

— SIGNATURE BREADS . 12 LOAF —

GARLIC WITH MELTED CHEESE

SPINACH · SAUSAGE · BRUSCHETTA

½ SPINACH & ½ SAUSAGE

— COLD APPETIZERS —

ANTIPASTO BOARD · 21

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

OYSTERS ON THE HALF SHELL HALF DOZEN · 19

Fresh Horseradish · Red Wine Vinegar Mignonette

GULF SHRIMP COCKTAIL · 18

Four Shrimp · Cocktail Sauce

PROSCIUTTO & BURATTA · 14

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

WAGYU CARPACCIO · 19

Wagyu Sirloin Shaved Thin · Capers · Lemon- Parmesan Cheese
Red Onion · Truffle Oil · Olive Oil

— HOT APPETIZERS —

STUFFED TENDERLOIN MEATBALL · 13

Mozzarella · Marinara · Fresh Ricotta

SALVATORE'S ROLL · 13

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

GRILLED OCTOPUS · 17

Marinated With Olive Oil & Herbs · Romesco Sauce · White Bean Salad

ESCARGOT · 14

Tender Snails · Garlic Butter

CALAMARI · 15

Chili Ginger Sauce

CLAMS CASINO · 15

Baked Clams · Casino Dressing · Pancetta

BRUSCHETTA CRAB CAKES · 15

Two Jumbo Lump Crab Cakes · House Made Tomato Topping

HAND CUT TRUFFLE FRIES · 9

Parmesan Cheese · White Truffle Oil

ARTICHOKE FRANCAISE · 12

Seasoned Egg Batter · Scampi Butter

LOBSTER RISOTTO · 18

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

ITALIAN STYLE PEPPERS · 13

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

**THREE
COURSES**
\$39

choice of:
appetizer, salad, or soup
choice of entrée
choice of dessert
UNDERLINED PRICE
DENOTES MENU ITEMS

— SALADS —

ITALIAN CHOP SALAD · 12

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

PROSCIUTTO WRAPPED CAESAR SALAD · 11

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 · 10

Mixed Greens · Diced Tomatoes · Asiago

— SOUP —

HOUSE MADE MINISTRONE · 8

Chicken Stock · Italian Sausage · Seasonal Vegetables

ONION SOUP AU GRATIN · 9

Caramelized Onions · Melted Provolone Cheese

LOBSTER BISQUE · 14

Creamy Bisque · Cut Lobster Meat

MUSHROOM MASCARPONE · 10

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 BOLOGNESE · 26

Homemade Ricotta Gnocchi · Veal · Pork · Tenderloin · Fresh Basil

STACKED LASAGNA CARBONARA · 26

Peas · Pancetta · Fried Egg · Garlic · Parmesan Cheese

PAPPARDELLE WITH WHITE TRUFFLE CREMA · 27

Pancetta · Caramelize Mushrooms · Peas · Asiago

EXECUTIVE CHEF: THOMAS DIANA

SOUS CHEF: CHARLES SMITH

— MEAT & SEAFOOD —

NEW ZEALAND RACK OF LAMB · 43

Black Currant Reduction · Candied Brussels Sprouts · Italian Cheese Orzo

GRILLED COLOSSAL LOBSTER TAIL · 59

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

PAN SEARED SALMON · 29

Julienne 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 · 29

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

4oz. Filet With Steak Butter · Chicken Milanese · White Truffle Tortellini · Grilled Asparagus

CILANTRO CRUSTED AHI TUNA · 39

Basil Fried Rice · Grilled Pineapple · Pineapple Gastrique

CHICKEN CUTLETS "YOUR WAY" · 29

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 · 47

FILET MIGNON

9 OZ · 46

BONE IN RIBEYE

22 OZ · 52

— 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

— SIGNATURE STEAKS —

WAYGU A5 SIRLOIN 9 OZ. · 69

Topped With White Truffle Butter

TABLE SIDE SMOKED PROSCIUTTO WRAPPED FILET · 59

Topped With Gorgonzola Cream Sauce

— SURF & TURF —

	LOBSTER TAIL [12 OZ]	KING CRAB [8 OZ]	GULF SHRIMP [2 SCAMPI]
FILET MIGNON	88	62	52
BONE IN RIBEYE	93	79	59
NEW YORK STRIP	89	73	53
RACK OF LAMB	86	63	50

— SIGNATURE SURF & TURF —

WAYGU A5 SIRLOIN 5 OZ & A LOBSTER TAIL 12 OZ · 99

Topped With White Truffle Butter