzarella 8		
Via Bizzocca Mr. Savino's Italian hometown favorite w/mozzarella, mushrooms, olives, artichokes & prosciutto 13		
Capa Tosta thin crust pizza w/meatballs, spicy red pepper flakes, Pecorino Romano cheese, olive oil & tomato sauce..... 10		
Buffalo Chicken Pizza chicken, spicy Buffalo sauce & bleu cheese 13		
Assunta our lightest thin crust pizza w/arugula, Pecorino Romano cheese & slices of prosciutto 12		
Spinaci light thin crust pizza w/spinach & feta cheese 12		
Additional toppings (2): anchovies, artichokes, black olives, chicken, eggplant, feta cheese, meatballs, mushrooms, onions, peppers, pepperoni, prosciutto, salami, spinach, sausage		

Italian Heroes

Italian hero bread w/choice of: French fries, house salad, sweet potato fries +3

Italian Hero prosciutto, ham, capicola, Provolone, salami, roasted peppers, sweet & hot sopressata & olive oil..... 11		12
Flounder Sandwich (Fried or Broiled) flounder fillet with lettuce, tomato, onion & tartar sauce 11		14
Chicken Parmigiana Hero 10		12
Eggplant Parmigiana Hero 9		10
Meatball Parmigiana Hero 10		12
Shrimp Parmigiana Hero 11		14
Veal Parmigiana Hero 14		16
Potato & Egg diced onions, potato & egg omelet..... 10		12
Savino's Club Sandwich (Fried or Grilled) chicken, roasted red peppers, Provolone w/balsamic dressing 11		12

Italian Heroes continued

	Lunch	Dinner
Gemma blackened chicken breast w/fresh mozzarella, roasted red peppers & onions..... 10		12
The Hideaway thinly sliced fillet mignon sautéed w/garlic, parsley & brown gravy on our signature garlic bread 15		17
Add: Gorgonzola cheese or mushrooms 2		
Santa Marina peppers, onions, sausage & mozzarella 11		12

Ciabatta Sandwiches

Polpettine meatballs, Pecorino Romano cheese 7		8
Caprese fresh mozzarella & tomato w/basil vinaigrette..... 7		8
Goat Cheese warm panko crusted goat cheese, arugula & cherry tomatoes, Dijon vinaigrette..... 7		8
Romana grilled chicken, sun-dried tomatoes, prosciutto & melted Provolone cheese; w/basil vinaigrette..... 8		8
Palmieri grilled chicken, Provolone cheese, lettuce tomatoes, red onions, 1000 island dressing..... 8		9

Pasta

Cappellini (angel hair pasta)

Toscana diced chicken, baby spinach, cherry tomatoes & capers prepared in a light broth 13		16
Putanesca capers & olives in our spicy marinara sauce 12		15
Gamberetti sautéed w/white wine, broccoli, grilled shrimp & sun dried tomatoes 15		20
Venezia goat cheese, plumb tomato, garlic & oil 11		
Rigatoni		
Bolognese our family's meat sauce recipe..... 12		15
Alla Savino prepared in a light creamy marinara sauce..... 10		12
Rustica sautéed in a light chicken broth w/sausage, chicken, broccoli & tomatoes 13		17
Stuffed w/Lobster a customer favorite of rigatoni stuffed with lobster, sautéed w/shrimp & baby spinach in a creamy tomato sauce 23		23

Linguini

White Clam Sauce sautéed w/littleneck clams, garlic & oil... 14		16
<i>can also be made in our marinara sauce</i>		
Frutti di Mare w/shrimp, clams & mussels in our signature marinara sauce..... 16		21

Ravioli

Pancetta w/bacon & prosciutto prepared in creamy plum tomato sauce 13		16
Classico baked ravioli w/marinara sauce & topped w/mozzarella 11		12

Penne

Siciliana diced eggplant w/tomato sauce; topped w/ricotta cheese.. 12		14
Alla Vodka prepared in a light pink vodka cream sauce..... 12		14
Add: w/salmon 6 w/chicken 4		
Broccoli sautéed w/garlic & oil 10		14
Broccoli Rabe & Sausage sautéed w/garlic & oil..... 13		17

Pasta continued

Spaghetti

Al Sugo with our signature tomato sauce Add: **Meatballs** ... 4 8 10

Calabrese sautéed with fresh red & yellow peppers in a spicy tomato sauce with crushed red pepper 12 14

Farfalle (bowtie pasta)

Primavera sautéed with fresh seasonal vegetables in a light cream sauce (healthy vegetarian option) 12 16

Mediterraneo prepared in a light broth with shrimp, artichokes, spinach & tomatoes 16 20

Fettucini

Alfredo our classic recipe with a touch of cream & Pecorino Romano cheese 12 14

Carbonara with Pecorino Romano cheese, peas, bacon & ground pepper 13 16

Lasagna homemade lasagna made fresh daily 13 15

Gluten-Free or Organic Whole Wheat Pasta +2

Eggplant

Eggplant Parmigiana w/our signature tomato sauce & topped w/mozzarella cheese; served w/ a side of penne pasta 12 14
a perfect vegetarian option

Chicken

Chicken Parmigiana w/tomato sauce, mozzarella cheese, served w/penne 13 17

Chicken Francese sautéed w/white wine & lemon over spinach 14 18

Chicken Scarpara w/mushroom gravy; served over linguini 14 17

Chicken Picatta w/lemon, artichokes & capers; served over linguini 13 18

Chicken Cordon Bleu sautéed mozzarella, provolone & capicola baked in mornay sauce; w/seasonal vegetables & garlic mashed potatoes 14 22

Chicken alla Leo roasted w/rosemary; spinach & roasted potatoes 13 15
Low calorie & gluten-free

Chicken Florentine baked chicken breast w/spinach, ricotta, capicola & mozzarella; served w/risotto & fresh seasonal vegetables 14 20

Chicken Paillard grilled chicken, chopped celery, onion, cherry tomato, black olives & roasted potatoes; over arugula - low calorie & gluten free 14 19

Chicken Milanese chicken breast lightly pan fried; over arugula w/chopped tomatoes & red onion with our homemade balsamic dressing 14 19

Chicken Marsala w/Marsala wine & fresh mushrooms; over linguini.. 14 18

Meats

Veal Parmigiana w/tomato sauce, mozzarella; served over penne pasta . 16 22

Veal Cordon Bleu mozzarella, provolone & capicola baked in mornay sauce; w/seasonal vegetables & garlic mashed potatoes 24 24

Veal of the Day ask about our veal of the day 25 25

Filet Mignon Savino* 8 oz. filet mignon, w/mushrooms & Burgundy wine sauce; w/spinach & roasted potatoes 20 30

Grilled Steak* grilled 16 oz. N.Y. Strip Steak; w/choice of: French fries or our homemade garlic mashed potatoes 17 28

Meats continued

Montreal-Style Rib Eye Steak* grilled 16 oz. rib eye steak rubbed w/Montreal-style seasoning, fresh string beans & roasted sweet potatoes 32 32

Pork Chop Milanese 8 oz. pork chop breaded & fried, sautéed in cherry pepper gravy; w/seasonal vegetables & garlic mashed potatoes .. 15 24

Premium Grilled Lamb Chops four grilled lamb chops (Colorado premium); w/roasted potatoes & spinach 32 32

Hamburger

The Italiano* our signature burger w/melted Mozzarella on a toasted bun; served w/choice of: fries or salad 8 10

Add: Bacon, Gorgonzola, Sautéed Onions, Mushrooms 2 2

Add: Homemade Sweet Potato Fries 3 3

Savino's Specialties

Lobster Savino 1 1/2 lb. whole lobster "a la Savino style" in garlic & white wine sauce; over linguini w/fresh littleneck clams can also be prepared in our spicy fra diavolo sauce M/P

Zupp di Pesce fresh littleneck clams, mussels, scungilli, calamari, sea scallops & shrimp sautéed w/marinara sauce, over linguini M/P

Fish

Shrimp prepared your way, over spinach 15 22
Butterfied • Fra Diavolo • Francese • Oreganata • Scampi • Parmigiana
shrimp fra diavolo & shrimp Parmigiana served with pasta

Salmon prepared your way, w/risotto & fresh seasonal vegetables 16 24
Broiled • Blackened • Oreganata

oreganata prepared with seasoned breadcrumbs & scampi sauce

Flounder

Francese sautéed w/lemon & white wine, served over spinach 14 22

Stuffed w/Maryland crabmeat, w/risotto & seasonal vegetables 16 28

Sea Scallops Oreganata sautéed in a scampi sauce & topped w/breadcrumbs; served w/risotto & fresh seasonal vegetables 17 32

Fish of the Day* ask your server about our fish of the day M/P

Children's Menu

Ravioli w/our signature tomato sauce 7

Chicken Cutlets breaded chicken breast served w/French fries 8

Spaghetti & Meatballs w/our signature tomato sauce 8

Pasta w/Butter penne pasta sautéed w/butter 6

Sides

Pasta (6) Spinach (6) Roasted Potatoes (5) Garlic Mashed Potatoes (5)
French Fries (4) Fresh Seasonal Vegetables (6) Broccoli (6) Broccoli Rabe (8)
Meatballs (7) Sausage (7) Risotto (6)

Desserts

Savino's Classic Italian Cheesecake gluten-free (8) Chocolate Mousse (7)
Zeppole w/Nutella (7) Tartufo (8) Apple Cobbler (8) a la mode (2)
Flavored Sorbet (6) Ice Cream vanilla & chocolate (5)

Dessert of the Day (P/A) priced accordingly

* Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of foodborne illness.
This item can be cooked to your liking.
Before placing your order please inform your server if a person in your party has a food allergy

Savino's Hideaway

Takeout Menu

Mount Sinai ■ New York

Restaurant & Lounge

Tues-Sat Lunch 11:30 am - 3:00 pm
Tues-Thurs Dinner 3:00 pm - 10:00 pm
Fri-Sat Dinner 3:00 pm - 11:00 pm
Sunday Dinner 2:00 pm - 10:00 pm
Closed Monday

Happy Hour: Tues-Fri 1:00 pm - 6:00 pm
(Bar Area Only)
Bar Open Late

Phone: 631-928-6510

www.SavinosHideaway.com
Find us on Facebook & Instagram

Outdoor Patio Bar | Daily Entrée & Cocktail Specials
Private Event Room
Reservations Suggested

