EST 1958

J. SALVATORE'S
RESTAURANT

ITALIAN | PRIME

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AT SALVATORE'S

APPETIZERS

HOUSE CUT TRUFFLE FRIES - Malt vinegar aioli - $17.95
STUFFED PEPPERS - Three-cheese stuffing, gorgonzola cream, crostini - $19.95
CALAMARI & HOT PEPPERS - Sweet chili-ginger sauce - $18.95
BURRATA BRUSCHETTA - Tomatoes, fresh herbs, toast points - $20.95
CLAMS CASINO - Fresh Parmesan, pancetta - $20.95
CRAB STUFFED MUSHROOMS - Roasted red pepper, lobster coulis - $20.95
TENDERLOIN CARPACCIO - Capers, pickled shallots, arugula, shaved Parmesan - $22.95
JUMBO GULF SHRIMP COCKTAIL - Housemade cocktail sauce - $23.95
ESCARGOT WELLINGTON - Puff pastry, herb butter, truffle demi-glace - $23.95

SIGNATURE BAKED BREADS

SAUSAGE LOAF - $18.95 *SPINACH LOAF - $18.95* *BRUSCHETTA LOAF - $18.95*

INSALATE

PROSCIUTTO WRAPPED CAESAR - House Caesar, croutons, Parmesan crisp - $17.95
HOUSE VERMONT SALAD - White cheddar, candied pecans, maple vinaigrette - $18.95
STEAKHOUSE CHOP - Pancetta, tomato, Maytag blue cheese, crispy onions - $18.95

ZUPPE

FRENCH ONION SOUP - Au gratin - $16.95
LOBSTER BISQUE - Lobster and crostini - $19.95

EXCLUSIVE HOUSE SPECIALS

TABLE SIDE CARBONARA - Housemade pasta, finished in the Parmesan wheel - $49.95
TABLE SIDE VEAL CHOP PARMIGIANA - 14 oz chop, fresh mozzarella, pappardelle - $69.95
BISTECCA TOMAHAWK CHOP FOR TWO - 33 oz chop, roasted garlic potatoes, asparagus - $149.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please inform your server of any allergies. A 20% gratuity may be added to parties of eight or more.

PASTA

RIGATONI BOLOGNESE - Beef, pork, pancetta, ricotta, basil - $36.95

1938 LASAGNA - Housemade pasta, beef, Asiago, ricotta cream - $36.95

OPEN LOBSTER RAVIOLI - Ricotta, spinach, Alfredo, lobster tail - $40.95

RIGATONI TENDERLOIN GORGONZOLA - Gorgonzola cream, spinach, wild mushrooms - $40.95

WAGYU MEATBALL BUCATINI - House made red sauce, ricotta, fresh basil - $39.95

FRUTTI DI MARE

PAN-SEARED SALMON - Horseradish crusted, haricots verts, fingerlings - $39.95

PARMESAN CRUSTED HALIBUT - Heirloom tomatoes, pesto risotto, garlic confit - $47.95

THERMIDOR STYLE LOBSTER TAIL - Baked in brandy cream, fingerling potatoes - $76.95

SHRIMP & SCALLOP SAMBUCA - Housemade linguine, sambuca butter, fennel - $45.95

CARNE

BRICK OVEN CHICKEN - Lemon, garlic, rosemary, Madeira mushroom sauce - $40.95

RACK OF LAMB - Herb crusted, port wine demi-glace — half or whole - $41.95 / $60.95

PRIME RIB OF BEEF - Slow roasted, horseradish cream — 10 oz or 16 oz - $44.95 / $52.95

FILET MIGNON 8 OZ - Gorgonzola and mushroom risotto, asparagus - $61.95

USDA PRIME STRIP STEAK 14 OZ - Truffle butter, baby carrots, whipped potatoes - $65.95

SURF AND TURF

ADD TO ANY ENTREE

GRILLED GULF JUMBO SHRIMP (4) - $21.95

GRILLED DAY BOAT SCALLOPS (4) - $26.95

BROILED 8OZ COLD WATER LOBSTER TAIL - $59.95

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