





# **STARTERS**

## **ZUPPA DELLA CASA**

Home made soup of the day 6.95

## **BRUSCHETTA (V,VG)**

Toasted bread topped with cherry

tomatoes, shallots and fresh basil 6.95

#### **POLPETTE**

Homemade Italian meatballs in

tomato sauce 7.95

#### **ARANCINI**

4 Home made Sicilian rice balls filled with

traditional bolognese inside 7.95

# MOZZARELLA IN CARROZZA

Deep fried mozzarella served

with a tomato sauce 7.95

#### PATÉ DI NATALE

Chicken liver pâté served with caramelised onion chutney and toasted bread

8.95

# COCKTAIL DI GAMBERI

Classic prawn cocktail in Marie rose

sauce 8.95

## CALAMARI

Deep fried squid served with our homemade pickled slaw and garlic

mayo 9.95

# **GAMBERONI CON AGLIO**

King prawns cooked in Garlic butter,

lemon and white wine 11.95

ANTIPASTO SINGLE 12.95

#### SHARER

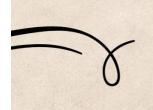
19.95

A selection of Italian cured meats and cheeses Served with fresh bread, marinated olives and sun dried tomatoes













# **CHEF SPECIALS**

\*ALL STEAKS ARE SERVED WITH SEASONAL VEG AND POTATOES, APPROX WEIGHT 80z\*

## FILETTO ALLA GRIGLIA

8oz grilled fillet steak 26.95

#### FILETTO SALVATORE

8oz fillet steak served in a creamy brandy and peppercorn sauce  $2\,8.9\,5$ 

## FILETTO EMANUELA

8oz fillet steak served in a creamy Gorgonzola sauce

28.95

## FILETTO VIVIANA

8oz fillet steak topped with king prawns in a creamy garlic sauce

29.95

## SPEZZATINO DI MANZO

Slow cooked tender pieces of beef in a red wine jus with potatoes and vegetables

17.95

#### POLLO CON FUNGHI E VINO BIANCO

Marinated Chicken breast, red onion, mushrooms cooked in a creamy white wine sauce served with veg and potatoes 19.95

#### POLLO GORGONZOLA

marinated chicken breast cooked in a creamy Gorgonzola sauce, served with veg and potatoes 19.95

## **BRANZINO CON VERDURE**

Sea bass served with mixed
Vegetables and potatoes and a
side of tartar sauce 19.95

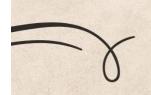
# **SIDES**

Parmesan and Truffle oil chips 5.95 Chips 3.95 Garlic pizza bread 5.50 Cheesy garlic pizza bread 7.00 (vegan option available) Rocket salad with parmesan shavings 2.95 Mixed Salad 2.95













## **PASTA**

SPAGI	HEI	TAL	POMC	DORO	VVC

Spaghetti in a rich tomato and basil sauce 9.95

PENNE ARRABBIATA V VG

Penne pasta served in a spicy tomato sauce (add chicken for 1.95)

10.95

SPAGHETTI AL RAGU

Classic Spaghetti Bolognese

11.95

**CARBONARA** 

Cream, Pancetta, egg and parmesan (Available with chicken)

13.95

#### SPAGHETTI CON POLPETTE

Home-made Italian Meatballs cooked in Tomato sauce 13.95

LASAGNE

Our classic homemade lasagne

13.95

MEZZELUNE VG

Truffle and buratta filled pasta served in a creamy mushroom sauce 14 95

SALVATORE SPECIAL PASTA

Home made sicilian sausage with fennel, cooked with red onion In a spicy tomato sauce 14.95

## **CHEF'S SPECIAL PASTA**

#### POLLO DOLCELATTE

Chicken cooked with mushrooms in a creamy gorgonzola sauce served with penne pasta

15.95

SPAGHETTI AI GAMBERI

King Prawns cooked with black olives, cherry tomatoes, fresh chilli and garlic with a touch of tomato

17.95

RIGATONI CON MANZO

Slow cooked beef in a creamy peppercorn and brandy sauce served

with rigatoni pasta

17.95

FETTUCCINE AI FRUTTI DI MARE

King prawns, squid, shelled mussels cooked in a creamy white wine sauce with fresh fettuccine pasta

18.95

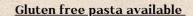
RAVIOLI DI ARAGOSTA

Fresh lobster ravioli cooked with prawns in a creamy tomato and garlic

sauce

18.95

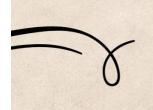
All our dishes are freshly made, if you want to add or remove ingredients please let us know or if you can't see anything you'd like, we are happy for you to create your own dish















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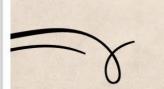
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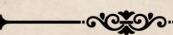






SALVATORE

# **ITALIAN MENU**



# **DESSERTS**

## CANNOLO SICILIANO

Sweet Sicilian pastry shell filled with creamy sweet Ricotta

5.95

## ITALIAN GELATO

3 scoops of any ice cream (please ask for flavours)

5.95

## SICILIAN LEMON SORBET

Fresh Sicilian lemon granita sorbet

5.95

#### **BISCOFF CHEESECAKE**

Crushed lotus biscuit base, creamy biscoff cheese, topped with melted biscoff

6.95

# HOME MADE TIRAMISU

Espresso and liquor soaked Savoiardi sponge fingers between layers of cream and mascarpone

6 95

#### HOME MADE BANOFFEE PIE

buttery biscuit base, caramel, layers of banana, topped with Chantilly vanilla

cream

7.50





