

— 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

ANTIPASTO BOARD · 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 · Red Wine Vinegar Mignonette

GULF SHRIMP COCKTAIL · 17

Four Shrimp · Cocktail Sauce

BRUSCHETTA CRAB CAKES · 14

Two Jumbo Lump Crab Cakes · House Made Tomato Topping

HAND CUT TRUFFLE FRIES · 8

Parmesan Cheese · White Truffle Oil

ARTICHOKE FRANCAISE · 11

Seasoned Egg Batter · Scampi Butter

LOBSTER RISOTTO · 17

Lobster Meat · Sweet Corn · Red Pepper · Green Onion · Basil · Micro Greens

BUTTERMILK SCALLOPS · 15

Scallops · Cilantro Lime Aoli

ITALIAN STYLE PEPPERS · 12

Mozzarella · Asiago · Cream Cheese · Parmesan · Oregano
Basil · Garlic · Bread Crumbs · Spinach

PROSCIUTTO & BURATTA · 13

18Yr Balsamic Glaze · Micro Greens · Sea Salt · Tuscan Olive Oil

IRON SKILLET ARTICHOKE DIP · 13

White Wine · XXX White Cheddar · Garlic Toast Points

EGGPLANT PUTTANESCA · 12

Battered Eggplant · Mozzarella · Garlic · Basil · Tomatoes

**THREE
COURSES**

\$39

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

UNDERLINED PRICE
DENOTES MENU ITEMS

— SALADS —

ITALIAN CHOP SALAD · 11

Iceberg Chiffonade · Pancetta · Mozzarella · Red Onion · Basil
Tomatoes · Garbanzo Beans · Homemade Bleu Cheese Dressing

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

CARBONARA · 15

Egg · Asiago · Parmesan · Cracked Black Pepper
Prosciutto · Tuscan Herb Olive Oil

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 · Prosciutto

— 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

TABLE SIDE SEAFOOD SCAMPI · 44

Three Gulf Shrimp · 4 oz. Lobster Tail · Two Scallops
Garlic Butter · Bread Crumbs · Fresh Lemon · White Wine
Fresh Grated Parmesan · Vermicelli Pasta

— MEAT & SEAFOOD —

NEW ZEALAND RACK OF LAMB · 42

Black Currant Reduction · Candied Brussels Sprouts · Italian Cheese Orzo

GRILLED COLOSSAL LOBSTER TAIL · 58

12 Oz Tail · Julian Vegetables · Italian Orzo · Lemon Butter

PAN SEARED SALMON · 29

Julian Vegetables · Jasmine Rice · Leak Cream Sauce With Baby Shrimp

ROAST PRIME RIB · 8 OZ 27 12 OZ 35

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

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

SEA BASS MARSALA · 41

Oyster Mushrooms · Spinach · Fingerling Potatoes

CHICKEN CUTLETS "YOUR WAY" · 28

ALA YOUNG

Cutlets Served Over
Penne Bolognese ·
Basil Chiffonade

MILANESE

18 Year Balsamic Glaze
Arugula Salad ·
Baby Yukon Golds

— STEAK —

All Steaks Are Served With Grilled Asparagus,
Truffle Tortellini & Topped With Salvatore's Steak Butter

NEW YORK STRIP 16 OZ · 46

BONE IN RIBEYE 22 OZ · 51

FILET MIGNON 9 OZ · 45

BONE IN FILET 16 OZ · 59

— ENHANCE YOUR STEAK —

**OSCAR STYLE
10**

Lump Crab Meat
Asparagus
Béarnaise Sauce

**AU POIVRE
6**

Crusted Ground
Peppercorns
Demi-Glacé

**SALVATORE'S STYLE
7**

Steak Topped With
Truffle Butter
Loaded Baked Potato

**BENEDICT
8**

Poached Egg
Hollandaise Sauce
Pancetta

**TRUFFLE BUTTER
2**

**CABERNET BUTTER
2**

**DEMI-GLACE
2**

— SURF & TURF —

| | LOBSTER TAIL [8 OZ] | KING CRAB [8 OZ] | GULF SHRIMP [2 SCAMPI] |
|-----------------------|--------------------------------------|-----------------------------------|---|
| FILET MIGNON | 88 | 62 | 52 |
| BONE IN FILET | 99 | 76 | 67 |
| BONE IN RIBEYE | 93 | 79 | 59 |
| NEW YORK STRIP | 89 | 73 | 53 |
| RACK OF LAMB | 86 | 63 | 50 |