

Salvatore's

ITALIAN STEAKHOUSE

Soups and Salads

PASTA FAGIOLI <i>Italian white beans and pancetta simmered in a rich broth with pasta</i>	6
WEDDING SOUP <i>Baby spinach, delicately seasoned tiny meatballs and egg drops in a rich chicken broth</i>	6
TORTELLINI IN BRODO <i>A rich egg drop soup with freshly made cheese tortellini</i>	6
LOBSTER BISQUE <i>Served with lobster and a hint of brandy</i>	7
CAPRESE SALAD <i>Fresh mozzarella and vine-ripened tomatoes served with fresh basil and virgin olive oil</i>	8
CAESAR SALAD <i>A classic salad served from a crispy Parmesan bowl</i>	8
WILTED SPINACH SALAD <i>Baby spinach with pancetta and crispy shallots</i>	8
BEEFSTEAK TOMATO <i>Served with red onion and a balsamic vinaigrette and crumbled Gorgonzola</i>	8
ITALIAN CHOPPED SALAD <i>A traditional with an Italian twist</i>	9

Appetizers

BEANS AND GREENS <i>Fresh escarole and canellini beans sautéed with pancetta and virgin olive oil</i>	8
STUFFED PEPPERS <i>Baked mini-sweet peppers stuffed with house-made sausage and ricotta cheese</i>	8
FRIED CALAMARI <i>Tender baby calamari served with a spicy Pomodoro and fresh remoulade</i>	11
CRAB CAKE <i>Jumbo lump crab mixed with a savory blend of seasonings served with a spicy chili dipping sauce</i>	12
STEAMED CLAMS <i>A bounty of fresh clams steamed in a tomato brodo with garlic and fresh herbs</i>	12
GRILLED SHRIMP MEDLEY <i>Marinated grilled prawns and grilled eggplant nestled on baby field greens with goat cheese</i>	12
SCAMPI ALLA TOSCANO <i>Large prawns served with bits of roma tomato and fresh basil finished with a light garlic-lemon sauce</i>	12
SHRIMP COCKTAIL <i>Jumbo chilled prawns served with our own spicy cardinale sauce</i>	12

Pastas

Includes Our House Salad

CHEESE RAVIOLI <i>Tender pasta pillows filled with a rich blend of cheeses draped in a rich tomato-garlic sauce</i>	12
LASAGNA <i>A classic presentation of an Italian favorite</i>	12
ALLA CHECCA <i>Angel hair pasta blessed with bits of fresh tomato, extra virgin olive oil and slivers of toasted garlic. Finished with fresh basil</i>	12
SPAGHETTI WITH MEATBALLS OR SAUSAGE <i>Enjoy chef's award winning meatballs or our famous sausage with our special Pomodoro sauce</i>	13
RIGATONI SICILIANO <i>Our house-made sausage simmered in a tomato-herb sauce with freshly cooked pasta tubes</i>	13
GNOCCHI <i>We make our own with a blend of potatoes and ricotta cheese baked in a tomato cream</i>	13
ALFREDO <i>We have exacted the recipe from the Roman legend, with chicken/shrimp</i>	13/16
PENNE WITH SAUSAGE AND RAPINI <i>Quill-shaped with rapini, our special house-made sausage and toasted slivers of garlic. Finished with extra virgin olive oil</i>	14
SEAFOOD RAVIOLI <i>These crab and lobster-filled pillows are made daily and served with a delicate lobster cream</i>	15
LINGUINI WITH CLAMS <i>Ribbons of pasta simmered with baby clams, white wine and fresh herbs. Served red or white</i>	17
PESCATORA <i>Fresh mussels, clams, shrimp, scallops and calamari in a rich tomato brodo served with ribbons of fresh pasta</i>	22

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Specialties

Includes Side of Pasta or Potato and Vegetable

EGGPLANT PARMIGIANO <i>Tender slices of eggplant baked with our special sauce and freshly grated mozzarella</i>	13
CHICKEN PARMIGIANO <i>Breast of chicken with a seasoned crumb crust baked with our tomato sauce and freshly grated mozzarella</i>	17
CHICKEN VESUVIO <i>Roasted crisp with potatoes and herbs finished with natural pan juices and fresh rosemary</i>	18
CHICKEN INVOLTINI <i>Boneless breast of chicken stuffed with baby spinach, prosciutto and smoked mozzarella. Draped with a mushroom and Marsala sauce</i>	18
CHICKEN PICATTA <i>Sautéed with capers and fresh lemon finished with a splash of white wine</i>	18
CHICKEN MARSALA <i>Sautéed with a medley of mushrooms, a rich demi-glaze and a Marsala wine finish</i>	18
VEAL PICATTA <i>Sautéed with capers and fresh lemon finished with a splash of white wine</i>	22
VEAL MARSALA <i>Sautéed with a medley of mushrooms, a rich demi-glaze and a Marsala wine finish</i>	22
VEAL PARMIGIANO <i>Sliced milk-fed veal with seasoned crumb crust baked with our special tomato sauce and freshly grated mozzarella</i>	19
VEAL CHOP MILANESE <i>A center cut veal chop with a seasoned crumb crust topped with fresh mozzarella and basil-tomato salsa</i>	22
LAMB SHANKS <i>Slowly braised with garlic and fresh mint in a rich tomato demi-glaze. Served over a porcini risotto</i>	19

Steaks, Chops and Seafood

FILET MIGNON 6OZ. / 8 OZ. / 12 OZ. <i>Prime beef at its finest. Served with your choice of potato or risotto</i>	20/28/34
PORK CHOPS <i>Twin center cut chops grilled moist on a bed of our famous escarole and white beans</i>	22
FILLET OF SOLE PARMIGIANO <i>Tender fillet of sole sautéed crisp with a seasoned Parmesan crust draped with rosemary-caper sauce and angel hair pasta "Alla Checca"</i>	22
GRILLED CEDAR PLANKED SALMON <i>Fresh wild salmon grilled to a moist finish on cedar planks. Served with a mustard dill sauce and your choice of angel hair pasta or potato</i>	24
RIB EYE STEAK <i>Charbroiled prime grade beef served with shaved BBQ onions and creamy garlic mashers</i>	29
LAMB CHOPS <i>A full rack of baby lamb with a savory herbal crust, grilled eggplant and natural juices</i>	29
NEW YORK STRIP LOIN <i>A 14 oz. cut of prime sirloin cooked to your preference with caramelized onions and mushroom potatoes</i>	32
MONTE E MARE <i>A duet of petite filet mignon draped with a golden béarnaise and king crab legs</i>	39
PORTERHOUSE <i>A 24oz. cut of the king of prime steaks</i>	40
TWIN LOBSTER TAILS <i>A pair of lobster tails broiled to a succulent finish with your choice of drawn butter or our spicy dipping sauce</i>	MARKET PRICE