



SMALL PLATES

ARANCINI

Risotto balls with basil, tomato, and fresh mozzarella in our house made marinara dipping sauce 11

CALAMARI FRITTI

Banana peppers, pesto tartar sauce 14

BAKED MEATBALLS

House made beef and pork meatballs, marinara, provolone, parmigiano 11

GARLIC BREAD

House baked Italian bread, fresh garlic, parmigiano, mozzarella, oregano 9

CHICKEN CROCCANTE

All natural chicken tenders, fried, with your choice of signature herb butter sauce, or buffalo sauce 10

SCALLOPS LIMONCELLO*

Pan seared scallops, served with a limoncello cream sauce 15

CAPRESE

Vine ripe tomatoes, fresh mozzarella, basil, evoo, sweet aged balsamic, salt and cracked pepper 12

ENTRÉES

THE PARMS

Choice of eggplant, all natural chicken or veal cutlet topped with marinara and mozzarella served with rigatoni 20/22/26

LOCAL HADDOCK

Choice of preparation: Piccata, Florentine or Livornese served with chef's potato and mixed vegetables 25

CITRUS SALMON

Pan seared salmon in a Gran Marnier citrus sauce, served with chef's potato and mixed vegetables topped with arugula and red onion salad 26

MARSALA

Choice of all natural chicken or veal cutlet, finished in a pancetta mushroom Marsala sauce served with chef's potato and mixed vegetables 21/26

STEAK TIPS

Our house marinated steak tips, served with hand cut fries & coleslaw 25

PASTA

CHICKEN BROCCOLI ALFREDO

All natural chicken sautéed with broccoli florets, tossed with rigatoni and alfredo sauce 21

LASAGNA

Homemade lasagna served with house made jumbo meatballs 21

LINGUINE & MEATBALLS

House made beef and pork meatballs, linguine tossed with marinara and parmigiano 17

GNOCCHI & SAUSAGE

Potato gnocchi, sautéed sweet onions, Italian sausage, marinara, topped with goat cheese crumbles 20

SHRIMP & SCALLOP FRA DIABLO

Pan seared scallops and shrimp tossed with spicy pomodoro sauce served with rigatoni 25

SALAD

ROMANA

Romaine hearts, house made croutons, shaved parmigiano, creamy caesar dressing 8

SIGNATURE

Mixed greens, gorgonzola cheese, apples, signature dressing 9

SALMON*

Grilled salmon filet, cucumber, mixed greens and romaine, gorgonzola, grilled asparagus, red onion, signature dressing 17

STEAK & BLEU*

Our house marinated steak tips, romaine lettuce, baby arugula, red onion, tomato, carrots, gorgonzola, blue cheese dressing 18

ROASTED BEET SALAD

Mixed greens and arugula served with candied pecans, red onions, roasted beets, and goat cheese, house made balsamic vinaigrette 10

SALTIMBOCCA

Choice of all natural chicken or veal cutlet topped with prosciutto and provolone, tossed in a sage white wine sauce served with chef's potato and mixed vegetables 21/26

PICCATA

Choice of all natural chicken or veal cutlet, finished in a lemon caper sauce served with chef's potatoes and mixed vegetables 21/26

SALVATORE'S BURGER

½ pound angus burger, Vermont cheddar, shredded lettuce, vine ripe tomato, red onion, fries & coleslaw 14

additions:

whole grain mustard, Sriracha mayo, bacon (+2), fried egg (+1)

PAPPARDELLE BOLOGNESE

Traditionally made with veal, pork, beef, celery, carrots, onions, garlic, fresh herbs, tomato, cream parmigiano 21

LOBSTER & SHRIMP RAVIOLI

Ravioli stuffed with lobster and shrimp filling tossed in a vodka cream sauce topped with arugula 27

BUTTERNUT SQUASH RAVIOLI

Ravioli stuffed with butternut squash filling, tossed with roasted butternut squash, dried figs finished in a gorgonzola cream sauce 21

Our talented chef proudly presents his Seasonal Creations

MUSSELS

White wine, garlic, grape tomatoes, shaved fennel and crostini 13

STUFFED FRIED RIGATONI

Jumbo rigatoni stuffed with a three cheese blend served with our homemade marinara 9

LINGUINE CLAMS

Choice of either fra diavolo or lemon white wine sauce 21

PAN SEARED CHICKEN BREAST

Fresh chicken breast topped with roasted red peppers, spinach, and melted mozzarella cheese, topped with a maderia demi 22

BRAISED SHORT RIBS

Served with maple mashed sweet potatoes and grilled asparagus 26

CHICKEN VALDOSTANA

Jumbo rigatoni with chicken, prosciutto, sage, served in a light cream sauce, topped with fried mozzarella cubes 24

SHRIMP SCAMPI

Over linguine sautéed shrimp in a traditional scampi sauce 24

FRIED MOZZARELLA

With homemade marinara sauce 9

CHEESE TORTELLINI

With sweet corn, sweet peas, sun dried tomatoes, parmesan cheese, garlic and olive oil 18

LOBSTER SALAD ROLL

On a toasted buttered hot dog bun served with french fries and cole slaw mkt price

FISH AND CHIPS

fried fish of the day served with french fries and cole slaw 19

WINGS

Tossed in Chef's selected sauce of the day 12

BURRATA

With prosciutto, pesto, grape tomatoes, sweet balsamic and crostini 13

ORECCHIETTE PASTA

With sweet italian sausage, broccoli rabi, evoo, garlic, chili flakes and parmesan cheese 20

SHRIMP CROSTINI

Sautéed shrimp in tomato, brandy, garlic, basil and grape tomatoes over grilled crostini 14

GLUTEN FREE MENU
AVAILABLE UPON REQUEST



*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

PIZZA

MEATLOVERS

Pepperoni, sweet Italian sausage, meatball, bacon, mozzarella, tomato sauce 17/23

EGGPLANT PARM

Fresh tomato sauce, mozzarella cheese, fried eggplant, ricotta 15/19

SWEET CHILI

Roasted chicken, sweet chili sauce, mozzarella, basil 15/20

BUFFALO CHICKEN

Roasted chicken, buffalo sauce, bleu cheese, mozzarella, oregano, parmigiano 15/20

MUSHROOM FLORENTINE

Sautéed mushrooms, roasted onions, garlic, mozzarella, parmigiano, ricotta 15/21

SPINACH TOMATO & FETA

White pizza, fresh spinach, EVOO, sliced tomato, mozzarella, feta, oregano, parmigiano 16/22

MARGHERITA

Fresh tomato sauce, fresh mozzarella, basil, drizzled with EVOO 15/19

CHICKEN PESTO

Roasted chicken, ricotta, mozzarella, garlic, oregano, topped with a basil pesto 15/20

SAUSAGE & RICOTTA

Sweet Italian sausage, fresh ricotta, roasted garlic, red chili pepper, banana pepper, fresh tomato sauce 15/20

PROSCIUTTO

Our margherita pizza, topped with fresh baby arugula, Italian prosciutto, shaved parmigiano, EVOO 17/26

BBQ CHICKEN

Roasted chicken, house made BBQ sauce, parmigiano, mozzarella, oregano 15/20

SIMPLE CHEESE

Fresh tomato sauce, mozzarella cheese 13/17

SAUCES EVOO, pomodoro, Salvatore's signature tomato sauce

ADDITIONAL TOPPINGS 1.00/2.00

anchovy, banana peppers, black olive, broccoli, EVOO, extra cheese, fresh basil, garlic, mushroom, green pepper, roasted onion, pepperoni, ricotta, roasted sliced tomato, spinach

SPECIALTY TOPPINGS 1.50/3.75

bacon, chicken, fresh mozzarella, fresh sausage, fried eggplant, gorgonzola, Italian prosciutto, meatball, roasted red pepper

FLAT BREADS

MARGHERITA

Our version of a Neapolitan classic, pomodoro sauce, fresh mozzarella, basil, EVOO 9

BRUSCHETTA

White flatbread topped with tomato, basil, garlic, red onion, fresh mozzarella topped with balsamic glaze 10

SWEET CHILI CHICKEN

Roasted chicken, sweet chili sauce mozzarella, basil 12

BEVERAGES

WHITE WINES

WILLIAM HILL CHARDONNAY Central Coast, CA 8 | 29

CLOS DU BOIS CHARDONNAY CA 9 | 32

KENDALL JACKSON CHARDONNAY CA 10 | 38

SANTA EMA SAUVIGNON BLANC Chile 7 | 24

NOBILO ICON SAUVIGNON BLANC NZ 10 | 38

MORRASUTTI PINIT GRIGIO Italy 7 | 25

RUFFINO PINOT GRIGIO Italy 9 | 30

SANTA MARGHERITA PINOT GRIGIO Italy 48

KUNG FU GIRL RIESLING Washington 8 | 29

MEZZACORONA MOSCATO Italy 8 | 28

WOODBIDGE WHITE ZINFANDEL CA 7 | 24

CASTLE ROCK ROSE Mendocino 9 | 29

BELAIR ROSE CHAMPAGNE Provence, FR 59

MARTINI & ROSSI PROSECCO Italy 9 | 34

RED WINES

MARK WEST PINOT NOIR CA 8 | 30

MEIOMI PINOT NOIR Napa Valley, CA 12 | 48

CHATEAU SOVERAIN CABERNET SAUVIGNON CA 8 | 26

CONCANNON CABERNET SAUVIGNON Lodi, CA 10 | 37

LOUIS MARTINI CABERNET SAUVIGNON Sonoma, CA 12 | 47

SPELLBOUND PETITE SIRAH 9 | 34

MAKIHUAN MALBEC Mendoza 8 | 30

RAYMOND MERLOT CA 8 | 28

SENSI CHIANTI Italy 8 | 28

QUERCETO CHIANTI CLASSICO Italy 10 | 35

ZEN OF ZIN CA 9 | 32

ARBORETTO MONTEPULCIANO Tuscany, Italy 8 | 28

APOTHIC RED BLEND CA 8 | 30

DREAMING TREE "CRUSH" RED BLEND CA 10 | 36

ORIN SWIFT "ABSTRACT" RED BLEND CA 62

ZENATO RIPASSA BABY AMARONE Italy, Veneto 64

ALTESINO, SUPER TUSCAN Tuscany, Italy 12 | 42

COCKTAILS

RASPBERRY LIME RICKEY

Svedka Raspberry Vodka, Triple Sec, Lime Juice, Sprite and Raspberry Pure 9

SEASONAL MIMOSA

Grey Goose Orange Vodka, Prosecco, Grand Marnier, and Orange Juice 11

HENDRICKS MULE

Hendricks Gin, Muddled Mint and Cucumber. Lime Juice, St. Germain, and Ginger Beer 10

SALVATORE'S ICE TEA

Sweet Tea vodka, Peach Schnapps, Cranberry Juice, and Lemonade 9

TROPICAL MARGARITA

Cazadores Tequila, Triple Sec, Lime Juice, Splash Pineapple Juice, Splash Sour Mix
Glass - 10 | Pitcher - 38

BLUE CRUSH

Grape Vodka, Blue Curacao, Sour Mix 9

WHITE MAI TAI

Grey Goose Vodka, Triple Sec, Orange Juice, Pineapple Juice, and Sour Mix 10

SALVATORE'S

RED OR WHITE SANGRIA

Glass - 9 | Pitcher - 38

SALVATORE'S RUM RUNNER

Bacardi Rum, Bacardi Coconut Rum, Captain Morgan, Fruit Juices, and a Bacardi Oakhart Floater 10

PALOMA

Cazadores Tequila, Grapefruit Juice, Soda Water, and Lime Juice 9

MARTINI'S

KEY LIME PIE MARTINI

Whip Cream Vodka, Triple Sec, Pineapple Juice, Lime Juice, and Topped with Whip Cream 10

CHOCOLATE COCONUT MARTINI

Svedka Vanilla Vodka, Bacardi Coconut Rum, White Chocolate Liqueur, and a Chocolate Rim 11

POMEGRANATE MARTINI

Grey Goose Orange Vodka, Lime Juice, and Pomegranate Juice 11

SWEET APPLE PIE MARTINI

Cake Vodka, Apple Pucker, caramel, cinnamon, and Whip Cream 10

PEAR GINGER MARTINI

Grey Goose Pear Vodka, St. Germain, Ginger beer, and Lime Juice 11

BEER *BOTTLED*

**BUDWEISER • BUD LIGHT • MILLER LITE • COORS LITE
MICHELOB ULTRA • BUCKLER N/A • AMSTEL LIGHT • HEINEKEN
CORONA • CORONA LIGHT • PERONI • STELLA ARTOIS**

BEER *DRAFT*

**COORS LITE • HARPOON IPA • BLUE MOON • GUINNESS
SAM ADAMS LAGER • SAM ADAMS SEASONAL**

Ask your server about our revolving draft lines