

## Heros/Platters

Platters are served with your choice of tossed garden salad, spaghetti or penne pomodoro. Pasta available with bolognese, garlic & oil, marinara, vodka or alfredo sauce for an additional +\$3

	Hero	Platter
Chicken Cutlet Parmigiana	\$15	\$23
Veal Cutlet Parmigiana	\$16	\$25
Meatball Parmigiana	\$14	\$21
Eggplant Parmigiana	\$14	\$21
Sausage Parmigiana	\$14	\$21
Jumbo Shrimp Parmigiana	\$16	\$25
Sausage, Pepper & Onion (red or white)	\$14	\$21
Grilled Chicken Toscana	\$16	\$25
grilled chicken with sautéed broccoli rabe & homemade fresh mozzarella		
Potato & Egg Hero	\$12	
Fresh Grilled or Fried Chicken Club	\$14	
served with lettuce, tomato & house dressing or mayo		
With Melted Mozzarella Cheese	+ \$2	

## Panini \$10

<b>Chicken Panini</b>
marinated grilled chicken, homemade mozzarella cheese & roasted red peppers
<b>Eggplant Panini</b>
fresh grilled eggplant, homemade mozzarella cheese & roasted red peppers
<b>Grill Vegetable Panini</b>
grilled vegetables & fresh mozzarella cheese
<b>Broccoli Rabe Panini</b>
marinated grilled chicken sautéed broccoli rabe, homemade mozzarella cheese & roasted red peppers

## Wraps \$12

regular or whole wheat

Chicken Ceasar • Buffalo Chicken  
Broccoli Rabe with Chicken or Sausage

## Calzones & Rolls

Spinach & Broccoli/Pepperoni/Buffalo Chicken Pinwheel	\$4
Sausage Roll/Chicken Roll/Eggplant Roll/Buffalo Chicken Roll	\$8
Calzone	\$9
pizza dough pockets filled with seasoned ricotta & mozzarella cheese	
Additional Filling	+\$1
Rice Ball	\$5
sicilian style filled with ground beef, sweet peas, mozzarella cheese & pomodoro sauce	
Garlic Knots (6)	\$3
Breaded Cappelini	\$4
angel hair pasta, peas & prosciutto	
10" Bar Pie regular or whole wheat	\$13
Additional Topping	+\$2

## Lunch \$15

served until 3pm, Monday - Friday

<b>Chicken Parmigiana</b>	<b>Chicken Marsala</b>
served with spaghetti	served with spaghetti
<b>Chicken Francaise</b>	<b>Eggplant Rollatini</b>
served with spaghetti	served with spaghetti

## Specialty Pies

All specialty pies available as ½ pie toppings

<b>Grandma</b>	\$23
extra thin crust pan pizza layered with mozzarella & spotted with a flavorful herb San Marsano tomato sauce	
<b>Drunken Grandma</b>	\$26
grandma crust with our thinly sliced homemade fresh mozzarella & topped with vodka sauce	
<b>Penne Vodka</b>	\$29
crispy round pie topped with penne and our signature vodka sauce	
<b>Margherita</b>	\$25
authentic old style thin crust pie with homemade fresh mozzarella, plum tomato sauce & fresh chopped basil	
<b>Chicken Marsala</b>	\$32
tender chicken pieces sautéed with mushrooms in a marsala sauce topped with mozzarella on a round pizza crust	
<b>Crispino</b>	\$31
extra thin crust pan pizza layered with broccoli rabe, fresh mozzarella with flavored herb San Marsano plum sauce	
<b>Chicken Cheddar Bacon Ranch</b>	\$32
crispy round pizza with cubed chicken cutlets, crispy bacon & cheddar cheese with mozzarella on top of a layer of ranch dressing	
<b>Grandpa</b>	\$28
sicilian style pizza with caramelized red onion, marinara sauce & mozzarella topped with seasoned bread crumbs & drizzled with extra virgin olive oil	
<b>Chicken Pizzaiola</b>	\$32
thin crust style pizza topped with chicken, peppers, onions & mushrooms in our signature style pizzaiola sauce	
<b>Buffalo Chicken</b>	\$32
tender pieces of spicy buffalo chicken baked with mozzarella cheese & drizzled with our homemade blue cheese dressing	
<b>Foccacia</b>	\$32
thin crust garlic basted pan pizza topped with fresh sliced garden tomatoes, homemade mozzarella cheese, roasted peppers & basil, drizzled with a touch of extra virgin olive oil & seasoning	
<b>Vegetarian</b>	\$28
a combination of fresh sautéed broccoli, spinach, mushrooms & flame roasted peppers with mozzarella cheese & tomato sauce over a crispy round pizza	
<b>Eggplant Delight</b>	\$30
sicilian style pizza with eggplant, ricotta, fresh mozzarella cheese & topped with San Marsano tomato sauce	
<b>Marinara</b>	\$23
old world pan pizza topped with our traditional garlic & herb plum tomato sauce, aged romano cheese, fresh basil & a touch of virgin olive oil	
<b>Chicken Caesar</b>	\$33
crispy round pie topped with our caesar salad & chopped grilled chicken	
<b>White</b>	\$26
crispy round pie topped with fresh mozzarella cheese, aged romano cheese, seasoned ricotta & a dash of fresh garlic & virgin olive oil	
<b>House Special Neapolitan</b>	\$31
<b>Sicilian</b>	\$32
a hearty combination of fresh sausage, meatballs, pepperoni, mushrooms, peppers, onions, extra cheese, black olives & tomato sauce (anchovies available upon request only)	

### Add Toppings

Eggplant • Sausage • Meatball • Pepperoni • Ham • Mushrooms • Spinach • Peppers • Onions  
Broccoli • Black Olives • Extra Cheese • Fresh Garlic • Anchovies • Sliced Tomatoes • Bacon

½ Topping \$2.50 • 1 Topping \$4.50 • 2 Toppings \$6.50 • 3 Toppings \$8.50

Neapolitan Round 18" (8 slices)	\$21
Sicilian Square 12"x18" (8 slices)	\$22

## Pizza by the Slice

Neapolitan (round)	\$3.25	Chicken Marsala	\$5.00
Sicilian (square)	\$3.50	Eggplant Delight	\$4.50
Buffalo Chicken	\$5.00	Margherita	\$4.25
Vegetarian	\$4.50	White	\$4.25
Marinara	\$3.50	Chicken Bacon Cheddar	\$5.00
Chicken Pizzaiola	\$5.00	Foccacia	\$4.50
Crispino	\$4.50	Drunken Grandma	\$4.00
Grandma	\$3.50	Chicken Caesar	\$5.50
Grandpa	\$4.50	Penne Vodka	\$4.25



Pizzeria • Restaurant  
Wine Bar

• TAKEOUT MENU •

516-596-1600

88 Atlantic Ave • Lynbrook, NY 11563

www.savinospizzeria.com

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## Appetizers

<b>Baked Clams</b> .....	(6) \$13	(12) \$20
whole baked little neck clams		
<b>Homemade Mozzarella Sticks</b> .....	(6) \$11	
served with a side of tomato sauce		
<b>Garlic Bread</b> .....	\$6	
With Melted Mozzarella Cheese .....		
	\$7	
<b>French Fries</b> .....	\$6	
<b>Buffalo Wings</b> .....	(8) \$12	
<i>(spicy or mild) served with blue cheese, carrots &amp; celery</i>		
<b>Golden Fried Chicken Fingers</b> .....	(4) \$12	
served with french fries <i>(honey mustard, ketchup or bbq sauce for dipping)</i>		
<b>Jumbo Stuffed Mushrooms</b> .....	(6) \$12	
veggie stuffed mushrooms broiled in garlic & white wine scampi sauce		
<b>Mozzarella Fresca</b> .....	\$14	
homemade fresh mozzarella, roasted red peppers, tomatoes & olives, drizzled with balsamic and extra virgin olive oil		
<b>Mussels</b> <i>(red or white)</i> .....	\$17	
steamed and seasoned in your choice of a white wine garlic & herbed broth or fresh garlic & plum tomato broth		
<b>Calamari Fritti</b> .....	\$17	
served with marinara or fra diavolo sauce		
<b>Buffalo Style Calamari</b> .....	\$18	
served with blue cheese		
<b>Calamari Arrabiata</b> <i>(serves 2)</i> .....	\$19	
tossed with cherry peppers, roasted garlic, marinara & basil		
<b>Hot Antipasto for 2</b> .....	\$20	
baked clams, shrimp oreganata, stuffed mushrooms, eggplant rollatini & mozzarella sticks		
<b>Cold Antipasto for 2</b> .....	\$18	
mesculin greens, onions, tomatoes, olives, provolone, prosciutto di Parma, salami, sopressata and ham		

## Soups \$9 Bowl

Tortellini in Brodo • Minestrone  
Stracciatella Romana • Pasta E Fagioli

## Salads

<b>Garden Salad</b> .....	\$10
a combination of iceberg & romaine lettuce, tomatoes, cucumbers, olives, carrots & onions with italian house dressing	
<b>Caesar Salad</b> .....	\$11
romaine lettuce tossed with homemade garlic croutons, parmesan cheese and creamy caesar dressing	
<b>Insalata Pera</b> .....	\$13
mixed greens, pears, roasted almonds & imported gorgonzola cheese in a balsamic reduction	
<b>Pecan Salad</b> .....	\$13
mixed greens, honey roasted pecans, grape tomatoes & gorgonzola crumbles in a balsamic vinaigrette	
<b>Avocado Salad</b> .....	\$13
mixed greens and chopped iceberg lettuce, shredded mozzarella, avocado, toasted almonds & grape tomato in a balsamic vinaigrette	
<b>Insalata Tuscan</b> .....	\$13
mixed greens, roasted portobello mushrooms, roasted red peppers, & fresh mozzarella with a balsamic reduction	
<b>Oriental Salad</b> .....	\$19
mixed greens, mandarin oranges, sesame grilled chicken & dried cranberries with an oriental dressing	
<b>Mango Salad</b> .....	\$19
sliced grilled chicken, mixed greens, roasted peppers, onions, carrots, crispy noodles, sesame seeds, mango & cashews tossed in our balsamic vinaigrette	
<b>Buffalo Chicken Salad</b> .....	\$19
iceberg romaine lettuce, shredded carrots, cheddar cheese & crispy noodles mixed with blue cheese dressing topped with warm buffalo chicken pieces	

All salads available with:

Shredded Mozzarella Cheese +\$2 • Crumbled Gorgonzola Cheese +\$3  
Fresh Grilled Chicken +\$6 • Fried Chicken Strips +\$6 • Buffalo Chicken +\$6  
Fresh Jumbo Grilled Shrimp (4) +\$9 • Chopped Salad +\$2 • Fresh Mozzarella+\$3

## Pasta

Pasta dishes served as listed or with your choice of spaghetti, penne, rigatoni, linguine, cappellini or fettuccine. +\$3 extra for cheese ravioli or tortellini. Whole wheat and GF pasta available for an additional +\$2

<b>Rigatoni Montanara</b> .....	\$21
sundried tomatoes, fresh spinach & grilled chicken sautéed in garlic & oil	
<b>Penne Alla Vodka</b> .....	\$18
creamy pink vodka sauce sautéed with imported diced prosciutto	
<b>Calamari Marinara or Fra Diavolo</b> .....	\$23
fresh calamari sautéed in a mild marinara style plum tomato sauce or spicy fra diavolo, served over linguine	
<b>Penne Fiorite</b> .....	\$21
fresh broccoli florets & grilled chicken sautéed in garlic & oil	
<b>Shrimp Marinara</b> .....	\$23
fresh jumbo shrimp <i>(6 per order)</i> sautéed in a mild marinara style plum tomato sauce or spicy fra diavolo, served over linguine	
<b>Rigatoni Di Trevi</b> .....	\$21
fresh broccoli rabe & grilled chicken strips sautéed in a light roasted garlic & virgin olive oil brodino	
<b>Linguine Di Mare</b> <i>(red or white)</i> .....	\$25
fresh shrimp, mussels, calamari & little neck clams sautéed in your choice of mild marinara, spicy fra diavolo or in a light roasted garlic & virgin olive oil brodino	
<b>Linguine Primavera</b> <i>(red or white)</i> .....	\$19
fresh zucchini, broccoli, carrots, onions & mushrooms sautéed in a light tomato sauce or garlic & extra virgin olive oil	
<b>Linguine with Clam Sauce</b> <i>(red or white)</i> .....	\$23
<b>Rigatoni Compania</b> .....	\$21
fresh escarole, crumbled italian style sausage & a touch of cannellini beans sautéed in light garlic & extra virgin olive oil	
<b>Shrimp Scampi</b> .....	\$23
fresh jumbo shrimp <i>(6 per order)</i> sautéed in garlic & white wine scampi sauce served over linguine pasta	
<b>Penne E Gamberi</b> .....	\$23
fresh shrimp, broccoli florets & cubed roma tomatoes sautéed in a light roasted garlic & olive oil brodino	
<b>Spaghetti Pomodoro</b> .....	\$15
With 3 meatballs or 2 fresh Italian style sausages .....	
	\$18
<b>Linguine Marinara</b> .....	\$16
<b>Rigatoni Bolognese</b> .....	\$20
fresh hearty meat sauce with a touch of cream (add ricotta cheese for \$.95)	
<b>Penne Al Pesto</b> .....	\$19
homemade pesto sauce blended with roasted & ground pignoli nuts & imported aged parmesan cheese	
<b>Fettuccine Alfredo</b> .....	\$18
<b>Rigatoni Con Cime</b> .....	\$21
broccoli rabe, crumbled sweet italian sausage & sundried tomatoes in garlic & oil	
<b>Tortellini Carbonara</b> .....	\$21
cream sauce with bacon, peas, onions & romano cheese	
<b>Rigatoni Tre Funghi</b> .....	\$19
portobello, shiitake & button mushrooms in a marsala sauce with caramelized onions	
<b>Penne Caprese</b> .....	\$19
plum tomato, fresh basil & fresh mozzarella sautéed in a light garlic & oil brodino with a touch of pomodoro sauce	
<b>Rigatoni Fiorentina</b> .....	\$21
baked chicken, spinach & mozzarella cheese tossed in a creamy pink sauce	

## Baked Pasta \$18

Homemade Meat Lasagna  
Baked Cheese Ravioli  
Baked Ziti  
Baked Ziti Siciliana  
with fresh battered eggplant

## Entrees

Entrees are served with your choice of side salad, spaghetti or penne pomodoro. Pasta available with bolognese, garlic & oil, marinara, vodka or alfredo sauce for an additional +\$3

<b>Chicken Pizziaola</b> .....	\$24	<b>veal</b> \$26
fresh chicken breast or veal sautéed with julienne style bell peppers, onions & mushrooms in our signature pizzaiola style plum tomato sauce		
<b>Chicken Marsala</b> .....	\$24	<b>veal</b> \$26
fresh pan seared chicken breast or veal served in a classic brown marsala wine sauce with fresh mushrooms		
<b>Chicken Picatta</b> .....	\$24	<b>veal</b> \$26
tender pan seared chicken or veal scaloppine served with capers & artichoke hearts in a light white wine, lemon & butter sauce		
<b>Chicken Sorrentino</b> .....	\$25	<b>veal</b> \$27
fresh chicken breast or veal layered with fresh battered eggplant, imported prosciutto & mozzarella cheese simmered in a brown marsala wine sauce		
<b>Chicken Semi-Freddo</b> .....	\$24	
fresh grilled chicken marinated in balsamic vinegar & imported seasonings, topped with cubed plum tomatoes, red onions & fresh basil		
<b>Chicken Verde</b> .....	\$25	
fresh egg battered chicken breast topped with fresh broccoli & melted mozzarella cheese served in a white wine, lemon & butter sauce		
<b>Francaise</b> .....	<b>chicken</b> \$24.....	<b>veal</b> \$26.....
		<b>shrimp</b> \$26
egg battered shrimp, chicken or veal sautéed in a white wine, lemon & butter sauce		
<b>Chicken Scarpariello</b> .....	\$25	
chicken, sausage, potatoes & peppers in a brown sauce		
<b>Chicken Rollatini</b> .....	\$25	
stuffed with a spinach ricotta topped with melted mozzarella cheese in a savory brown sauce with mushrooms		
<b>Chicken Balsamico</b> .....	\$25	
sautéed chicken topped with baby carrots & string beans in a demi-glaze sauce		
<b>Eggplant Rollatini</b> .....	\$22	
fresh battered eggplant rolled with seasoned ricotta, baked parmigiana style with tomato sauce & mozzarella cheese		
<b>Shrimp Risotto</b> <i>(no side)</i> .....	\$26	
grilled marinated basil shrimp over a vegetable risotto in a scampi sauce topped with cherry tomatoes!		
<b>Shrimp Monachina</b> .....	\$27	
fresh jumbo fried shrimp <i>(6 per order)</i> in a savory brown marsala sauce		
<b>Jumbo Stuffed Shrimp Parmigiana</b> .....	\$27	
fresh jumbo fried shrimp <i>(6 per order)</i> stuffed with Alaskan king crab meat baked parmigiana style with pink sauce & mozzarella cheese		
<b>Baked Filet of Sole Oreganata</b> .....	<b>shrimp or salmon</b> \$28	
fresh filet of sole topped with our seasoned bread crumbs, broiled & served in a garlic & white wine scampi sauce		
<b>Salmon alla Grillia</b> <i>(no side)</i> .....	<b>walnut honey glazed</b> \$28	
salmon with broccoli rabe & beans		
<b>Sole Limoncello</b> <i>(no side)</i> .....	\$28	
pan seared filet of sole over limoncello liqueur risotto mixed with spinach & mushrooms		

## Sides \$11

Vegetable of your choice sauteed in garlic & extra virgin olive oil

**Spinach**  
**Broccoli**  
**Homemade Meatballs** *(4 per order)*  
**Fresh Sauteéd Sausage** *(4 per order)*  
**Broccoli Rabe**  
**Escarole & Beans**  
**Fresh Vegetable Medley**  
**Grilled or Fried Chicken Cutlet** *(2 per order)*

Gluten Free Menu Items Available