



## SAVOR SARASOTA DINNER MENU

### 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