



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, salt and cracked pepper 12

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, chopped mixed greens and romaine, gorgonzola, grilled asparagus, red onion, signature dressing 17

STEAK & BLEU*

½ pound of our house marinated steak tips, romaine lettuce, baby arugula, red onion, tomato, gorgonzola, blue cheese dressing 18

PASTA

CHICKEN BROCCOLI ALFREDO

All natural chicken sautéed with broccoli florets, tossed with gemelli pasta and alfredo sauce 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 25

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

CITRUS SALMON

Pan seared salmon in a Grand Mainer 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

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

STEAK TIPS

½ pound of our house marinated steak tips, served with hand cut fries & coleslaw \$25

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)

PARPADELLE 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

BUTTERNUT SQUASH SOUP

Oven roasted squash, topped with candied walnuts, spiced honey drizzle 8

TUNA SASHIMI

Sesame seared tuna sashimi, cucumber salad, wasabi, pickled ginger, soy glaze 15

WINGS

Crispy sriracha wings, celery, sweet mint honey ranch 14

ANTIPASTO

Sliced prosciutto de parma, soppressata, capicola, fresh mozzarella, roasted tomatoes, mixed cured olives, cornichons, whole grain mustard, evoo 17

STUFFED CHICKEN

PARMESAN BREAD

Fried chicken breast, mozzarella cheese, topped with parmesan herb butter served with house marinara 13

LASAGNA

Baby spinach, arugula, tomato, mozzarella, layered between homemade pasta sheets, finished with a parmesan pesto cream sauce 24

SALMON STUFFED CANNELLONI

Cannelloni shells stuffed with salmon, capers, olives, roasted tomatoes, parmesan cheese served with lemon garlic spinach finished with a fire roasted tomato sauce with fresh oregano 25

GRILLED PORK CHOP

Grilled herb marinated bone in pork chop 12oz., whipped roasted garlic and cheddar mashed potato, grilled asparagus, and peppadew pepper glaze 27

LAND AND SEA

Marinated New York Strip steak 14oz., charred Brussel sprouts, Lobster Mac and Cheese finished with a zesty smoked tomato demi glaze 39

BBQ PORK FLATBREAD

Pulled BBQ pork tossed in a chipotle bbq sauce, topped with banana peppers, pickled red onions 15

SAUSAGE PEPPERS ONIONS

Braised sausage links, sautéed peppers and onions, polenta 25

ASK YOUR SERVER
ABOUT TODAY'S CATCH!

*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 15/19

BUFFALO CHICKEN

Roasted chicken, buffalo sauce, bleu cheese, mozzarella, oregano, parmigiano 15/19

MUSHROOMS 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

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

SPECIALTY TOPPINGS 1.50/3.75

Fried Eggplant, fresh sausage, meatball, gorgonzola, bacon, roasted red pepper, chicken, fresh mozzarella, Italian prosciutto

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

PROSECCO

Martini & Rossi Italy, 187ml 9/36

ORVIETO

Sensi, Orvieto Italy 8/28

BRUT SPARKLING

Domaine Carneros, Sonoma, CA 52

PINOT GRIGIO

Morassuti, Italy 7/24

Ruffino Lumina, Italy 7/24

Pighin, Italy 38

Mark West, CA 8/38

SAUVIGNON BLANC

Benzinger Graton, CA 9/28

Nobilo Icon, NZ 10/36

MOSCATO

Sensi, Sicily 7/24

RIESLING

Kung Fu Girl Mattawa, WA 8/28

CHARDONNAY

Rex Goliath, CA 7/26

Clos Du Bois, CA 9/28

Simi Sonoma, CA 10/38

Butter Acampo, CA 12/42

Sonoma Cutrer Sonoma, CA 48

ROSE

Kim Crawford, New Zealand 10/36

WHITE ZINFANDEL

Woodbridge, CA 7/28

RED WINES

NERO D'AVOLAS

Haris Sicily 8/28

MONTEPULCIANO D ABRUZZO

Sensi, Abruzzo 8/28

PINOT NOIR

Mark West, CA 8/28

Meiomi Monterey, CA 8/38

Acrobat by King Estates, OR 46

MERLOT

Rex Goliath, CA 7/24

Wild Horse Paso Robles, CA 10/36

CHIANTI

Sensi, DOCG, Tuscany 7/28

Classico Querceto, Tuscany 11/38

Reserva, DOCG Delcampo Sensi Tuscany 46

RED BLEND

Frescobaldi Remole Tuscany 8/28

MALBEC

Kaiken Reserve Argentina 8/28

CABERNET SAUVIGNON

Steak House Walla Walla, WA 8/28

Concannon Founder's Reserve Paso Robles, CA 10/36

St. Francis Sonoma, CA 12/42

Franciscan Estates, Napa 62

ZINFANDEL

Ravenswood Teledeschi

Vineyards Dry Creek, CA 34

PRIMITIVO

Leverano, Italy 9/30

SUPER TUSCAN

Carpenito Dogajolo Tuscany 12/36

Sensi Bolgheri DOC 49

BARBARESCO BALBI

SOPRANI PIEDMONT 57

BARBERA A ASTI BALBI

SOPRANI PIEDMONT 39

SEASONAL COCKTAILS

FRENCH 75

Hendricks gin, St. Germain, Prosecco and fresh lemon 11

CRANBERRY BOURBON

Makers Mark bourbon, cranberry juice, rosemary sage simple syrup, splash lemon juice 12

THE NIGHTCAP

Frangelico, Cambord, DiSaronno amaretto and milk 12

BLUEBERRY PYE

Bulleit rye, fresh lemon, blueberry simple syrup, soda water 11

PUMPKIN WHITE RUSSIAN

Kahlua Pumpkin, vanilla Vodka, milk 11

WINTER SOLSTICE

Svedka Clementine vodka, Cointreau, lemon juice, splash soda 10

DRINKS

BASIL BERRY MARTINI

Svedka vodka, St. Germain, simple syrup, lime juice, basil leaves and fresh strawberries 11

BACARDI CLASSIC MOJITO

Bacardi superior rum, freshly muddled limes, mint, simple syrup, soda water, served in a mason jar 8

SALVATORE'S RED OR WHITE SANGRIA

Our famous recipe including Bacardi dragonberry rum, Bacardi limon rum 9

SALVATORE'S SIGNATURE MARTINI

Svedka raspberry vodka, Bacardi dragonberry rum, strawberry puree, splash of cranberry juice 11

BOSTON SUNSET

Svedka raspberry and clementine vodka, Bacardi dragon berry rum, peach schnapps, orange juice, splash of grenadine 9

MINT RASPBERRY MARGARITA

Muddled raspberries, fresh mint, lime juice, Casa' Noble Tequila, Bacardi raspberry rum 10

BEER BOTTLED

BUDWEISER 4

BUD LIGHT 4

COORS 4

MILLER LITE 4

AMSTEL LIGHT 5

HEINKEN 5

CORONA EXTRA 5

PERONI 5

ODOUL'S non alcoholic 5