— 1st COURSE —
CHOOSE 2
onion soup au gratin
mushroom mascarpone soup
house salad
cesar salad

— 2nd COURSE —
CHOOSE 4
8oz sliced prime rib
horseradish cream sauce
grilled asparagus • twice baked potato

bolognese
veal • pork • tenderloin • rigatoni
mimi’s meatballs with spaghetti
house ricotta • red sauce • basil
chicken ala vodka
vodka sauce • italian cheeses • rigatoni

italian prime trio
4oz. filet • tuscan chicken • white truffle tortellini
tuscan chicken
grilled asparagus • twice baked potato

arctic salmon
grilled asparagus • twice baked potato

grilled berkshire pork chop
12 oz. chop • apple bacon jam
garlic asparagus • twice baked potato

roasted cauliflower steak vegetarian
dijon cream • grilled asparagus
twice baked potato

— 3rd COURSE —
CHOOSE 2
cannoli
ricotta cheese filling
shaved chocolate topping

new york style cheese cake
fresh berries • homemade cheese cake
raspberry topping

old fashioned chocolate cake
alternating layers of rich fudgy cake
smooth chocolate icing • chocolate shavings

limoncino truffle
lemon gelato • heart of limoncino
covered in meringue

— ADDITIONAL COURSES —

— STARTERS —

SIGNATURE BREADS • 12 per loaf
spinach  sausage  bruschetta

FLATBREAD PIZZA • 15 each
crumbled meatball  caramelized bleu
our margarita  picone  carbonara

— 1st COURSE UPGRADES —
4 each
lobster bisque  roasted burrata salad
vermont salad  wedge salad

— APPETIZERS —

ANTIPASTO BOARD
8 per person

IMPORTED CHEESE BOARD
7 per person

SEASONAL FRESH FRUIT BOARD
4 per person

APPETIZER TRIO
15 each (served individually)

CHOOSE 3
stuffed mushroom(1)  stuff pepper ravioli(2)
crabs casino(2)  artichokes francaise(2)
pancetta wrapped shrimp(1)

— ENTRÉE UPGRADES —

all of the following served with
garlic asparagus & twice baked potato

9oz filet mignon
10 each

14oz new york strip steak
15 each

5oz wagyu sirloin
10 each

rack of lamb
black currant reduction
10 each

wild mushroom sea bass
10 each

15 people minimum
does not include
sales tax or gratuity

$49 Three Course
Private Dining Menu

Reservations
(716) 635-9000
www.salvatores.net