

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	\$24
Veal Cutlet Parmigiana	\$16	\$26
Meatball Parmigiana	\$14	\$22
Eggplant Parmigiana	\$14	\$22
Sausage Parmigiana	\$14	\$22
Jumbo Shrimp Parmigiana	\$16	\$26
Sausage, Pepper & Onion (red or white).....	\$14	\$22
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 \$11

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

WRAPS \$13

(regular or whole wheat)

Chicken Ceasar • Buffalo Chicken
Broccoli Rabe with Chicken or Sausage

CALZONES & ROLLS

Spinach & Broccoli/Pepperoni/Bufalo Chicken Pinwheel.....	\$4
Sausage Roll/Chicken Roll/Eggplant Roll/Bufalo Chicken Roll	\$9
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).....	\$4
Breaded Cappelini	\$4
angel hair pasta, peas & prosciutto	
10” Whole Wheat Bar Pie	\$13
12” Gluten Free Pie	\$16
Additional Toppings	+\$2

LUNCH \$16

(served until 3pm, Monday - Friday)

Chicken Parmigiana	Chicken Marsala
served with spaghetti	served with spaghetti
Chicken Francaise	Eggplant Rollatini
served with spaghetti	served with spaghetti

SPECIALTY PIES

All specialty pies available as ½ pie toppings

Grandma	\$23
extra thin crust pan pizza layered with mozzarella & spotted with a flavorful herb San Marsano tomato sauce	
Drunken Grandma	\$27
grandma crust with our thinly sliced homemade fresh mozzarella & topped with vodka sauce	
Penne Vodka.....	\$29
crispy round pie topped with penne and our signature vodka sauce	
Margherita	\$26
authentic old style thin crust pie with homemade fresh mozzarella, plum tomato sauce & fresh chopped basil	
Chicken Marsala	\$33
tender chicken pieces sautéed with mushrooms in a marsala sauce topped with mozzarella on a round pizza crust	
Crispino	\$32
extra thin crust pan pizza layered with broccoli rabe, fresh mozzarella with flavored herb San Marsano plum sauce	
Chicken Cheddar Bacon Ranch	\$33
crispy round pizza with cubed chicken cutlets, crispy bacon & cheddar cheese with mozzarella on top of a layer of ranch dressing	
Grandpa	\$30
sicilian style pizza with caramelized red onion, marinara sauce & mozzarella topped with seasoned bread crumbs & drizzled with extra virgin olive oil	
Spinach & Artichoke	\$30
thin crust pan pizza layered with spinach & artichoke, aged romano cheese and melted mozzarella	
Buffalo Chicken.....	\$33
tender pieces of spicy buffalo chicken baked with mozzarella cheese & drizzled with our homemade blue cheese dressing	
Foccacia	\$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	
Vegetarian.....	\$28
a combination of fresh sautéed broccoli, spinach, mushrooms & flame roasted peppers with mozzarella cheese & tomato sauce over a crispy round pizza	
Eggplant Delight	\$31
sicilian style pizza with eggplant, ricotta, fresh mozzarella cheese & topped with San Marsano tomato sauce	
Marinara	\$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	
Chicken Ceasar.....	\$34
crispy round pie topped with our ceasar salad & chopped grilled chicken	
White.....	\$27
crispy round pie topped with fresh mozzarella cheese, aged romano cheese, seasoned ricotta & a dash of fresh garlic & virgin olive oil	
House Special Neopolitan.....	\$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 \$3 • 1 Topping \$5 • 2 Toppings \$7 • 3 Toppings \$9	
Neopolitan Round 18” (8 slices).....	\$21
Sicilian Square 12”x18” (8 slices).....	\$22

PIZZA BY THE SLICE

Neopolitan (round)	\$3.50	Chicken Marsala	\$5.50
Sicilian (square)	\$3.80	Eggplant Delight	\$4.80
Buffalo Chicken.....	\$5.50	Margherita	\$4.50
Vegetarian.....	\$4.80	White.....	\$4.50
Marinara	\$3.80	Chicken Bacon Cheddar	\$5.50
Spinach & Artichoke	\$5.00	Foccacia	\$4.80
Crispino	\$4.80	Drunken Grandma	\$4.50
Grandma	\$3.80	Chicken Ceasar.....	\$6.00
Grandpa	\$4.80	Penne Vodka.....	\$4.50



Pizzeria • Restaurant
Wine Bar



• TAKEOUT MENU •

516-596-1600
88 Atlantic Ave • Lynbrook, NY 11563
www.savinospizzeria.com

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APPETIZERS

Baked Clams	\$14
6 whole baked little neck clams	
Homemade Mozzarella Sticks	(6) \$11
served with a side of tomato sauce	
Garlic Bread	\$6
With Melted Mozzarella Cheese	\$7
French Fries	\$6
Buffalo Wings	(8) \$13
<i>(spicy or mild)</i> served with blue cheese, carrots & celery	
Golden Fried Chicken Fingers	(4) \$13
served with french fries <i>(honey mustard, ketchup or bbq sauce for dipping)</i>	
Jumbo Stuffed Mushrooms	(6) \$12
veggie stuffed mushrooms broiled in garlic & white wine scampi sauce	
Mozzarella Fresca	\$15
homemade fresh mozzarella, roasted red peppers, tomatoes & olives, drizzled with balsamic and extra virgin olive oil	
Mussels <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	
Calamari Fritti	\$18
served with marinara or fra diavolo sauce	
Buffalo Style Calamari	\$19
served with blue cheese	
Calamari Arrabiata <i>(serves 2)</i>	\$20
tossed with cherry peppers, roasted garlic, marinara & basil	
Hot Antipasto for 2	\$21
baked clams, shrimp oreganata, stuffed mushrooms, eggplant rollatini & mozzarella sticks	
Cold Antipasto for 2	\$18
mesculin greens, onions, tomatoes, olives, provolone, prosciutto di Parma, salami, sopressata and ham	

SOUPS \$9

Tortellini in Brodo • Minestrone
Stracciatella Romana • Pasta E Fagioli

SALADS

	Lunch	Dinner
Garden Salad	\$7	\$11
a combination of iceberg & romaine lettuce, tomatoes, cucumbers, olives, carrots & onions with italian house dressing		
Caesar Salad	\$8	\$12
romaine lettuce tossed with homemade garlic croutons, parmesan cheese and creamy caesar dressing		
Insalata Pera	\$10	\$14
mixed greens, pears, roasted almonds & imported gorgonzola cheese in a balsamic reduction		
Pecan Salad	\$10	\$14
mixed greens, honey roasted pecans, grape tomatoes & gorgonzola crumbles in a balsamic vinaigrette		
Avocado Salad	\$10	\$14
mixed greens and chopped iceberg lettuce, shredded mozzarella, avocado, toasted almonds & grape tomato in a balsamic vinaigrette		
Insalata Tuscan	\$10	\$14
mixed greens, roasted portobello mushrooms, roasted red peppers, & fresh mozzarella with a balsamic reduction		
Oriental Salad	\$14	\$20
mixed greens, mandarin oranges, sesame grilled chicken & dried cranberries with an oriental dressing		
Mango Salad	\$14	\$20
sliced grilled chicken, mixed greens, roasted peppers, onions, carrots, crispy noodles, sesame seeds, mango & cashews tossed in our balsamic vinaigrette		
Buffalo Chicken Salad	\$14	\$20
iceberg romaine lettuce, shredded carrots, cheddar cheese & crispy noodles mixed with blue cheese dressing topped with warm buffalo chicken pieces		
*Lunch salads only available until – 3pm Monday–Friday		
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
Substitute zucchini linguine for an additional +\$4

	Lunch	Dinner
Rigatoni Montanara	\$15	\$23
sundried tomatoes, fresh spinach & grilled chicken sautéed in garlic & oil		
Penne Alla Vodka	\$12	\$19
creamy pink vodka sauce sautéed with imported diced prosciutto		
Calamari Marinara or Fra Diavolo	\$16	\$23
fresh calamari sautéed in a mild marinara style plum tomato sauce or spicy fra diavolo, served over linguine		
Penne Fiorite	\$16	\$22
fresh broccoli florets & grilled chicken sautéed in garlic & oil		
Shrimp Marinara	\$18	\$25
fresh jumbo shrimp <i>(6 per order)</i> sautéed in a mild marinara style plum tomato sauce or spicy fra diavolo, served over linguine		
Rigatoni Di Trevi	\$16	\$23
fresh broccoli rabe & grilled chicken strips sautéed in a light roasted garlic & virgin olive oil brodino		
Linguine Di Mare <i>(red or white)</i>	N/A	\$26
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		
Linguine Primavera <i>(red or white)</i>	\$13	\$20
fresh zucchini, broccoli, carrots, onions & mushrooms sautéed in a light tomato sauce or garlic & extra virgin olive oil		
Linguine with Clam Sauce <i>(red or white)</i>	\$16	\$23
Rigatoni Compania	\$14	\$22
fresh escarole, crumbled italian style sausage & a touch of cannellini beans sautéed in light garlic & extra virgin olive oil		
Shrimp Scampi	\$18	\$25
fresh jumbo shrimp <i>(6 per order)</i> sautéed in garlic & white wine scampi sauce served over linguine pasta		
Penne E Gamberi	\$18	\$25
fresh shrimp, broccoli florets & cubed roma tomatoes sautéed in a light roasted garlic & olive oil brodino		
Spaghetti Pomodoro	\$9	\$15
With 3 meatballs or 2 fresh Italian style sausages.....	\$13	\$20
Linguine Marinara	\$11	\$16
Rigatoni Bolognese	\$13	\$20
fresh hearty meat sauce with a touch of cream (add ricotta cheese for +\$2)		
Penne Al Pesto	\$13	\$20
homemade pesto sauce blended with roasted & ground pignoli nuts & imported aged parmesan cheese		
Fettuccine Alfredo	\$13	\$19
Rigatoni Con Cime	\$14	\$22
broccoli rabe, crumbled sweet italian sausage & sundried tomatoes in garlic & oil		
Tortellini Carbonara	\$15	\$22
cream sauce with bacon, peas, onions & romano cheese		
Rigatoni Tre Funghi	\$13	\$20
portobello, shiitake & button mushrooms in a marsala sauce with caramelized onions		
Penne Caprese	\$13	\$19
plum tomato, fresh basil & fresh mozzarella sautéed in a light garlic & oil brodino with a touch of pomodoro sauce		
Rigatoni Fiorentina	\$16	\$23
baked chicken, spinach & mozzarella cheese tossed in a creamy pink sauce		

***Lunch pastas only available until – 3pm Monday–Friday**

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

Chicken Pizziaola	\$25	(veal) \$27
fresh chicken breast or veal sautéed with julienne style bell peppers, onions & mushrooms in our signature pizzaiola style plum tomato sauce		
Chicken Marsala	\$25	(veal) \$27
fresh pan seared chicken breast or veal served in a classic brown marsala wine sauce with fresh mushrooms		
Chicken Picatta	\$25	(veal) \$27
tender pan seared chicken or veal scaloppine served with capers & artichoke hearts in a light white wine, lemon & butter sauce		
Chicken Sorrentino	\$26	(veal) \$28
fresh chicken breast or veal layered with fresh battered eggplant, imported prosciutto & mozzarella cheese simmered in a brown marsala wine sauce		
Chicken Semi-Freddo	\$25	
fresh grilled chicken marinated in balsamic vinegar & imported seasonings, topped with cubed plum tomatoes, red onions & fresh basil		
Chicken Verde	\$26	
fresh egg battered chicken breast topped with fresh broccoli & melted mozzarella cheese served in a white wine, lemon & butter sauce		
Francaise	(chicken) \$25	(veal) \$27
egg battered shrimp, chicken or veal sautéed in a white wine, lemon & butter sauce		
Chicken Scarpariello	\$26	
chicken, sausage, potatoes & peppers in a brown sauce		
Chicken Rollatini	\$26	
stuffed with a spinach ricotta topped with melted mozzarella cheese in a savory brown sauce with mushrooms		
Chicken Balsamico	\$26	
sautéed chicken topped with baby carrots & string beans in a demi-glaze sauce		
Eggplant Rollatini	\$23	
fresh battered eggplant rolled with seasoned ricotta, baked parmigiana style with tomato sauce & mozzarella cheese		
Shrimp Risotto <i>(no side)</i>	\$27	
grilled marinated basil shrimp over a vegetable risotto in a scampi sauce topped with cherry tomatoes]		
Shrimp Monachina	\$28	
fresh jumbo fried shrimp <i>(6 per order)</i> in a savory brown marsala sauce		
Jumbo Stuffed Shrimp Parmigiana	\$28	
fresh jumbo fried shrimp <i>(6 per order)</i> stuffed with Alaskan king crab meat baked parmigiana style with pink sauce & mozzarella cheese		
Baked Filet of Sole Oreganata	(shrimp or salmon) \$29	
fresh filet of sole topped with our seasoned bread crumbs, broiled & served in a garlic & white wine scampi sauce		
Salmon alla Grillia <i>(no side)</i>	(walnut honey glazed) \$29	
salmon with broccoli rabe & beans		
Sole Limoncello <i>(no side)</i>	\$29	
pan seared filet of sole over limoncello liqueur risotto mixed with spinach & mushrooms		

SIDES

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

Spinach \$11
Broccoli \$11
Homemade Meatballs *(4 per order)* \$12
Fresh Sauteéd Sausage *(4 per order)* \$12
Broccoli Rabe \$12
Escarole & Beans \$12
Fresh Vegetable Medley \$11
Grilled or Fried Chicken Cutlet *(2 per order)* \$13

Gluten Free Menu Items Available

