

— SIGNATURE BREADS . 11 LOAF —

**GARLIC WITH MELTED CHEESE**

**SPINACH · SAUSAGE · BRUSCHETTA**

**½ SPINACH & ½ SAUSAGE**

— APPETIZERS —

**STUFFED TENDERLOIN MEATBALL · 12**

Mozzarella · Marinara · Fresh Ricotta

**SALVATORE'S ROLL · 12**

Orzo · Pancetta · Asparagus · Mozzarella Cheese  
Chicken · Prosciutto · Red Sauce

**ANTIPASTI · 19**

Cured Prosciutto · Mortadella · Olives · Sopressata  
Roasted Red Pepper · Asiago · Fresh Mozzarella  
Balsamic Vinegar · Olive Oil · Artisan Bread

**ESCARGOT · 13**

Tender Snails · Garlic Butter

**CALAMARI · 14**

Chili Ginger Sauce

**CLAMS CASINO · 14**

Baked Clams · Casino Dressing · Pancetta

**OYSTERS ON THE HALF SHELL HALF DOZEN · 18**

Fresh Horseradish · Cucumber Mignonette

**SHRIMP COCKTAIL · 17**

Four Shrimp · Cocktail Sauce

**BRUSCHETTA CRAB CAKES · 14**

Two Jumbo Lump Crab Cakes · House Made Tomato Topping

**BAKED BRIE · 14**

Raspberry Jam · Garlic Baguettes

**PORK BELLY POUTINE · 13**

Yancy's Fancy Cheese Curds · Gravy · French Fries

**ITALIAN TRUFFLE FRIES · 8**

Parmesan Cheese · White Truffle Oil

**COLOSSAL STUFFED OLIVES · 8**

Breaded · Deep Fried · Gorgonzola Stuffed  
Black Olives · Red Sauce

**ARTICHOKE FRANCAISE · 11**

Seasoned Egg Batter · Scampi Butter

**LOBSTER MAC AND CHEESE · 17**

Lobster Meat · Pepperjack Cheese · Breadcrumbs

— CHILLED SHELLFISH PLATTERS —

**MR. CHUCK SERVES 2-4 · 69**

Four Gulf Shrimp · Four Oyster  
Half Pound Of King Crab Legs  
Two 3 Oz Chilled Lobster Tails

**DR. TOM SERVES 6-8 · 135**

Eight Gulf Shrimp · Eight Oysters  
One Pound Of King Crab Legs  
Four 3 Oz Chilled Lobster Tails

## — SALADS —

### **ITALIAN CHOP SALAD · 11**

Iceberg Chiffonade · Pancetta · Mozzarella · Red Onion · Basil  
Tomatoes · Garbanzo Beans · Dijon Mustard Vinaigrette · Asiago

### **PROSCIUTTO WRAPPED CAESAR SALAD · 10**

Romaine · Our Caesar Dressing · Parmesan Crostini · Asiago

### **THE VERMONT · 11**

Sharp Yancey's Cheddar Cheese · Baby Greens · Candied Pecans  
Apples · Dried Cherries · Vermont Maple Dressing

### **BURRATA CAPRESE · 13**

Italian Burrata · Heirloom Tomatoes · Red Onion, Basil  
Ground Pepper · Olive Oil · 18 Yr Old Balsamic

### **HOUSE TOMATO VINAIGRETTE SALAD · 9**

Mixed Greens · Diced Tomatoes · Asiago

## — SOUP —

### **HOUSE MADE MINISTRONE · 7**

Chicken Stock · Italian Sausage · Seasonal Vegetables

### **ONION SOUP AU GRATIN · 8**

Caramelized Onions · Melted Provolone Cheese

### **LOBSTER BISQUE · 13**

Creamy Bisque · Cut Lobster Meat

### **MUSHROOM MASCARPONE · 9**

Wild Mushrooms · Garlic · Sea Salt · Black Pepper  
Parsley · Truffle Oil · Mascarpone

## — HOMEMADE FLATBREADS —

### **BIANCO · 15**

Fresh Mozzarella · Tomatoes · Prosciutto · Olive Oil  
Balsamic Glaze · White Truffle Oil

### **MUSHROOM TRUFFLE · 15**

Wild Mushrooms · Caramelized Onion · Asiago  
Basil · Parmesan · Truffle Oil

### **FRIED EGG · 15**

Prosciutto, Basil, Fresh Mozzarella · Roasted Red Peppers  
Arugula · Fried Egg

### **CRUMBLLED MEATBALL · 15**

Crumbled Meatball · Parsley · Fresh Mozzarella  
Red Sauce · Arugula

### **CARAMELIZED BLEU · 15**

Olive Oil · Caramelized Onions · Crumbled Bleu Cheese  
Mascarpone Cheese · Parsley

### **OUR MARGARITA · 15**

Mozzarella Cheese · Red Sauce · Basil

### **THE PICONE · 15**

Crushed Tomatoes · Garlic · Mozzarella Cheese · Basil · Prociutto

## — HOMEMADE PASTA —

### **SPAGHETTI WITH "THE STUFFED TENDERLOIN MEATBALL" · 26**

Fresh Spaghetti · Red Sauce · Tenderloin Stuffed Meatball

### **GNOCCHI WITH TRUFFLE CREAM · 26**

Crispy Pan Fried Gnocchi · Pancetta · Caramelized Mushrooms  
Peas · Truffle Crema · Asiago

### **LASAGNA BOLOGNESE · 26**

Ground Tenderloin, Veal, & Basil · Ricotta Cheese · Fresh Mozzarella

### **EGGPLANT PUTTANESCA · 26**

Battered Eggplant · Penne Pasta · Mozzarella · Garlic · Basil · Tomatoes

— MEAT & SEAFOOD —

**NEW ZEALAND RACK OF LAMB · 42**

Black Currant Reduction · Candied Brussels Sprouts · Italian Cheese Orzo

**VEAL BRACIOLE · 34**

Veal · Garlic · Romano · Egg · Sausage-Pamasan · RedSauce · Parsley · Tomato & Garlic Orzo

**PORK CHOP MILANESE · 32**

Custom Cut Prime Pork Chop · Panko · Arugula Asiago Salad  
Italian Dressing · Yukon Golds

**BUTTER POACHED LOBSTER TAIL · 57**

Prepared Sous-vide · Candied Brussel Sprouts · Italian Cheese Orzo

**ROAST PRIME RIB · 8 OZ 27 12 OZ 35**

Angus · Roasted Baby Yukon Golds · Asparagus · Chilled Horseradish Cream Sauce

**SWEET POTATO CRUSTED SALMON · 29**

Grilled Asparagus · Julienne Vegetables

**SESAME CRUSTED AHI TUNA · 37**

Black And White Sesame · Sriracha Cured Onions · Fried Rice · Baby Bok Choy

**TUSCAN CHICKEN UNDER A BRICK · 28**

Garlic · Thyme · Rosemary · Kosher Salt · Ground Pepper · Red Pepper Flakes  
Olive Oil · Lemon · Baby Yukon Golds · Broccoli With Tomatoes & Garlic

**OSSO BUCO · 39**

Braised Veal Shank · Green And Red Peppers · Fresh Spaghetti

**SALVATORE'S CLASSICS · 29**

Steak Salvatore · Chicken Milanese · White Truffle Tortellini · Grilled Asparagus

— STEAK —

**NEW YORK STRIP <sup>16 OZ</sup> · 45**

Salvatore's Steak Butter  
Grilled Asparagus  
Truffle Cream Tortellini

**FILET MIGNON <sup>9 OZ</sup> · 44**

Black Truffle Butter  
Asparagus  
Truffle Cream Tortellini

**BONE IN RIBEYE <sup>22 OZ</sup> · 49**

Cabernet Butter  
Grilled Asparagus  
Truffle Cream Tortellini

— ENHANCE YOUR STEAK —

**OSCAR STYLE · 10**

Lump Crab Meat · Asparagus  
Béarnaise Sauce

**AU POIVRE · 6**

Crusted Ground Peppercorns  
Demi-Glace

**SALVATORE STYLE · 9**

Wild Mushrooms  
Pinot Noir Reduction

**BENEDICT STYLE · 8**

Poached Egg  
Hollandaise Sauce  
Pancetta

**SURF & TURF**

	LOBSTER TAIL [ 8 OZ ]	KING CRAB [ 8 OZ ]	GULF SHRIMP [ 2 SCAMPI ]
FILET MIGNON	88	62	52
BONE IN RIBEYE	93	67	57
NEW YORK STRIP	89	63	53
RACK OF LAMB	86	63	50

**THREE  
COURSES**

**\$39**

choice of:  
appetizer, salad, or soup  
choice of entrée  
choice of dessert

UNDERLINED PRICE  
DENOTES MENU ITEMS