

# Salvatore's



## - SMALL PLATES -

<b>ARANCINI</b> .....	10
<i>risotto balls filled with basil, tomato and fresh mozzarella in a 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, 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</i>	
<b>SIGNATURE</b> .....	9
<i>mixed greens, 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, red onion, tomato, bleu cheese</i>	

## - FLATBREADS -

<b>MARGHERITA</b> .....	8
<i>our version of the Neapolitan classic</i>	
<b>BRUSCHETTA</b> .....	9
<i>tomato, basil, garlic, red onion, fresh mozzarella, balsamic reduction</i>	
<b>SWEET CHILI CHICKEN</b> .....	11
<i>roasted chicken, sweet chili sauce, mozzarella, torn basil</i>	

## - ENTRÉES -

<b>LOCAL HADDOCK</b> .....	23
<i>choice of Piccata, Florentine, or Livornese</i>	
<b>CITRUS SALMON*</b> .....	24
<i>Grand Marnier glazed salmon, arugula and red onion salad, chef's potato, vegetable</i>	
<b>MARSALA</b> .....	19/24
<i>all natural chicken or veal, pancetta mushroom Marsala sauce, chef's potato, vegetable</i>	
<b>PICCATA</b> .....	19/24
<i>all natural chicken or veal, lemon caper sauce, chef's potato, vegetable</i>	
<b>SALTIMBOCCA</b> .....	20/25
<i>all natural chicken or veal, prosciutto, provolone, white wine sage sauce, chef's potato, vegetable</i>	
<b>THE PARMS</b> .....	19/20/24
<i>choice of eggplant, chicken or veal parmesan, imported pasta, marinara sauce, mozzarella</i>	
<b>STEAK TIPS*</b> .....	24
<i>1 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	

**🔪 BECOME A CHEF!** ask your server about Salvatore's cooking classes.

## CHEF'S PLAYGROUND

Our talented chefs proudly present their seasonal creations.



PREPARED FOR YOU BY

Executive Chef: *Brandon Allardice*

Location: *Medford*

### GRILLED JERK WINGS | 10

*Marinated wings with Jamaican herbs and spices grilled with agave ranch sauce*

### SPRING CHICKEN SALAD | 14

*Baby Tuscan Kale spinach mixed berries, sunflower seeds, grape tomato, grilled corn, fresh mozzarella and grilled chicken with balsamic vinaigrette*

### CROSTINI MISTI | 15

*Handmade crostinis with Italian spreads and mixed marinated vegetables*

### POTATO CRUSTED HALIBUT | 28

*Pan seared with Yukon gold potato lemon herb butter sauce served with roasted butternut squash and Brussel sprouts*

### BUCATINI CARBONARA | 19

*Crispy pancetta with sage, peas, garlic, and parmesan sauce over bucatini and topped with fried egg*

### WILD MUSHROOM RAVIOLI | 21

*Roasted onions, fresh thyme, and sautéed mushrooms with marsala Dijon cream sauce*

### TORTELLINI CAPONATA | 19

*Cheese tortellini tossed with roasted eggplant, capers, Kalamata olives, onions, basil, grilled fennel, tomatoes, bell peppers, and goat cheese*

### CRAB CAKE ARUGULA SALAD | 18

*Pan seared crab over arugula salad with sweet thai chili vinaigrette and red pepper remoulade*

### SEAFOOD AND SAFFRON RISOTTO | 32

*Creamy Arborio rice with clams, calamari, shrimp, and scallops sautéed with roasted tomatoes in a Spanish saffron broth*

### FILET OSCAR | 42

*Grilled 8oz select center cut filet topped fresh blue lump crab meat, béarnaise sauce, grilled asparagus, and roasted garlic mashed potatoes*

## - PASTA -

<b>CHICKEN BROCCOLI ALFREDO</b> .....	19
<i>all natural chicken, imported pasta, broccoli florets, alfredo sauce</i>	
<b>LINGUINE &amp; MEATBALLS</b> .....	16
<i>house-made beef and pork meatballs, linguine, marinara, parmigiano</i>	
<b>GNOCCHI &amp; SAUSAGE</b> .....	16
<i>potato gnocchi, sweet onions, marinara, goat cheese</i>	
<b>SHRIMP &amp; SCALLOP FRA DIAVOLO</b> .....	23
<i>spicy pomodoro sauce, imported pasta</i>	
<b>PAPPARDELLE BOLOGNESE</b> .....	20
<i>traditionally made with veal, beef, pork, tomato, cream, parmigiano</i>	
<b>LOBSTER &amp; SHRIMP RAVIOLI</b> .....	25
<i>vodka cream sauce, arugula, tomato</i>	
<b>BUTTERNUT SQUASH RAVIOLI</b> .....	20
<i>roasted butternut, fig, gorgonzola cream sauce</i>	

**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.

18% Gratuity will be added to parties of 6 or more.