

Starters

— SIGNATURE BREADS —

garlic with melted cheese | spinach | sausage
bruschetta | ½ spinach & ½ sausage
12 each

— SALADS —

the chop

iceberg · pancetta · mozzarella · red onion basil
tomatoes · homemade bleu cheese dressing
13

the caesar salad

romaine · our caesar dressing
garlic croutons · parmesan crisp
11

the vermont

sharp yancey's cheddar cheese · baby greens
candied pecans apples · dried cherries
vermont maple dressing
13

the roasted burrata

italian burrata · olive oil · micro greens
heirloom tomato & sweet peppers
14

the house

mixed greens · pickled red onion · gorgonzola
garbanzo beans · red wine vinaigrette
11

— SOUP —

onion soup au gratin

caramelized onions · melted provolone cheese
11

lobster bisque

creamy bisque · cut lobster meat
14

mushroom mascarpone

wild mushrooms · garlic · sea salt · parsley
black pepper · truffle oil · mascarpone
11

— HOMEMADE FLATBREADS —

carbonara

bechamel · mozzarella · prosciutto
sweet green peas · red onion · cracked pepper
15

crumbled meatball

meatball · parsley · fresh mozzarella · red sauce · arugula
15

caramelized bleu

olive oil · caramelized onions · crumbled bleu cheese
mascarpone cheese · parsley
15

our margarita

fresh mozzarella · red sauce · basil
15

the picone

crushed tomatoes · garlic
mozzarella cheese · basil · prosciutto
15

— APPETIZERS —

mimi's meatball

vodka verde · whipped ricotta · basil oil
13

grilled octopus

marinated with olive oil & herbs · romesco sauce
sweet peppers · cherry tomatoes
17

escargot

tender snails · garlic butter
14

calamari

sun dried tomato · kalamata olive
pepperoncini · romesco
15

clams casino

baked clams · casino dressing · pancetta
15

stuffed mushrooms

king crab · artichoke · blue crab
15

eggplant stack

fried eggplant · fresh mozzarella · marinara · basil
13

artichoke française

scampi butter · lemon
13

stuffed pepper ravioli

toasted · panko crusted · fra diavolo sauce
14

pancetta wrapped shrimp

dijon cream · gorgonzola
15

antipasto board

daily selection of meats & cheeses · olives
roasted red pepper · balsamic reduction
imported olive oil · artisan bread
21

oysters on the half shell | half dozen

fresh horseradish · red wine vinegar mignonette
19

gulf shrimp cocktail

four shrimp · cocktail sauce
18

wagyu carpaccio

wagyu sirloin shaved thin · capers
lemon · parmesan cheese · red onion
truffle oil · olive oil
19

ITALIAN | PRIME

AT SALVATORE'S



Entrées

— THE ORIGINALS —

SELECT YOUR STYLE:

our parmesan
red sauce · italian cheeses
rigatoni

milanese
asiago · baby arugula cherry tomatoes
lemon-truffle vinaigrette

the ala vodka
vodka sauce · italian cheeses
rigatoni

veal 49 chicken 29

— ITALIAN —

mimi's spaghetti & meatball
fresh made spaghetti · vodka sauce · whipped ricotta · basil
25

italian prime trio
4 oz. filet · chicken ala vodka · white truffle tortellini
29

chicken or the egg
cooked "under a brick" · 6 minute egg · pepperoncini gravy
fingerling potatoes · corn · crème fraîche · italian herbs
29

bolognese
local short rib · rigatoni · mascarpone · pea shoots
27

— SEAFOOD —

frutti di mare
lobster ravioli · 3 oz lobster tail · scallops · shrimp · spinach · lemon
39

crabby fettuccine
king crab · fresh squid ink fettuccine · brown butter · garlic · green onion
lemon-parmesan sauce · egg yolk
39

lobster risotto
lobster infused risotto · mascarpone · grilled lobster · fried basil · lemon zest
42

mediterranean sea bass
jerusalem artichoke variations · arugula · brown butter · lemon · hijiki seaweed · curly scallion
42

arctic salmon
corn jus · vegetable medley · crispy pancetta · fried leeks · pea tendrils
29

— VEGETARIAN —

pan seared tofu milanese
arugula · lemon · tomato · 18 year balsamic glaze · asparagus
25

roasted cauliflower steak
dijon cream · mushroom medley
24

Dinner For Two

Create your own three course dinner:

THREE COURSE MENU ITEMS ARE NOTED WITH AN UNDERLINED PRICE

COURSE 1 Soup or Salad

COURSE 2 Entrée of your choice noted with underlined price

ENTRÉE UPGRADES PER GUEST: FILET · +19 | STRIP STEAK · +21

COURSE 3 Choice of a specialty coffee or homemade dessert

\$85

**Dinner
FOR TWO**

\$42.50 PER GUEST

The Butcher Block

your choice of one accessory

— PRIME CUTS —

9 oz. filet mignon
48

14 oz. strip steak
49

18 oz. bone-in ribeye
57

16 oz. bone-in filet
65

wagyu A5 sirloin
5 oz. 45 | 9 oz. 69

sliced prime rib
8 oz. 27 | 12 oz. 35 | 18 oz. 52

— CHOPS —

12 oz. bone in veal chop
55

rack of lamb
grilled asparagus · milk & honey sauce · minted sea salt
48

grilled berkshire pork chop
12 oz. chop · apple bacon jam
35

— SURF & TURF —

lobster tail · M/P
shrimp & scallop skewer · 23
grilled shrimp or scallops · 19

— FINISHING TOUCHES —

steak oscar · 15
steak au poivre · 6
gorgonzola crème · 9

truffle butter · 4
cabernet butter · 4

— ACCESSORIES —

9 EACH:

fried parmesan brussels sprouts
grilled asparagus
twice baked potato

baked rigatoni parmesan
truffle & pancetta tortellini
mushroom medley

LOBSTER
& Mac
Cheese
16

About Our Partners

Utley
Acres

UTLEY ACRES | AKRON, NY

Healthy soils grow nutrient-dense plants and are foraged by our cows. Our beef cows are never given hormones or antibiotics. Our exceptional grass fed beef is aged for 30 days & are carefully selected to ensure a flavorful steak.

BROADLEAF

BROADLEAF | AUSTRALIA

Broadleaf Wagyu Beef is sourced from only the finest Australian Wagyu herds that have been built with stringent attention to Japanese Genetics and feed rations. We follow the strictest trim specifications in the category and age each steak a minimum of 21 days.

KB
Greens

KBGREENS | PENDLETON, NY

Handled with love from seed to sprout. KBgreens only sources the highest quality, organic, and non-GMO seeds. Processes are certified by New York Agriculture with no deficiencies. No pesticides or chemicals are used on our crops, as we grow them with love and care. Each order is hand cut and inspected, ensuring only the finest quality microgreens make it to your plates and juices.