

Appetizers

Homemade Breadsticks

Handmade bread sticks served with two sauces: marinara, cheddar cheese sauce, housemade Pecorino Romano sauce, or garlic butter. 5.79 / 7.79

Sausage, Chicken, and Peppers 🌶️

Italian sausage, chicken breast, bell peppers, onions, Mancini peppers, and crushed red pepper simmered in marinara. Served with toasted garlic bread. 14.99

Three Meat Cuscino

A quarter pound meatball, Italian ground sausage, pepperoni, marinara, and mozzarella blend baked in our fresh dough. Served with a side of marinara. 8.99

Garlic Cheese Bread

Our hand made dough, garlic butter, and mozzarella blend. Served with a side of marinara. 8.29

Bruschetta

Marinated fresh tomatoes, onions, garlic, and fresh basil served on toasted garlic bread. 7.99
Add mozzarella blend +2.49

Mussels Marinara 🌱

A pound of mussels simmered in marinara, garlic, and basil broth, served with toasted garlic bread. 12.99

Vulsini Scampi 🌶️

Tender shrimp in a marinara/cream sauce with our homemade giardiniera (spicy hot peppers). Served over capellini. 13.99

Meatball Appetizer

Two of our hand-rolled meatballs, Mancini peppers, and meat sauce baked under a blanket of mozzarella blend. Served with toasted garlic bread. 8.99

Bosco Sticks

Mozzarella filled bread sticks served with two sauces: marinara, cheddar cheese sauce, housemade Pecorino Romano sauce, or garlic butter. 8.99

House Potatoes 🌱

Home-style potatoes, Italian ground sausage, onions, and Mancini peppers. Topped with garlic butter and grated parmesan. 5.79

Salads

Salad Dressings: Salvatori's House Italian Vinaigrette, Ranch, Caesar, French, Poppyseed, and Oil & Vinegar
Add chicken to any salad 3.29 / 5.99 • Add shrimp (6) 6.49 • Add 6 oz. salmon 8.99

Blackened Salmon Caesar Salad 🌱

Grilled to order blackened salmon, hearts of romaine, and homemade garlic croutons tossed in creamy Caesar dressing and topped with parmesan. 15.99

House 🌱

A blend of romaine and iceberg lettuce topped with carrots, red onions, fresh tomatoes, and a mozzarella blend. 5.99 / 9.99

Caesar 🌱

Hearts of romaine and homemade garlic croutons tossed in creamy Caesar dressing. Topped with parmesan. 5.99 / 9.99

Italian Chef 🌱

A blend of romaine and iceberg lettuce topped with carrots, red onions, fresh tomatoes, mozzarella blend, pepperoni, salami, capicola, fresh green peppers, and black olives. 8.99 / 12.99

Chopped

Romaine, bacon, capicola, salami, chilled pasta, fresh tomatoes, red onions, mozzarella blend, fresh basil, and homemade garlic croutons tossed with Ranch dressing. 8.99 / 12.99

Chef 🌱

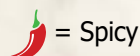
A blend of romaine and iceberg lettuce topped with carrots, red onions, fresh tomatoes, mozzarella blend, ham, turkey, bacon, and hardboiled egg. 8.99 / 12.99

Tomato and Cucumber 🌱

Fresh tomatoes, cucumbers, and onions marinated in our house Italian Vinaigrette. 4.99

Italian Wedding Soup

Bite-sized meatballs, pasta, onions, carrots, tomatoes, and spinach in a lightly seasoned broth. 4.99



Salvatori's makes every effort to accommodate your dietary needs. Please mention any restrictions during your order.
Dishes marked as a vegetarian option or gluten free option may not automatically come as such.

Tossed Pasta

Fettuccini Alfredo

Homemade Alfredo sauce seasoned with garlic, butter, black pepper, and Pecorino Romano cheese tossed with fettuccini. 10.99 / 13.99

Alfredo Especial

Fettuccini Alfredo tossed with crispy bacon, green peas, roasted red peppers, and crushed red pepper. 11.99 / 14.99

Linguine with Chopped Clams

Linguine with sweet chopped clams, mushrooms, peas, carrots, and fresh spinach tossed in a garlic butter sauce. Light red sauce available upon request. 12.99 / 16.99

Basilicata

Large pieces of Italian sausage, onions, bell peppers, crushed red pepper, Mancini peppers, and rigatoni, tossed in marinara sauce. 11.99 / 14.99

Cavatelli and Sausage

Cavatelli, Italian ground sausage, roasted red peppers, and fresh parsley tossed in our creamy Alfredo sauce. 11.99 / 15.99

Pasta Primavera

Seasonal vegetables sauteed with garlic and butter tossed with ziti. 10.99 / 13.99

Pasta Apulia

Cavatelli pasta with your choice of Italian sausage, Italian beef, chicken, or shrimp (+2.99), red onions, mushrooms, tomatoes, crushed red pepper, and fresh basil, tossed in a light tomato sauce. 11.99 / 14.99

Customize your meal

Add chicken or vegetables	3.29 / 5.99
Add both chicken and vegetables	5.99 / 8.99
Add shrimp (6)	6.49
Add 6 oz. salmon	8.99
Add shrimp and vegetables	8.99
Add homemade giardiniera (spicy hot peppers)	1.59
Gluten free penne	2.59 / 3.99
Homemade meatball	3.79
Italian sausage link	3.79

Spaghetti and Meatball

Spaghetti and meat sauce served with one or two of our homemade meatballs. 11.99 / 14.99

Rigatoni and Sausage

Rigatoni and meat sauce served with one or two Italian sausage links. 12.99 / 16.99

Cheese Tortellini

Cheese filled tortellini tossed with garlic butter, roasted red peppers, spinach, and mushrooms. 10.99 / 14.99

Cavatelli Pesto

Creamy basil pesto tossed with cavatelli, and roasted red peppers. 10.99 / 13.99

Spaghetti Aglio e Olio

Al dente spaghetti tossed in extra virgin olive oil with fresh spinach and tomatoes. Seasoned with garlic and a touch of crushed red pepper. 10.99 / 13.99

Rolls

Sausage Roll

Italian ground sausage, marinara, and mozzarella blend rolled in our fresh dough. BBQ or marinara on side. 11.99

BBQ Chicken Roll

Chicken, bacon, and red onions, BBQ sauce, and mozzarella blend rolled in our fresh dough. BBQ or marinara on side. 12.99

Ground Beef Roll

Ground beef, marinara, and mozzarella blend rolled in our fresh dough. BBQ or marinara on side. 11.99

Philly Steak Roll

Italian beef, onions, green peppers, homemade giardiniera (spicy hot peppers), and mozzarella blend. Served with a side of Pecorino Romano sauce. 12.99



= Gluten Free Option. Pasta dishes will be made with bionaturæ® GF penne and will not be served with garlic bread. 2.59 / 3.99

Sandwiches

All sandwiches are made on our homemade flatbread and served with your choice of one side.

Pappa Petro

Italian beef, turkey, salami, capicola, ham, mozzarella blend, and pesto mayo. 12.99

Mamma Daphne

Ham, bacon, Italian ground sausage, salami, pepperoni, red onions, and mozzarella blend. Served with a side of Italian dressing. 12.99

Doc Alex

Italian ground sausage, salami, pepperoni, capicola, red onions, green peppers, marinara, and mozzarella blend. 12.99

Salvatori's Italian Beef

Italian beef baked with onions, Mancini peppers, bell peppers, and mozzarella blend. Served with a side of seasoned Italian broth 11.99

Caprese Chicken Sandwich

Chicken topped with marinara, fresh basil, mozzarella blend, and parmesan cheese. 11.99

Meatball

Salvatori's hand rolled meatballs sliced and then topped with Mancini peppers, meat sauce, mozzarella blend, and parmesan. 11.99

Italian Sausage

Italian ground sausage, meat sauce, onions, parmesan, and mozzarella blend. 11.99

Veggie Sandwich

Spinach, roasted red peppers, mushrooms, onions, black olives, mozzarella blend, lettuce, tomatoes, and pesto mayo. 11.99

The Maria

Pepperoni, Italian ground sausage, salami, ham, marinara, and mozzarella blend. 11.99

Salvatori's Club

Turkey, ham, bacon, mozzarella blend, lettuce, tomatoes, and pesto mayo. 11.99

House Sides

Side of Pasta with Sauce 🍴

Cavatelli with your choice of marinara or meat sauce. 5.99

Side Salad 🍴

A mini version of our house salad w/ choice of dressing. 4.79

Italian Wedding Soup

Bite-sized meatballs, pasta, onions, carrots, tomatoes, and spinach in a lightly seasoned broth. 4.99

House Potatoes 🍴

Home-style potatoes, Italian ground sausage, onions, and Mancini peppers. Topped with garlic butter and shredded parmesan cheese. 5.79

Pan Seared Italian Vegetables 🍴

A blend of mushrooms, red onions, broccoli, zucchini, and roasted red peppers. 5.29

Tomato and Cucumber Salad 🍴

Fresh tomatoes, cucumber, and onions, marinated in our house Italian Vinaigrette. 4.99

Lunch Menu

Lunch features are available Tuesday - Friday 11:00am - 3:00pm

Each lunch portion is served with a side salad, choice of dressing, and toasted garlic bread.

Salad Dressings: Salvatori's House Italian Vinaigrette, Ranch, Caesar, French, and Oil & Vinegar

Lasagna 9.99

Spaghetti Parmesan 9.99

Soup & Small House or Caesar Salad 9.99

Baked Ziti 10.99

Spaghetti & Meatball 10.99

Spaghetti Supreme 10.99

Cavatelli & Sausage 11.99

Chicken Parmesan 11.99

Ask your server about menu items that are cooked to order or served raw. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Baked Pasta

Lasagna

Homemade lasagna layered with slices of our hand rolled meatballs, seasoned ricotta, mozzarella blend, and meat sauce. 10.99 / 15.99

Chicken Parmesan

A large chicken breast breaded in our own Italian seasonings with melted mozzarella blend on top of spaghetti with marinara. 17.99

Spaghetti Supreme

Spaghetti and meat sauce tossed with Italian ground sausage, pepperoni, capicola, onions, green peppers, mushrooms, and black olives. Baked under a blanket of mozzarella blend. 11.99 / 15.99

Sausage and Peppers Baked Ziti

Ziti, ricotta cheese, Italian herbs, meat sauce, and our Italian sausage and Mancini peppers. Topped with mozzarella blend. 12.99 / 16.99

Spaghetti Parmesan

Spaghetti tossed with meat sauce, baked under a blanket of mozzarella blend and parmesan. 11.99 / 15.99

Hand Rolled Manicotti

hand rolled pasta with ricotta cheese with fresh herbs baked with your choice of marinara or meat sauce. 10.99 / 14.99

Ravioli

Raviolis filled with your choice of ground beef, four blend cheese, or some of each. Baked with your choice marinara or meat sauce. 10.99 / 14.99

Spinach Ravioli

Large raviolis filled with four cheeses and chopped spinach topped with fresh spinach, and fresh mushrooms baked in our housemade Pecorino Romano sauce. 11.99 / 15.99

Baked Ziti

Ziti, ricotta cheese, fresh Italian herbs, and meat sauce. Baked under a blanket of mozzarella blend. 10.99 / 14.99

Calzones

Salvatori's Supreme

Italian ground sausage, pepperoni, capicola, onions, green peppers, mushrooms, black olives, and mozzarella blend. Served with a side marinara. 12.99

Spicy Italian Meat

Italian ground sausage, pepperoni, capicola, homemade giardiniera (spicy hot peppers), and mozzarella blend. Served with a side marinara. 12.99

Abruzzo All Meat

Italian ground sausage, pepperoni, ham, bacon, salami, capicola, ground beef, and mozzarella blend. Served with a side of marinara. 12.99

Vegetable Supreme

A blend of spinach, roasted red peppers, mushrooms, onions, black olives, and mozzarella blend. Served with a side marinara. 12.99

Quattro Formaggio

Ricotta, Pecorino Romano, mozzarella blend, fresh basil, and roasted red peppers. Served with a side of marinara. 11.99

Create a Calzone

Choose any three ingredients. 11.99
Additional ingredients 1.49

Veneto White

House Pecorino Romano sauce and ricotta with chicken breast, red onions, mushrooms, fresh basil, and mozzarella blend. Served with a side of Pecorino Romano. 11.99

- Italian ground sausage
- Capicola
- White Onions
- Mushrooms
- Tomatoes
- Pepperoni
- Ground Beef
- Green Peppers
- Black Olives
- Fresh Basil
- Chicken
- Bacon
- Roasted Red Peppers
- Green Olives
- Fresh Spinach
- Ham
- Red Onions
- Mancini Peppers
- Jalapeños
- Giardiniera (spicy hot peppers)



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RED WINE

	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
Chianti Classico	10	24	35

Italy

Big and juicy tannins with chocolate, walnut, and almond character. Full body, rich and flavorful.

Silver Palm	10	24	35
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Cabernet

California

Flavors of blackberries, currants and cocoa with some toasty oak and round soft tannins.

Terrazas Altos	8	18	28
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Cabernet

Argentina

Flavors of blackberries, currants and cocoa with some toasty oak and round soft tannins.

Murphy Goode	8	18	28
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Merlot

California

Aromas of black cherry, blueberry, and blackberry tied together with a hint of vanilla.

Terrazas Altos de	8	18	28
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la Plata Malbec

Mendoza, Argentina

Intense fruit with notes of cherries and forest berries with subtle notes of caramel, spices and toast provided by oak aging.

Carmel Road	9	20	32
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Pinot Noir

California

Tones of cherry, rhubarb, pomegranate, and dusty brown spices accented by smokey oak. Palate is silky with a crisp finish.

Stella Rossa	9	18	29
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Piedmont, Italy

Sweet red with fresh berry aroma and juicy fruit flavors. Smooth and inviting.

RESERVE LIST

Freemark Abbey Merlot	65
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California

Inviting bouquet of ripe red berries, plums, and cherries, complemented by hints of cocoa, spice, and a touch of vanilla. Medium to full-bodied with a velvety texture, a balance of fruit flavors, supple tannins, and well-integrated acidity.

Faust Cabernet Sauvignon	95
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California

Aromas of black cherry and plum. Layers of cherry compote, earth, cedar, and graphite. Long finish with hints of dark chocolate.

Caymus Cabernet	130
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California - 1 Liter Collectors Bottle

Rich and bold. Lush aromas and flavor of cocoa, ripe berries and black currant.

WHITE WINE

	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
Kendall Jackson Chardonnay <i>California</i> Quintessential California Chardonnay.	9	19	30
Oyster Bay Sauvignon Blanc <i>New Zealand</i> Aromatics of lemon blossom, black currant, and papaya with a subtle hint of thyme. Flavors of lime, apple, lychee, and honeydew with nice juicy acidity.	9	18	29
Benvolio Pinot Grigio <i>Italy</i> Light, fresh, and zesty with orange, apple, pear, and floral notes.	8.5	18	28
Chateau Ste Michelle Riesling <i>Columbia Valley, WA</i> Crisp and lively that reveals tart apple and peach notes.	8.5	19	29
Bartenura Moscato <i>Italy</i> Crisp refreshing with pear, tangerine, and melon flavors on the finish. Semi sweet to sweet.	8.5	18	30

BUBBLES

	<i>Glass</i>	<i>Bottle</i>
Benvolio Prosecco <i>Italy</i> Extra dry, Italian sparkling wine.	8.5	30
Bellini Ketel One Botanical Peach, peach liqueur, prosecco, orange.	8	
Rossini Blackberry Liqueur, prosecco, orange.	8	
Mimosa Orange juice and choice of prosecco or moscato.	8	
Tequila Mimosa Don Julio, orange juice, grenadine, Prosecco	10	



SALVATORI'S SIGNATURE COCKTAILS

Legendary Bloody Mary

Ketel One, bloody mary mix, huge housemade meatball, green olive, cucumber, lime, parmesan cheese 14
Try it with housemade giardiniera for extra spice!

Lavender Lemonade

Ketel One Citroen, Lavender Lemonade, lemon 11

Apple Sour

Crown Apple, lemon juice, cinnamon, ginger ale, orange, cherry 10

Salvatori's Mule

Traditional Moscow Mule topped with Salvatori's House-made Sangria 10

Madd X Margarita

Don Julio Tequila, triple sec, strawberry, sweet and sour, jalapeño juice, salt and pepper rim 12

Toni's Bourbon Lemonade

Makers Mark, Limoncello, lemonade, lime 11

Peaches and Cream

Bacardi Rum, peach liquor, peach, cream 10

Salted Carmel Mudslide

Baileys, Kaluah, vodka, carmel, salt 10

Sparkling Berry Kiss

Tito's Vodka, strawberry, Prosecco or Moscato 10

Italian Margarita

Tequila, Amaretto, Agave Nectar, sour, salt or sugar rim 10

HOUSEMADE SANGRIA

	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
Mama Daphne's House-made Sangria Cabernet, Spanish Brandy, fresh fruit	8	15	27



CRAFT COCKTAILS

Tequila Old Fashioned

Don Julio Anejo, simple, and bitters 13

Blackberry Old Fashioned

Bulleit Rye, Blackberry Brandy, bitters, orange, cherry 12

Rum Punch

Dark Rum, light Rum, strawberry puree, moscow mule mix, orange juice, cherry, orange slice, blackberry 10

MARTINIS

Espresso

Ketel One Vodka, Cold Brew liquor, simple syrup 13
\$1 per cocktail donated to local charitable organization

Pink Paloma

Don Julio, grape fruit juice, lime, agave nectar 12

Strawberry Lemon Drop

Lemon, strawberry puree, Ketel One Citroen 11

Chocolate

Vanilla Vodka, Creme de Cacao, Bailey's 10

Limoncello Drop

Limoncello, Ketel One Citroen 11

Strawberry Basil

Vodka, Agave Nectar, basil, strawberry puree 10

Cucumber Gimlet

Ketel One Cucumber and Mint, Roses Lime, cucumber 10

Blackberry Lemonade

Vodka, Blackberry brandy, Limoncello, lemonade 10

Raspberry Truffle

Vanilla vodka, Baileys, crème de cacao, cream 10

BOTTLED BEERS

Standards 4

- Budweiser
- Miller Lite
- Yuengling Black and Tan
- Michelob Ultra
- Coors Light
- Bud Light
- Yuengling

Premiums

- Peroni Lager 5
- Bells Two Hearted IPA 5
- Peroni NA 5
- Blue Moon 5
- 3 Floyd's Rotating 7
- 3 Floyd's Gumball Head 6



Locally Crafted Beer

16oz. Can

- Salvatori's Copper Lager 6

BOURBON

- Angels Envy 13
- Bulliet 8
- Jim Beam 7
- Knob Creek 8
- Makers Mark 8
- Woodford Reserve 8
- Elijah Craig 12
- Four Roses 10
- 1792 11

WHISKEY

- Bulliet Rye 8
- Crown Royal 8
- Jack Daniels 7
- Seagrams 7 6
- Dickel Barrel Select 11
- Whistle Pig 10 yr. Rye 12

SINGLE MALT

SCOTCH

- Glenlivet 12 yr. (*Speyside*) 12
- Glenfiddich (*Speyside*) 11
- Glenkinchie 12 yr. (*Lowlands*) 14
- Oban 14 yr. (*Highland*) 16
- Ardbeg 10 yr. (*Islay*) 13

BLENDED

SCOTCH

- Dewars 8
- Copper Dog 8
- Johnnie Walker Black 9
- Johnnie Walker Red 8

DESSERT

Moscato Berry Tiramisu

A unique twist on a classic Italian dessert. Rather than the traditional coffee flavor, this light cake is sweetened with berries and mascarpone cheese 7.99

Cannoli

The traditional Italian dessert. A crispy pastry shell filled with sweetened chocolate ricotta cheese 4.79

New York Style Cheesecake

Your choice of premium flavors: Raspberry, White Chocolate, or Caramel sauce 7.59

Homemade Cinnamon Roll

Our fresh made dough filled with brown sugar and cinnamon, baked golden brown and then drizzled with your choice of white chocolate, caramel, or half & half sauce 8.59

Jeremy's Feature Dessert

Ask your server for details



COFFEE COCKTAILS

Can be served hot or cold

Salvatori's Coffee

Bailey's, Amaretto, coffee 8

Cafe Cooler

Vanilla Vodka, Bailey's, coffee, over ice 8

Nutty Italian

Frangelico, Bailey's, Kahlua, coffee 9