

# Salvatore's



## - SMALL PLATES -

<b>ARANCINI</b> .....	10
<i>risotto balls filled with basil, tomato and fresh mozzarella cheese, marinara dipping sauce</i>	
<b>CALAMARI FRITTI</b> .....	12
<i>banana peppers, pesto tartar sauce</i>	
<b>BAKED MEATBALLS</b> .....	10
<i>house-made beef and pork meatballs, marinara, provolone, parmigiano</i>	
<b>GARLIC BREAD</b> .....	8
<i>house-baked bread, fresh garlic, parmigiano, mozzarella, oregano</i>	
<b>CHICKEN CROCCANTE</b> .....	9
<i>all natural chicken tenders, fried, with your choice of signature herb butter sauce or buffalo sauce</i>	
<b>SCALLOPS LIMONCELLO*</b> .....	14
<i>pan seared scallops, limoncello cream sauce</i>	
<b>CAPRESE</b> .....	11
<i>vine ripened tomatoes, fresh mozzarella, basil, evoo</i>	

## - SALAD -

<b>ROMANA</b> .....	7
<i>romaine hearts, house made croutons, shaved parmigiano, Caesar dressing</i>	
<b>SIGNATURE</b> .....	9
<i>mixed greens, crumbled gorgonzola, apples, signature dressing</i>	
<b>SALMON*</b> .....	16
<i>grilled salmon filet, cucumber, chopped mixed greens, gorgonzola, grilled asparagus, red onion, signature dressing</i>	
<b>STEAK &amp; BLEU*</b> .....	17
<i>marinated steak tips, romaine, arugula, crumbled gorgonzola, red onion, tomato, bleu cheese dressing</i>	

## - SANDWICHES -

<b>THE PARM SANDWICHES</b> .....	10
<i>choice of chicken, eggplant or meatball sandwich, marinara, mozzarella, ciabatta</i>	
<b>TURKEY CLUB WRAP</b> .....	10
<i>cheddar, bacon, lettuce, tomato, mayonnaise</i>	
<b>HONEY MUSTARD WRAP</b> .....	11
<i>grilled chicken, bacon, cheddar cheese, lettuce, tomato, red onion, honey mustard dressing</i>	
<b>SICILIAN CIABATTA</b> .....	12
<i>prosciutto di parma, fresh mozzarella, beefsteak tomato, arugula, basil pesto</i>	
<b>GREEK STEAK WRAP</b> .....	14
<i>marinated steak tips, feta, tomato, black olive, lettuce, red onion, greek dressing</i>	
<b>CHICKEN CUTLET CIABATTA</b> .....	11
<i>lemon aioli, arugula, parmigiano, tomato</i>	

## - PASTA -

<b>CHICKEN BROCCOLI ALFREDO</b> .....	12
<i>all natural chicken, imported pasta, broccoli florets, alfredo sauce</i>	
<b>LINGUINE &amp; MEATBALLS</b> .....	10
<i>house-made beef and pork meatballs, linguine, marinara, parmigiano</i>	
<b>GNOCCHI &amp; SAUSAGE</b> .....	11
<i>potato gnocchi, sweet onions, marinara, goat cheese</i>	
<b>PAPPARDELLE BOLOGNESE</b> .....	12
<i>traditionally made with veal, beef, pork, tomato, cream, parmigiano</i>	
<b>LOBSTER &amp; SHRIMP RAVIOLI</b> .....	18
<i>vodka cream sauce, arugula, tomato</i>	
<b>BUTTERNUT SQUASH RAVIOLI</b> .....	12
<i>roasted butternut squash, fig, gorgonzola cream sauce</i>	

## CHEF'S SEASONAL SPECIALS

Our talented chef proudly presents his seasonal creations.

### MUSSELS | 13

choice of either fra diavolo or lemon white wine sauce

### FRIED SHRIMP SCAMPI | 14

jumbo fried shrimp tossed in a traditional scampi sauce

### STUFFED FRIED RIGATONI | 9

jumbo rigatoni stuffed with a three cheese blend served with our homemade marinara

### ROASTED BEET SALAD | 10

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

### LASAGNA | 21

homemade lasagna served with house made jumbo meatballs

### LINGUINE CLAMS | 21

choice of either fra diavolo or lemon white wine sauce

### CARBONARA | 18

pancetta and fresh English peas served in linguine, pasta tossed in an egg cream sauce

### PAN SEARED CHICKEN BREAST | 22

fresh chicken breast topped with roasted red peppers, spinach, and melted mozzarella cheese, topped with a Maderia demi

### NEW YORK SERLOIN | 28

served with maple mashed sweet potatoes, topped with a caramelized onion demi and chef's vegetable

### BRAISED SHORT RIBS | 26

served with maple mashed sweet potatoes and grilled asparagus

### STEAK TIP PIZZAIOLA OVER MAFALDINE PASTA | 25

marinated steak tips topped with pizzaiola sauce served over Mafaldine pasta

### CHICKEN VALDOSTANA | 24

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

### BACON WRAPPED SCALLOPS | 28

served over a parsnip puree, topped with caramelized onions and a pomegranate reduction

## - ENTRÉES -

<b>LOCAL HADDOCK</b> .....	15
<i>choice of Piccata, Florentine, or Livornese, chef's potato, vegetable</i>	
<b>MARSALA</b> .....	11/14
<i>all natural chicken or veal, pancetta mushroom Marsala sauce, chef's potato, vegetable</i>	
<b>PICCATA</b> .....	11/14
<i>all natural chicken or veal, lemon caper sauce, chef's potato, vegetable</i>	
<b>THE PARMS</b> .....	11/12/14
<i>choice of eggplant, chicken or veal parmesan, imported pasta, marinara sauce, mozzarella</i>	
<b>STEAK TIPS*</b> .....	16
<i>½ pound of marinated steak tips, hand cut fries, coleslaw</i>	
<b>SALVATORE'S BURGER*</b> .....	13
<i>½ pound angus burger, Vermont cheddar, shredded lettuce, vine ripened tomato, red onion, fries, cole slaw</i>	
<b>BURGER ADD ONS</b> whole grain mustard aioli • Sriracha mayo bacon 2 • fried egg 1	

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.

20% Gratuity will be added to parties of 6 or more.