



## ANTIPASTI

### Clams and Mussels 19

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.

### Stuffed Artichokes 12

Fresh artichokes stuffed with a savory blend of herbs, Parmesan, and extra virgin olive oil. Served with roasted garlic mayonnaise.

### Shrimp Cocktail 16

Jumbo chilled prawns served on baby greens with our own spicy cocktail sauce.

### Fried Calamari 17

Baby calamari lightly crisped and served with a spicy tomato sauce and a roasted garlic Rémoûlade.

### Bruschetta 8

Slices of housemade Tuscan style bread charbroiled and topped with a blend of sweet Roma tomatoes, scallions, basil, and virgin olive oil.

### Scampi alla Toscana 19

Large prawns sautéed with fresh tomato and basil in a delicate lemon butter sauce.

### Italian Beans and Greens 11

Fresh escarole and Italian beans sautéed with pancetta, slivered garlic and extra virgin olive oil.

### Roasted Peppers 10

Fire-roasted sweet peppers glazed with pan-roasted garlic and olive oil.

### Baked Cheese Torta 11

Salvatore's homemade mascarpone torta layered with toasted pine nuts, pesto and mozzarella. Served with charbroiled garlic toasts.

### Baked Eggplant Rولاتini 13

Cheese crusted slices of eggplant filled with ricotta and mascarpone cheese. Topped with pomodoro sauce.

## PASTA

*Served with a small house salad and choice of dressing*

### Linguini Pescatora 32

A bounty of fresh clams, mussels, shrimp, scallops and calamari. Simmered in a rich tomato-garlic brodo. Served over linguini.

### Rigatoni Siciliana 22

Vine-ripened tomatoes simmered with toasted garlic, basil and olive oil. Finished with freshly made sausage, tossed with tube pasta.

### Seafood Ravioli 25

Tender pasta pillows filled with shrimp and crabmeat with scallions and mascarpone. Served on a light shrimp and vodka cream.

### Linguine with Clams 28

Fresh sweet baby clams in an herbal brodo. Served red or white over a bed of thin, flat pasta.

### Spaghetti with Meatballs or Sausage 20

A classic from Nonna's kitchen served with our freshly made pomodoro sauce and homemade sausage or meatballs.

### Alla Checca 19

Angel hair blessed with fresh Roma tomatoes, slivered basil, pan-seared garlic, virgin olive oil. Topped with aged Parmesan.

### Gnocchi di Ricotta 19

Light potato and cheese dumplings. Served in a pink-vodka cream topped with aged Parmesan.

### Fettuccine with Shrimp or Chicken 26 / 24

A classic fettuccini Alfredo with cream and aged Parmesan. Topped with charbroiled prawns or chicken.

### Linguini Primavera 25

Ribbons of pasta tossed with roasted tomatoes, asparagus, portobellos and artichokes. Simmered with toasted garlic and extra virgin olive oil.

### Cheese Ravioli 19

Tender pasta pillows filled with a blend of four cheeses draped in our famous pomodoro sauce.

### Fettuccine Toscana 28

A regal offering of plump shrimp, olives and bits of fresh Roma tomatoes tossed with ribbons of fresh pasta in a light lemon butter sauce.

### Shrimp Risotto 28

Plump shrimp sautéed to a tender finish in a carnaroli risotto finished with fresh tomatoes and basil.

### Baked Lasagna 19

A classic presentation of an Italian favorite

## ZUPPA

### Pasta E Fagioli 9.50

Italian white beans, pancetta, and fresh thyme simmered with garden fresh vegetables and pasta.

### Wedding Soup 9.50

A rich chicken broth with baby spinach, tiny meatballs and fresh egg drops.

### Lobster Bisque 12

Creamy lobster bisque served with chunks of lobster and a hint of brandy. An international favorite!

## INSALATE

### Italian Chopped Salad 12

Salvatore's twist on a traditional favorite.

### Caesar Salad 11

Our version of the classic with crisp young romaine and croutons, served in a Parmesan bowl with our own dressing.

### Mozzarella alla Caprese 13

Generous slices of fresh mozzarella and vine ripened sweet tomato. Served with fresh basil and virgin olive oil.

### Spinach Salad 10

Baby spinach leaves with pancetta and crispy shallots.

### Della Casa 9

Baby field greens tossed with your choice of house made dressings, garnished with fresh Roma tomato.

### Beefsteak Tomato 9

Served with red onion, a balsamic vinaigrette and crumbled bleu cheese.

## POLLO E CARNE

### Chicken Francaise 27

A boneless breast of chicken sautéed in a light egg batter finished with a sherry and lemon sauce.

### Chicken Involtini 29

Tender boneless breast of chicken stuffed with prosciutto, baby spinach, and mozzarella. Topped with a Marsala-mushroom sauce.

### Chicken alla Parmigiana 27

Boneless breast of chicken coated with a seasoned crumb crust topped with mozzarella and our famous pomodoro.

### Chicken alla Milanese 27

The Chef's Favorite - Breast of chicken, lightly seasoned breadcrumbs, grilled eggplant, and a light lemon and caper sauce.

### \* Fillet of Sole Parmigiana 27

Tender fillet of sole sautéed crisp with a seasoned Parmesan crust draped with a rosemary-caper sauce. Served with angel hair pasta "alla checca".

## FROM THE GRILL

### \* Grilled Salmon 29

Fresh wild salmon grilled to a moist finish. Served with a mustard dill sauce and your choice of angel hair pasta or potato.

### \* Grilled Lamb Chops 40

Baby lamb rack cooked to perfection with a rosemary-mint glaze.

### \* T-Bone 36

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

### \* Veal alla Parmigiana 29

Slices of milk-fed veal coated with a seasoned crumb crust topped with mozzarella and our famous pomodoro.

### \* Veal Scaloppini Francaise with Shrimp 30

Slices of veal sautéed in a light egg batter topped with grilled prawns and a light sherry and lemon sauce.

### \* Veal Scaloppini al Marsala 29

Slices of milk-fed veal sautéed with fresh mushrooms, Marsala wine and natural veal essence.

### \* Veal or Chicken Picatta 29 / 27

Sautéed chicken or veal with capers and garlic in a delicate lemon butter sauce.

### \* Veal Chop Milanese 38

A center cut veal chop with a seasoned crumb crust topped with fresh mozzarella and a tomato basil salsa.

### \* Monte E Mare 52

A duet of petite filet mignon draped with béarnaise 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.

### \* Filet Mignon 6oz. or 8oz. 39 / 42

A prime cut grilled to your preference. Served with your choice of potato.

### \* Thick Grilled Pork Chop 29

A plump pork chop grilled to your preference over sautéed escarole and Italian white beans.

*\* 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 \$5.00. 18% Gratuity added to all parties of 8 or more.*