

Salvatore's

Ristorante

ANTIPASTI

BRUSCHETTA

Grilled Tuscan bread topped with garlic, olive oil, tomato and basil sprinkled with cheese.
7.00

FUNGHI AL FORNO

Mushroom caps sauteed in butter, marsala wine and spices, baked with provolone cheese
7.00

CARPACCIO

Razor thin slices of raw prime beef tenderloin served with capers and scallions, garnished with parmesan cheese and olive oil
10.00

PROSCIUTTO E MELONE

Imported Italian cured ham with melon
9.00

COZZE ALLA MARINARA

Mussels in a savory tomato sauce
9.00

MISTO DI MARE

Shrimp, scallops and clams sauteed in butter, white wine, garlic and spices
9.00

SCAMPONI AL MARSALA

Three large shrimp sauteed with garlic, butter, mushrooms, onions and marsala wine
9.00

SCUNGILLI ALLA VINCENT'S CLAM BAR

Atlantic ocean conch in a hot and spicy tomato sauce
8.00

CALAMARI FRITTI ALLA RICCARDO

Fried, sliced squid
9.00

Salvatore's

Ristorante

INSALATE

INSALATA ALLA SALVATORE

House salad (price per person only, \$1.00 charge for splitting)
5.00

INSALATA ALLA CESARE

Traditional Caesar salad with a touch of anchovy (same as above)
6.00

INSALATA CAPRESE

Fresh mozzarella, tomatoes and basil, dressed with olive oil
8.00

PEPERONI ARROSTO

Roasted red peppers and gorgonzola cheese with Italian dressing
8.00

POMODORI AL GORGONZOLA

Sliced beefsteak tomatoes, Bermuda onions and gorgonzola cheese with Italian dressing
8.00

VERDURE

SPINACI AGLIO E OLIO

Spinach sauteed in garlic and olive oil
5.00

PATATE VESUVIO

Roasted potatoes, olive oil, garlic, lemon and herbs
5.00

Salvatore's Ristorante

PRIMI

FETTUCCINE VERDI ALLA CAROLINA

Homemade spinach noodles with pine nuts, red peppers, fresh spinach, olive oil, garlic and parmesan cheese
13.00

PENNE CON SPINACI E RICOTTA

Pasta with fresh spinach, ricotta cheese, cream and spices
13.00

LINGUINE PRIMAVERA AGLIO E OLIO

Pasta with seasonal vegetables tossed with olive oil and garlic, sprinkled with parmesan cheese
12.00

TORTELLACCI AL GORGONZOLA

Gorgonzola cheese-stuffed pasta sauteed with roasted garlic, pancetta, scallions and fresh pears in a gorgonzola cream sauce
17.00

TORTELLINI ALLA CASALINGA

Meat-stuffed pasta with prosciutto, pine nuts, peas, onions, and mushrooms in a savory cream sauce
15.00

MANICOTTI DI FORMAGGIO

Ricotta, fontina, fresh basil, spinach and spices rolled in pasta and served with marinara sauce
15.00

LINGUINE CON VONGOLE

Pasta with littleneck clams and your choice of white or red sauce
15.00

LINGUINE CON SCAMPI ALLA DIAVOLA

Large shrimp sauteed in a spicy marinara sauce served over linguine
18.00

FETTUCCINE CON SALMONE

Homemade egg noodles with slices of salmon, sauteed in a rich cream sauce with dill and fresh parsley
16.00

MARINARA ALLA RODOLFO

Imported plum tomatoes, fresh basil, onions, spices and a touch of anchovy, sprinkled with parmesan cheese and served with your choice of CAPELLINI, LINGUINE or PENNE
12.00

SPAGHETTI ALLA CARBONARA

Spaghetti with pancetta in an egg-based cream sauce
14.00

Salvatore's Ristorante

SECONDI

FRESH NORWEGIAN SALMON

A baked fillet served with a delicate caper-butter sauce
19.00

ZUPPA DI MARE

Shrimp, mussels, clams, scungilli, squid, and fresh fish in a mildly spicy tomato sauce, served over linguine
21.00

SCAMPONI VILLA SASSI

Large shrimp with mushrooms and peppers, sauteed in a white wine sauce
18.00

PETTO DI POLLO ALLA SYLVIANO

Lightly battered breast of chicken with peppers and mushrooms, sauteed in a marsala wine sauce
16.00

PETTO DI POLLO ALLA VENEZIANA

Breast of chicken sauteed in butter, white wine, lemon, fresh basil and capers
16.00

POLLO ALLA VESUVIO

One-half chicken, baked in olive oil, garlic, peas, wine and spices
17.00

SCALOPPINE DI VITELLO AL LIMONE

Veal with a lemon butter sauce
18.00

SCALOPPINE AL MARSALA

Veal with mushrooms in a marsala wine sauce
18.00

SCALOPPINE ALLA SALVATORE

Veal, red peppers, and mushrooms sauteed in a white wine sauce
18.00

SALTIMBOCCA ALLA FIORENTINA

Veal with prosciutto and spinach sauteed in a white wine sauce, finished with melted cheese
19.00

FILETTO DI MANZO ALLA DUCALE

Filet mignon sauteed with wine, mushrooms, onions, peppers and artichoke hearts
24.00

AGED PRIME NEW YORK STRIP STEAK

New York steak broiled with Salvatore's own seasonings served with a roasted garlic herbed butter
22.00

COSTOLETTA DI VITELLO ALLA SALVATORE

16 oz. prime veal chop roasted and served in natural juices
29.00

COSTOLETTA DI AGNELLO

Grilled marinated rack of lamb in natural juices
23.00

Salvatore's
Ristorante

CAFFE

COFFEE

Regular or Decaffeinated
2.00

ESPRESSO

Regular or Decaffeinated
3.00

CAPPUCCINO

Regular or Decaffeinated
4.00

LA DOLCE VITA

GELATI E SORBETTI DEL GIORNO

Assorted ice cream and sorbets
6.00

LIMONE RIPIENO

Lemon sorbet, imported from Milan, served in its natural container
5.00

TARTUFO AL CIOCCOLATO

Frozen zabaglione surrounded by chocolate, crushed peanuts and cocoa powder
5.00

TIRAMISU

*Traditional Italian version, with alternating layers of mascarpone cheese and ladyfingers
delicately soaked in espresso with a hint of kahlua*
5.00

CRÈME BRULEE

5.00

SPECIAL DESSERTS OF THE DAY

6.00

Salvatore's
Ristorante

Gratuity will be added to parties of six or more

When using Entertainment Cards, Dining On Us,
On The Town, WFMT Cards,
coupons, or any other promotions
an automatic 18% gratuity will be
added to the food and beverage total
prior to any discounting.

Private Rooms available for :

All Business Events,
Showers,
Rehearsal Dinners
and
Weddings