

Dinner Special

RIBEYE STEAK

**A succulent 10 ounce-cut Ribeye steak grilled to your taste,
with potato, sautéed fresh vegetables, & onions rings.
Served with your choice of soup or salad.**

\$17.95

Served after 3pm – first come, first served.

APPETIZERS

MOZZARELLA STICKS

breaded mozzarella sticks fried & served with marinara sauce.

\$8.75

CALAMARI RINGS

breaded calamari rings fried & served with cocktail sauce.

\$9.50

MUSHROOM MARSALA

button mushrooms sautéed with garlic and spices in a marsala wine.

\$7.25

SHRIMP COCKTAIL

pre-cooked tiger shrimps served chilled in a glass & cocktail sauce.

\$9.25

BUFFALO WINGS

spicy chicken wings served with a cool ranch dressing.

\$7.95

ITALIAN ANTIPASTO

italian cold cuts, romaine lettuce, mixed greens, tomato, mushrooms, olives & our italian dressing.

\$7.00

BREADED ZUCCHINI

breaded italian squash fried & served with marinara sauce.

\$7.75

COMBO DELLA CASA

mozzarella sticks, calamari rings & breaded zucchini.

\$9.95

CALABRESE SALAD AL MARE

\$9.95

tomato salad marinated with onions, basil, vinaigrette & tiger shrimps.

GOURMET RAVIOLI

includes a choice of minestrone soup or salad

CHEESE

classic ricotta-filled ravioli served with your choice of meat sauce or marinara—alfredo sauce add \$1.

\$10.25

CHICKEN & SPINACH

ravioli stuffed with white chicken meat and spinach and server in an alfredo sauce.

\$13.75

BEEF

100% beef-filled ravioli served with our famous meat (Bolognese) sauce.

\$10.50

WILD MUSHROOM

stuffed wild mushroom ravioli served with a creamy pesto sauce.

\$12.95

BUTTERNUT SQUASH

ravioli stuffed with butternut squash and sautéed with butter, romano cheese and sage.

\$11.95

GRILLED VEGETABLE

grilled vegetables stuffed ravioli sautéed in a butter, romano cheese and basil.

\$11.95

LOBSTER

lobster-filled ravioli served in a creamy pink sauce with bay shrimps.

\$15.95

We reserve the right to refuse service to anyone.

Most major credit cards accepted. Not responsible for lost or stolen items.

Wine Corkage fee is \$8. Gratuity will be included to bill for groups more than 10 persons.

A Service Charge may be added for separate checks. Sales Tax is added to the retail price of all taxable items.

Entrée Splitting fee is \$5 per person. Extra charges added for additional or substitute items to entrées

PASTA

includes a choice of minestrone soup or salad

Your choice of the following:

Spaghetti, Penne, Fettuccine, Linguini, Rigatoni, Angel Hair

with GARLIC & OIL	\$9.00
with MARINARA SAUCE	\$9.00
with MEAT SAUCE	\$9.15
with PESTO SAUCE	\$9.15
with MUSHROOM SAUCE	\$10.00
with MEATBALLS	\$11.00
with ITALIAN SAUSAGES	\$11.00

BAKED FROM THE OVEN

includes a choice of minestrone soup or salad

BAKED LASAGNA \$10.50

our original lasagna with ricotta cheese, mozzarella & meat sauce.

SPINACH LASAGNA \$11.00

spinach lasagna with spinach, mozzarella cheese & button mushrooms in a cream sauce.

BAKED MOSTACCIOLI \$10.00

penne pasta in a classic meat sauce & topped with mozzarella cheese.

MANICOTTI \$10.00

a pasta crepe stuffed with ricotta cheese & topped with marinara & mozzarella cheese.

CANNELLONI \$11.00

a pasta crepe stuffed with meat & spinach in a cream sauce & mozzarella cheese.

EGGPLANT PARMIGIANA \$11.50

breaded eggplant layered with mozzarella cheese & marinara sauce. served with spaghetti.

STUFFED SHELLS \$12.00

jumbo pasta shells stuffed with ricotta cheese, diced chicken breast & mozzarella cheese in our pink sauce.

HALF & HALF*

includes a choice of minestrone soup or salad

CHEESE RAVIOLI & SPAGHETTI \$11.00

a combination dish of spaghetti with cheese ravioli with marinara or meat sauce.

BEEF RAVIOLI & SPAGHETTI \$12.00

a combination dish of spaghetti with meat sauce & beef-filled ravioli.

LASAGNA & SPAGHETTI 12.00

a combination dish of spaghetti with meat sauce & meat lasagna.

LASAGNA & RAVIOLI \$12.00

a combination dish of beef-filled or cheese ravioli with meat sauce & meat lasagna.

*substitute alfredo sauce—add 50¢

LIGHT & HEALTHY

includes a choice of minestrone soup or salad

PENNE CON BROCCOLI \$10.95

penne pasta sautéed with fresh broccoli, garlic, oil & a sprinkle of parmesan cheese.

MOSTACCIOLI SAN FRANCISCO STYLE \$10.95

penne sautéed with zucchini & mushrooms in a brown sauce.

CAPELLI D'ANGELO \$10.95

angel hair pasta sautéed with fresh roma tomatoes, basil garlic & oil.

PASTA PRIMAVERA \$11.25

mostaccioli pasta sautéed with fresh mushrooms, carrots, zucchini & peas in a marinara sauce.

CHEF'S SPECIALS

includes a choice of minestrone soup or salad

FETTUCCHINE ALFREDO \$11.00

fettuccine pasta served in a cream sauce.

RIGATONI GARIBALDI \$12.50

rigatoni pasta sautéed with sliced zucchini, fresh tomatoes, ricotta cheese & marinara sauce.

FETTUCCHINE SOPHIA \$14.95

fettuccine pasta served with sliced chicken breast in a cream sauce.

SCAMPI ALLA BOCCELLI \$14.95

shrimp prawns sautéed with sliced zucchini in a sun-dried tomato cream sauce on a bed of penne pasta.

LINGUINI PESCATORE \$15.00

linguini pasta sautéed with bay shrimps, baby clams & scallops. your choice of a tomato or white wine sauce.

SAUSAGE & PEPPER PLATE \$13.00

spicy italian sausages sautéed with bell peppers, onions & tomato sauce on a bed of spaghetti.

LINGUINI WITH CLAMS \$13.00

linguini pasta sautéed with baby clams & spices. your choice of a tomato or white wine sauce.

MOSTACCIOLI FILLIPO \$12.00

penne pasta sautéed with eggplant & fresh tomatoes.

GNOCCHI WITH PESTO OR MARINARA SAUCE \$11.00

potato dumplings served with your choice of pesto sauce or marinara sauce.

TORTELLINI ALLA PANNA \$13.00

meat-filled pasta served with sliced sausages & mushrooms in a cream sauce.

MOSTACCIOLI PARADISE \$11.75

penne pasta sautéed with ham & peas in a cream sauce.

FETTUCCHINE PAVAROTTI \$14.95

fettuccine pasta served with bay shrimps in a cream sauce.

MOSTACCIOLI GENOVESE \$14.95

penne pasta with sliced chicken breast & sun-dried tomatoes in a pesto sauce.

CIAPPINO \$12.75

a large bowl of mixed seafood in a tomato-wine fish broth.

FETTUCCHINE ALLA ROMANA \$13.95

fettuccine pasta served in a cream sauce with fresh broccoli.

SCAMPI ALLA PUTTANESCA \$14.95

shrimp prawns sautéed with capers, olives & a spicy tomato sauce on a bed of spaghetti.

MOSTACCIOLI CALABRESE \$13.75

penne pasta with mushrooms & sausage in a light creamy tomato sauce.

SHRIMP SCAMPI \$14.95

shrimp prawns sautéed with mushrooms on a bed of spaghetti in a marinara or garlic butter sauce.

SCAMPI AL PESTO \$14.95

shrimp prawns on a bed of linguini pasta sautéed in a pesto sauce.

CHILDREN'S MENU

(Under the age of 12 years)

SPAGHETTI & MEATBALL \$6.25

FETTUCCHINE ALFREDO* \$6.00

*with chicken or shrimp—add \$1.25

CHEESE RAVIOLI \$6.00

BEEF RAVIOLI \$6.15

BAKED LASAGNA \$6.25

SIDE ORDERS

HOUSE SALAD \$4.50

MINESTRONE SOUP \$4.50

a large bowl of fresh vegetable soup. add meatballs, \$1.50 per meatball

MINESTRONE SOUP & SALAD \$9.95

vegetable soup & antipasto salad.

SIDE OF MEATBALLS \$3.00

SIDE OF SAUSAGES \$3.00

MAIN ENTRÉES

includes a side of pasta, and a choice of minestrone soup or salad

POULTRY DISHES

CHICKEN CACCIATORE \$14.95
sliced chicken breast sautéed with onions, mushrooms, celery & bell peppers in a tomato sauce.

CHICKEN MARSALA \$15.95
breaded chicken breast served with sautéed marsala wine with mushrooms.

CHICKEN PARMIGIANA \$15.95
breaded chicken breast topped with tomato sauce and melted mozzarella cheese.

CHICKEN PICCATA \$14.95
sliced chicken breast sautéed in a tangy white wine sauce with zucchini & capers.

CHICKEN ALLA VODKA \$15.95
sliced chicken breast in a creamy vodka tomato sauce.

CHICKEN MILANO \$15.95
breaded chicken breast topped with a cream sauce & melted mozzarella cheese.

CHICKEN ALLA ROMANA \$15.95
sliced chicken breast topped with a cream cheese sauce & broccoli.

CHICKEN FIORENTINA \$14.95
sliced chicken breast sautéed in a touch of marsala wine with mushrooms.

VEAL DISHES

VEAL SCALOPPINE \$15.95
veal cutlets sautéed in a touch of marsala wine with mushrooms, & served with peas.

VEAL PARMIGIANA \$16.95
breaded veal served with tomato sauce & melted mozzarella cheese.

VEAL SALTIMBOCCA \$16.95
breaded veal sautéed in wine & topped with ham, mushrooms & provolone cheese.

VEAL PIZZAIOLA \$15.95
veal cutlets sautéed in a fresh tomato sauce, garlic, basil, olive & capers.

VEAL FRANCESE \$17.95
veal cutlets dipped in an egg batter & sautéed in butter & served with lemon.

VEAL PICCATA \$15.95
veal cutlets sautéed in a tangy white wine sauce with zucchini, capers & lemon.

VEAL MILANESE \$15.95
breaded veal served with lemon & fresh vegetables.

VEAL MARSALA \$16.95
breaded veal served with sautéed marsala wine with mushrooms.

FROM THE SEA

SALMON FILLET \$15.95
broiled salmon fillet served in a lemon dill sauce & fresh vegetables.

CALAMARI MILANESE \$15.95
breaded calamari fillet served with a lemon wedge & fresh vegetables.

HALIBUT FILLET \$17.95
broiled halibut fillet served with mushrooms, onions & celery in sautéed white wine.

HALIBUT MARINARA \$17.95
broiled halibut fillet served in a fresh tomato sauce with sautéed mushrooms, onions & celery.

SHRIMP FRANCESE \$18.95
shrimp prawns dipped in an egg batter & sautéed in butter & served with fresh vegetables.

SEABASS VESUVIO \$19.95
broiled seabass served in a fresh tomato sauce & sautéed with capers, onions & mushrooms.

SEABASS MILANESE \$19.95
breaded seabass fillet served with a lemon wedge & fresh vegetables.

SEABASS CARUSO \$19.95
broiled seabass sautéed in garlic & oil with mushrooms, onions & celery.

FROM THE GRILL

includes a side of pasta, fresh vegetables, and a choice of minestrone soup or salad

SCAMPI ALLA GRIGLIA \$17.95
six grilled shrimp prawns, onions & bell peppers on a skewer & served with lemon.

GRILLED CHICKEN RENÉ \$16.95
grilled sliced chicken breast sautéed with garlic, oil & fresh basil.

NEW YORK STEAK \$17.95
an 8 oz. new york steak grilled to your taste.

STEAK & SHRIMPS \$21.95
an 8 oz. new york steak grilled to your taste with a side of 3 shrimp prawns on a skewer.

PIZZA MENU

	Pan Size	12 in.	14 in.	16 in.
MARGHERITA PIZZA mozzarella, fresh basil, roma tomatoes, garlic with tomato sauce		\$15.95	\$17.95	\$19.95
CAPRI PIZZA mozzarella, bay shrimps, mushrooms, garlic with tomato sauce		\$16.95	\$18.95	\$20.95
HAWAIIAN PIZZA mozzarella, pineapple, canadian bacon with tomato sauce		\$16.50	\$18.50	\$20.50
CALABRESE PIZZA mozzarella, salami, pepperoncini, sun-dried tomatoes with tomato sauce		\$16.50	\$18.50	\$20.50
FOUR CHEESE PIZZA mozzarella, ricotta, parmesan, provolone with tomato sauce		\$16.95	\$18.95	\$20.95
VEGGIE PIZZA mozzarella, green peppers, mushrooms, olives, onions with tomato sauce		\$16.95	\$18.95	\$20.95
CHICKEN PESTO PIZZA mozzarella, sliced chicken breast, sun-dried tomato with pesto sauce		\$17.50	\$19.50	\$21.50
CHICKEN ALFREDO PIZZA mozzarella, sliced chicken breast, mushrooms with alfredo sauce		\$16.95	\$18.95	\$21.95
SALVATORE'S SPECIAL PIZZA mozzarella, pepperoni, sausage, olives, bell peppers, mushrooms with tomato sauce		\$17.95	\$19.95	\$21.95

"Create your own Pizza"

TOPPINGS

pepperoni, sausage, mushroom, bell peppers, black olives, fresh tomato, onion, ham, pineapple, salami, jalapeño, anchovies, artichoke, sun-dried tomato, chicken breast, canadian bacon, pesto, bay shrimps, fresh basil, garlic

	Pan Size	12 in.	14 in.	16 in.
with MOZZARELLA CHEESE each additional topping add \$1		\$15.00	\$17.00	\$19.00

MINI PIZZA (serves one person)
with **MOZZARELLA CHEESE**
each additional topping add \$.75

Individual Pizza
\$7.00

CALZONE MENU

a pizza turnover stuffed with ricotta cheese, mozzarella, toppings, & served with marinara sauce.

CHEESE CALZONE	\$7.50	MEATBALL CALZONE	\$8.95
PEPPERONI CALZONE	\$8.95	SAUSAGE CALZONE	\$8.95
HAM & MUSHROOMS CALZONE	\$9.95		

each additional topping add \$.75

BEVERAGES

* Free Refills on Soft Drinks, Ice Tea, Coffee & Hot Tea.

SOFT DRINKS*	\$1.95	SAN PELLEGRINO (½L)	\$3.95
coke, diet coke, raspberry tea, root beer, pink lemonade, sprite		imported mineral water from italy.	
HOT TEA*	\$1.50	ACQUA PANNA (½L)	\$3.25
ICE TEA*	\$1.95	still water imported from florence, italy.	
JUICES	\$1.95	DOMESTIC BEERS	\$3.50
MILK	\$1.95	bud, bud light, coors light, miller lite, michelob ultra, miller genuine draft, o'douls	
COFFEE*	\$1.75	IMPORTED BEERS	\$4.00
ESPRESSO	\$2.00	peroni, moretti, corona, heineken	
CAPPUCCINO	\$3.00	PREMIUM BEERS	\$4.50
		samual adams, new castle, moretti la rossa	

WINE

HOUSE WINE: chablis, burgundy, rosé, merlot, white zinfandel, chianti, chardonnay

Glass	½ Carafe	Carafe
\$4.50	\$12.00	\$17.00

Glass Bottle

ITALIAN

RED

CASAL MORO, TERRE DI PRA', VENETO, 2005	\$6.00	\$22.00
MERLOT, DELLE VENEZIE, 2005	\$4.50	\$16.00
NERO D'AVOLA, CASTELLANI, SICILY, 2005	\$5.25	\$19.00
LAMBRUSCO, SAN ANTONIO, 2006	\$4.50	\$16.00
SANGIOVESE, CANCELLI, 2006	\$5.00	\$18.00
VINO NOBILE DI MONTEPULCIANO, 2004	-----	\$29.00

WHITE

PINOT GRIGIO, PASQUA, 2005	\$4.50	\$16.00
PINOT GRIGIO, COLLESANTO, VENETO, 2006	\$6.50	\$24.00

CALIFORNIAN & IMPORTED

RED

CABERNET SAUVIGNON, MADDALLENA, 2003	\$5.00	\$18.00
CABERNET SAUVIGNON, B.V. NAPA VALLEY, 2004	\$6.50	\$24.00
MERLOT, BLACKSTONE, 2004	\$5.00	\$21.00
PINOT NOIR, SAN SIMEON, 2004	\$6.25	\$23.00
PINOT NOIR, KENDALL-JACKSON, RESERVE, 2005	\$6.75	\$25.00
SHIRAZ, EVANS & TATE, AUSTRALIA, 2004	\$4.50	\$16.00
ZINFANDEL, KENWOOD, YULUPA, 2002	\$4.75	\$19.00

WHITE

CHARDONNAY, EBERLE, 2004	\$5.00	\$18.00
MUSCAT CANELLI, MADDALENA, 2006	\$4.50	\$16.00
RIESLING, MADDALENA, 2005	\$4.50	\$16.00

SPARKLING

CHAMPAGNE, EXTRA DRY, SAN ANTONIO, SPLIT	\$4.00	-----
CHAMPAGNE, EXTRA DRY, SAN ANTONIO,	-----	\$13.00
ASTI SPUMANTE, CAPETTA, ITALY	-----	\$16.00

Salvatore Restaurant serves premium spirits & cocktails.