

DINNER

Salvatore's



SMALL PLATES

ARANCINI

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

CALAMARI FRITTI

Banana peppers, lemon aioli 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

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 26

MARSALA

Choice of all natural chicken or veal cutlet, finished in a pancetta mushroom Marsala sauce served with pasta 21/26

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 19

GNOCCHI & SAUSAGE

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

SHRIMP & SCALLOP FRA DIAVLO

Pan seared scallops and shrimp tossed with spicy pomodoro sauce served with Gemelli pasta 26

LINGUINI CLAMS

Choice of either fra diavolo or lemon white wine sauce 21

MUSSELS

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

BUFFALO WINGS

Tossed in buffalo sauce 12

BURRATA

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

SCALLOPS LIMONCELLO*

Pan seared scallops, served with limoncello cream sauce 15

SALTIMBOCCA

Choice of all natural chicken or veal cutlet topped with prosciutto and provolone, tossed in a sage white wine sauce served with pasta 21/26

PICCATA

Choice of all natural chicken or veal cutlet, finished in a lemon caper sauce served with pasta 21/26

BRAISED SHORT RIBS

Served with maple mashed sweet potatoes and grilled asparagus 28

STEAK TIPS

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

FISH AND CHIPS

Fried fish of the day served with fries 20

PAPPARDELLE BOLOGNESE

Traditionally made with veal, pork, beef, celery, carrots, onions, garlic, fresh herbs, tomato, cream parmigiano 24

BUTTERNUT SQUASH RAVIOLI

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

CHICKEN VALDOSTANA

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

SHORT RIB STROGANOFF

Braised short ribs in a rich mushroom cream demi glace over pappardelle 24

SHRIMP SCAMPI

Over linguini sautéed shrimp in a traditional scampi sauce 24

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, red onion, signature dressing 17

STEAK & BLEU

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

ROASTED BEET SALAD

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

CAPRESE

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

ADDITIONAL PROTEIN

Chicken 5, Steak Tips 12, Salmon 8, Shrimp 12, Scallops 12

SANDWICHES & BURGERS

LOBSTER SALAD ROLL

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

TURKEY CLUB WRAP

Served with fries 13

SALVATORE'S BURGER

1/2 pound angus burger, Vermont cheddar, shredded lettuce, vine ripe tomato, red onion, served with fries 16

additions:

Dijon mustard, Sriracha mayo, bacon 2, fried egg 1

CHICKEN CAESAR WRAP

Served with fries 13

CHICKEN PARMESAN SANDWICH

Served with fries 13

EGGPLANT PARMESAN SANDWICH

Served with fries 13

*Parties of 6 or more a 20% gratuity will be added.

* 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.

GLUTEN FREE MENU
AVAILABLE UPON REQUEST

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

McMANNIS CHARDONNAY CA 9 | 29

CLOS DU BOIS CHARDONNAY CA 9 | 32

KENDALL JACKSON CHARDONNAY CA 10 | 38

SANTA EMA SAUVIGNON BLANC Chile 8 | 24

NOBILO ICON SAUVIGNON BLANC NZ 10 | 38

MORASUTTI PINOT GRIGIO Italy 8 | 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

CHLOE ROSÉ CA 9 | 29

BELAIR ROSÉ CHAMPAGNE Provence, FR 59

MASCHIO PROSECCO Veneto, Italy 9 | 34

RED WINES

MARK WEST PINOT NOIR CA 9 | 30

MEIOMI PINOT NOIR Napa Valley, CA 12 | 48

McMANNIS CABERNET SAUVIGNON CA 9 | 26

CONCANNON CABERNET SAUVIGNON Lodi, CA 10 | 37

BENZIGER 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 9 | 30

ZENATO RIPASSA BABY AMARONE Italy, Veneto 64

ALTESINO, SUPER TUSCAN Tuscany, Italy 12 | 42

COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, and Soda Water with an Orange Slice 11

RASPBERRY LIME RICKEY

Skyy Raspberry Vodka, Triple Sec, Lime Juice, Sprite and Raspberry Purée 11

SALVATORE'S RUM RUNNER

Bacardi Rum, Bacardi Coconut Rum, Captain Morgan, Fruit Juices, and a Bacardi Oakhart Floater 11

SEASONAL LEMONADE

Your Choice of Liquor with Our Fresh Fruit Pure of the Week 11

CUCUMBER COLLINS

Muddled Cucumber and Mint, Rain Cucumber Vodka, Dash Lemon Juice, and Soda Water 11

SPICY MANGO MARGARITA

Jalapeño infused Tequila, Triple Sec, Mango Pure, Lime Juice, and sour mix 11

MARTINI'S

PEAR GINGER MARTINI

Skyy Pear Vodka, St. Germain Ginger beer, and Lime Juice 13

CHOCOLATE COCONUT MARTINI

Skyy Vanilla Vodka, Bacardi Coconut Rum, and White Chocolate Liqueur with a Chocolate Rim 13

MOSCOW MULE

Skyy Vodka, Ginger Beer, and Lime Juice 11

IRISH MULE

Slain Irish Whiskey, Ginger Beer, and Lime Juice 11

HENDRICKS MULE

Hendricks Gin, Muddled Mint and Cucumber. Lime Juice, St. Germain, and Ginger Beer 12

SALVATORE'S ICE TEA

Sweet Tea vodka, Peach Schnapps, Cranberry Juice, and Lemonade 12

WHITE MAI TAI

Skyy Vodka, Triple Sec, Orange Juice, Pineapple Juice, and Sour Mix 12

SALVATORE'S

RED OR WHITE SANGRIA

Available in a Glass or Pitcher Glass - 9 | Pitcher - 38

FROZE (seasonal) 10

POMEGRANATE MARTINI

Skyy Orange Vodka, Lime Juice, and Pomegranate Juice 13

WATERMELON MARTINI

Skyy Vodka, Triple Sec, Fresh Watermelon Juice, and Watermelon Puckers 13

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