ITALIAN | PRIME

AT SALVATORE'S

Starters

— SHELLFISH—

GULF SHRIMP COCKTAIL
four shrimp • cocktail sauce
18

PANCETTA WRAPPED SHRIMP
three shrimp • dijon cream • gorgonzola
15

FRESH CLAMS
fresh horseradish • cucumber mignonette
half dozen 9 | dozen 16

CLAMS CASINO
half dozen • dressing • pancetta
15

FRESH OYSTERS
see server for today's varieties
fresh horseradish • cucumber mignonette
half dozen 19

— APPETIZERS—

MIMI'S MEATBALL
red sauce • whipped ricotta • basil oil
13

STUFFED MUSHROOMS
king crab • artichoke • blue crab
15

EGGPLANT STACK
fried eggplant • fresh mozzarella
red sauce • basil
13

ARTICHOKE FRANÇAISE
scampi butter • Lemon
13

CALAMARI
sun dried tomatoes • kalamata olive
pepperoncini • romesco
14

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

— SIGNATURE BREADS —

GARLIC *with melted cheese* | SPINACH | SAUSAGE
BRUSCHETTA | ½ SPINACH & ½ SAUSAGE
12 *each*

— HOMEMADE FLATBREADS —

CRUMBLED MEATBALL
meatball • parsley • fresh mozzarella
red sauce • arugula
15

CARAMELIZED BLEU
olive oil • caramelized onions • crumbled bleu cheese
mascarpone cheese • parsley
15

MARGARITA
fresh mozzarella • red sauce • basil
15

— SOUP & SALADS —

LOBSTER BISQUE
creamy bisque • cut lobster meat
14

THE WEDGE
iceberg • pancetta • mozzarella
fried onion • basil • tomatoes
homemade bleu cheese dressing
13

THE CAESAR SALAD
romaine • our caesar dressing
garlic croutons • parmesan crisp
12

THE HOUSE
mixed greens • pickled red onion • gorgonzola
garbanzo beans • red wine vinaigrette
12

Entrées

MIMI'S SPAGHETTI & MEATBALL
fresh made spaghetti • red sauce • whipped ricotta
25

ITALIAN PRIME TRIO
4oz. filet • tuscan chicken • rigatoni bolognese
29

TUSCAN BRICK CHICKEN
cooked "under a brick" • wild mushroom risotto
scallions • parmesan reggiano
29

BOLOGNESE
slow cooked beef, pork, pancetta • rigatoni
27

PARMESAN
red sauce • italian cheeses • rigatoni
bone-in veal 49 | chicken 29

MILANESE
asiago • baby arugula • cherry tomatoes • lemon-trufflè vinaigrette
bone-in veal 49 | chicken 29

NORWEGIAN SALMON
corn jus • vegetable medley • crispy pancetta
fried leeks • pea tendrils
29

LOBSTER RISOTTO
asparagus • risotto • tarragon • mascarpone
42

ROASTED CAULIFLOWER STEAK
dijon cream • wild mushroom risotto
24

the Butcher Block

with your choice of one accessory

9oz FILET MIGNON 48 | 26oz BONE-IN RIBEYE 69 | 14oz STRIP STEAK 49

12oz GRILLED BERKSHIRE PORK CHOP
with apple bacon jam
35

RACK OF LAMB
milk & honey sauce • minted sea salt
half rack • 29 | full rack • 55

SLICED PRIME RIB
8oz • 27 | 12oz • 35 | 18oz • 52

— ACCESSORIES —

9 EACH:
CREAM CORN
BRUSSELS SPROUTS *with balsamic glaze*
LOADED TWICE BAKED POTATO
WILD MUSHROOM RISOTTO
honey buttered SWEET POTATO FRIES
LOBSTER MAC & CHEESE • 16

Dinner for Two

Create your own three course dinner

$90 for two — Dinner for Two — $45 per guest

FIRST	SECOND	THIRD
Salad	Entrée	Dessert
House Salad Caesar Salad	Selections noted with an underlined price	From Our Dessert Menu

Entrée upgrades per guest
FILET MIGNON+19 • STRIP STEAK+21 • FULL LAMB RACK+25