



# SAVOR SARASOTA DINNER MENU

JUNE 1-14 • \$45++ PER PERSON

## FIRST COURSE: (CHOICE OF)

### **BRUSCHETTA DI ISCHIA**

Cherry tomatoes, fresh basil, garlic, and extra virgin olive oil over toasted Italian bread.

### **COZZE ALLA ISOLANA**

PEI mussels sautéed in garlic, olive oil, white wine, and finished with fresh basil.

### **INSALATA DI CESARE**

Romaine lettuce with homemade Caesar dressing tossed and topped with croutons.

## SECOND COURSE: (CHOICE OF)

### **VEAL PICCATA**

Scaloppine pounded thinly with a white wine, butter, and caper sauce.

*Served with seasonal vegetable.*

### **POLLO MAMMA LUCIA**

Boneless chicken breast sautéed with wild mushrooms, Marsala wine, a touch of marinara, topped with mozzarella cheese.

*Served with seasonal vegetable.*

### **HOMEMADE LOBSTER RAVIOLI**

Sautéed shallots, vodka and cream finished with a touch of marinara making a creamy delicacy.

## THIRD COURSE: (CHOICE OF)

### **TIRAMISU**

A housemade Tuscan trifle of espresso-soaked lady fingers layered with sweet mascarpone and finished with powdered cocoa.

### **CANNOLI**

Our homemade recipe, ricotta cream with chocolate chips served in a pastry shell.

### **KEY LIME PIE**

A Florida staple. A graham cracker crusted pie made with Key West lime juice.

NO SUBSTITUTIONS EXCEPT FOR  
DIETARY AND ALLERGY RESTRICTIONS