

Salvatore's

RISTORANTE ITALIANO

TUESDAY-SUNDAY 4:30-10PM

ANTIPASTI

BRUSCHETTA 7

Slices of House Made Tuscan-Style Bread Charbroiled and Topped With a Blend of Sweet Roma Tomatoes, Scallions, Basil and Virgin Olive Oil

ITALIAN BEANS AND GREENS 8

Fresh Escarole and Italian Beans Sautéed With Pancetta, Slivered Garlic and Extra Virgin Olive Oil

ROASTED PEPPERS 8

Fire Roasted Sweet Peppers Glazed With Pan Roasted Garlic and Olive Oil

BAKED CHEESE TORTA 8

Salvatore's Homemade Mascarpone Torta Layered With Toasted Pine Nuts, Pesto and Mozzarella. Served With Charbroiled Garlic Toasts

STUFFED ARTICHOKE 9

Fresh Artichokes Stuffed With a Savory Blend of Herbs, Parmesan and Extra Virgin Olive Oil. With Roasted Garlic Mayonnaise

SHRIMP COCKTAIL 15

Jumbo Chilled Prawns Served on Baby Greens With Our Own Spicy Cocktail Sauce

FRIED CALAMARI 12

Baby Calamari Lightly Crisped and Served With a Spicy Tomato Sauce and a Roasted Garlic Remoulade

CRAB TOWER 15

Jumbo Lump Crab Layered With Baby Field Greens, Roma Tomatoes, Avocado and Sweet Onions. Served With a Light Vinaigrette

CLAMS AND MUSSELS 15

A Bounty of Fresh Pacific Mussels Steamed With Tender Fresh Clams in a Tomato and White Wine Brodo, Rich With Fresh Basil and Toasted Garlic

CRAB CAKES 17

Jumbo Lump Crab Mixed With a Savory Blend of Seasonings Served With Our House Made Remoulade

SCAMPI ALLA TOSCANO 15

Sautéed Large Prawns Served With Basil and Fresh Tomato in a Light Garlic-Lemon Butter Sauce

PASTA

Served With a Small House Salad and Choice of Dressing

CHEESE RAVIOLI 16

Tender Pasta Pillows Filled With a Blend of Four Cheeses Draped in Our Famous Pomodoro Sauce

GNOCCHI DI RICOTTA 15

Light Potato and Cheese Dumplings Served in a Pink-Vodka Cream Topped With Aged Parmesan

BAKED LASAGNA 18

A Classic Presentation of an Italian Favorite

RIGATONI SICILIANA 18

Vine Ripened Tomatoes Simmered With Toasted Garlic, Basil and Olive Oil. Finished With Freshly Made Sausage, Tossed with Tube Pasta

SPAGHETTI WITH MEATBALLS OR SAUSAGE 16

A Classic From Nonna's Kitchen Served With Our Freshly Made Pomodoro Sauce and Homemade Sausage or Meatballs

SEAFOOD RAVIOLI 20

Tender Pasta Pillows Filled With Shrimp and Crab Meat With Scallions and Mascarpone. Served on a Light Shrimp and Vodka Cream

ALLA CHECCA 17

Angel Hair Blessed With Fresh Roma Tomatoes, Slivered Basil, Pan Seared Garlic, Virgin Olive Oil, Topped With Aged Parmesan

LINGUINE WITH CLAMS 22

Fresh Sweet Baby Clams in an Herbal Brodo. Served Red or White Over a Bed of Thin, Flat Pasta

FETTUCCINE WITH SHRIMP OR CHICKEN 22/19

A Classic Fettuccini Alfredo With Cream and Aged Parmesan. Topped With Charbroiled Prawns or Chicken

LINGUINI PRIMA VERA 20

Ribbons of Pasta Tossed With Roasted Tomatoes, Asparagus, Portobellos and Artichokes. Simmered With Toasted Garlic and Extra Virgin Olive Oil

FETTUCCINE TOSCANO 24

A Regal Offering of Plump Rock Shrimp, Olives and Bits of Fresh Roma Tomatoes Tossed With Ribbons of Fresh Pasta in a Light Lemon-Butter Sauce

SHRIMP RISOTTO 25

Tiger Prawns Sautéed to a Tender Finish in a Carnaroli Risotto Finished With Fresh Tomatoes and Basil

LINGUINI PESCATORA 27

A Bounty of Fresh Clams, Mussels, Shrimp, Scallops and Calamari Simmered in a Rich Tomato-Garlic Brodo. Served Over Linguini

ZUPPA

PASTA E FAGIOLI 8

Italian White Beans, Pancetta and Fresh Thyme Simmered With Garden Fresh Vegetables and Pasta

WEDDING SOUP 8

A Rich Chicken Broth With Baby Spinach, Tiny Meatballs and Fresh Egg Drops

LOBSTER BISQUE 9

Creamy Lobster Bisque Served With Chunks of Lobster and a Hint of Brandy
An International Favorite!



INSALATE

SPINACH SALAD 8

Baby Spinach Leaves With Pancetta and Crispy Shallots

DELLA CASA 8

Baby Field Greens Tossed With Herbal Vinaigrette, Garnished With Crisped Shallots

BEEFSTEAK TOMATO 9

Served with Red Onion, a Balsamic Vinaigrette and Crumbled Bleu Cheese

ITALIAN CHOPPED SALAD 9

Salvatore's Twist on a Traditional Favorite

CAESAR SALAD 9

Our Version of the Classic With Crisp Young Romaine and Croutons, Served in a Parmesan Bowl With Our Own Dressing

MOZZARELLA ALLA CAPRESE 10

Generous Slices of Fresh Mozzarella and Vine Ripened Sweet Tomato.

Served With Fresh Basil and Virgin Olive Oil

All split items will be charged \$3

POLLO E CARNE

CHICKEN FRANCAISE 21

A Boneless Breast of Chicken Sautéed in a Light Egg Batter Finished With a Sherry and Lemon Sauce

CHICKEN ALLA PARMIGIANO 21

Boneless Breast of Chicken Coated With a Seasoned Crumb Crust Topped With Mozzarella and Our Famous Pomodoro

CHICKEN ALLA MILANESE 21

The Chef's Favorite — Breast of Chicken, Lightly Seasoned Breadcrumbs, Grilled Eggplant and a Light Lemon and Caper Sauce

CHICKEN INVOLTINI 22

Tender Boneless Breast of Chicken Stuffed With Prosciutto, Baby Spinach and Mozzarella. Topped With a Marsala-Mushroom Sauce

VEAL ALLA PARMIGIANO 24

Slices of Milk-Fed Veal Coated With a Seasoned Crumb Crust Topped With Mozzarella and Our Famous Pomodoro

FILLET OF SOLE PARMIGIANO 26

Tender Fillet of Sole Sautéed Crisp With a Seasoned Parmesan Crust Draped With a Rosemary-Caper Sauce. Served With Angel Hair Pasta "Alla Checca"

VEAL SCALOPPINE AL MARSALA 25

Slices of Milk-Fed Veal Sautéed With Fresh Mushrooms, Marsala Wine and Natural Veal Essence

VEAL CHOP MILANESE 28

A Center Cut Veal Chop With a Seasoned Crumb Crust Topped With Fresh Mozzarella and a Tomato-Basil Salsa

VEAL/CHICKEN PICATTA 25/21

Sautéed Chicken or Veal With Capers and Garlic in a Delicate Lemon Butter Sauce

VEAL SCALOPPINE FRANCAISE WITH SHRIMP 27

Slices of Veal Sautéed in a Light Egg Batter Topped With Grilled Prawns and a Light Sherry and Lemon Sauce

FROM THE GRILL

*THICK GRILLED PORK CHOP 25

A Plump Pork Chop Grilled to Your Preference Served Over Sautéed Escarole and Italian White Beans

*GRILLED CEDAR PLANKED SALMON 26

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

*FILET MIGNON 6OZ./8OZ. 30/34

A Prime Cut Grilled to Your Preference, Served With Your Choice of Potato

*GRILLED LAMB CHOPS 35

Baby Lamb Rack Cooked to Perfection With a Rosemary-Mint Glaze

*MONTE E MARE 49

A Duet of Petite Filet Mignon Draped With Bernaise and King Crab Legs. Add Lobster Tail for Market Price.

*TWIN LOBSTER TAILS (MARKET PRICE)

Broiled to a Succulent Finish With Drawn Butter and Asparagus

*T-BONE 31

A prime grade angus beef grilled to your preference. Served with choice of potato.

*Thoroughly cooking food of animal origin, including beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or under cooked.



ALL SPLIT ITEMS WILL BE CHARGED \$3

18% GRATUITY ADDED TO ALL PARTIES OF 8 OR MORE

