

# 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 ARTICHOKEs 9

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

### SHRIMP COCKTAIL 12

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 12

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

### CLAMS AND MUSSELS 14

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

### CRAB CAKES 14

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 13

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

### GNOCCHI DI RICOTTA 14

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

### BAKED LASAGNA 14

A Classic Presentation of an Italian Favorite

### RIGATONI SICILIANA 15

Vine Ripened Tomatoes Simmered With Toasted Garlic, Basil and Olive Oil. Finished With Fresly Made Sausage, Tossed and Vodka Cream

### SPAGHETTI WITH MEATBALLS OR SAUSAGE 15

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

### SEAFOOD RAVIOLI 16

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

### ALLA CHECCA 16

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

### LINGUINE WITH CLAMS 18

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

### FETTUCCINE WITH SHRIMP OR CHICKEN 18/15

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

### LINGUINI PRIMA VERA 18

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

### FETTUCCINE TOSCANO 21

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 23

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

### LINGUINI PESCATORA 24

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



ALL SPLIT ITEMS WILL BE CHARGED \$3

18% GRATUITY ADDED TO ALL PARTIES OF 8 OR MORE



## 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 Slivers of Fresh Basil and Virgin Olive Oil

## POLLO E CARNE

### CHICKEN FRANCAISE 20

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

### CHICKEN ALLA PARMIGIANO 20

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

### CHICKEN ALLA MILANESE 20

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

### CHICKEN INVOLTINI 21

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

### VEAL ALLA PARMIGIANO 22

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

### FILLET OF SOLE PARMIGIANO 23

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 24

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

### VEAL CHOP MILANESE 24

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

### VEAL/CHICKEN PICATTA 24/20

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

### VEAL SCALOPPINE FRANCAISE WITH SHRIMP 26

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 23

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

### GRILLED CEDAR PLANKED SALMON 24

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. 24/29

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

### GRILLED LAMB CHOPS 29

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

### RIB EYE STEAK 32

Charbroiled Prime Angus Beef Served With Shaved Onions and Creamy Garlic Mashers

### NEW YORK SIRLOIN 32

A Prime Grade Angus Beef Grilled to Your Preference, Topped With Caramelized Onions

### MONTE E MARE 40

A Duet of Petite Filet Mignon Draped With Bernaise and King Crab Legs

### TWIN LOBSTER TAILS (MARKET PRICE)

Broiled to a Succulent Finish With Drawn Butter and Asparagus