

Salvatore's



- SMALL PLATES -

ARANCINI	10
<i>risotto balls filled with basil, tomato and fresh mozzarella in a marinara dipping sauce</i>	
CALAMARI FRITTI	12
<i>banana peppers, pesto tartar sauce</i>	
BAKED MEATBALLS	10
<i>house-made beef and pork meatballs, marinara, provolone, parmigiano</i>	
GARLIC BREAD	8
<i>house-baked bread, fresh garlic, parmigiano, mozzarella, oregano</i>	
CHICKEN CROCCANTE	9
<i>all natural chicken tenders, fried, with your choice of signature herb butter sauce or buffalo sauce</i>	
SCALLOPS LIMONCELLO*	14
<i>pan seared, limoncello cream sauce</i>	
CAPRESE	11
<i>vine ripened tomatoes, fresh mozzarella, basil, evoo</i>	

- SALAD -

ROMANA	7
<i>romaine hearts, house made croutons, shaved parmigiano</i>	
SIGNATURE	9
<i>mixed greens, gorgonzola, apples, signature dressing</i>	
SALMON*	16
<i>grilled salmon filet, cucumber, chopped mixed greens, gorgonzola, grilled asparagus, red onion, signature dressing</i>	
STEAK & BLEU*	17
<i>marinated steak tips, romaine, arugula, red onion, tomato, bleu cheese</i>	

- FLATBREADS -

MARGHERITA	8
<i>our version of the Neapolitan classic</i>	
BRUSCHETTA	9
<i>tomato, basil, garlic, red onion, fresh mozzarella, balsamic reduction</i>	
SWEET CHILI CHICKEN	11
<i>roasted chicken, sweet chili sauce, mozzarella, torn basil</i>	

- ENTRÉES -

LOCAL HADDOCK	23
<i>choice of Piccata, Florentine, or Livornese</i>	
CITRUS SALMON*	24
<i>Grand Marnier glazed salmon, arugula and red onion salad, chef's potato, vegetable</i>	
MARSALA	19/24
<i>all natural chicken or veal, pancetta mushroom Marsala sauce, chef's potato, vegetable</i>	
PICCATA	19/24
<i>all natural chicken or veal, lemon caper sauce, chef's potato, vegetable</i>	
SALTIMBOCCA	20/25
<i>all natural chicken or veal, prosciutto, provolone, white wine sage sauce, chef's potato, vegetable</i>	
THE PARMS	19/20/24
<i>choice of eggplant, chicken or veal parmesan, imported pasta, marinara sauce, mozzarella</i>	
STEAK TIPS*	24
<i>1 pound of marinated steak tips, hand cut fries, coleslaw</i>	
SALVATORE'S BURGER*	13
<i>½ pound angus burger, Vermont cheddar, shredded lettuce, vine ripened tomato, red onion, fries, cole slaw</i>	
BURGER ADD ONS whole grain mustard aioli • Sriracha mayo bacon 2 • fried egg 1	

🔪 BECOME A CHEF! ask your server about Salvatore's cooking classes.

CHEF'S PLAYGROUND

Our talented chef's proudly present their seasonal creations.



Executive Chef: *Willie Laboy*

PREPARED FOR YOU BY

Location: *Lawrence*

LASAGNA WITH MINI MEATBALLS | 21

Our house made lasagna layered with ricotta fresh mozzarella and topped with our homemade marinara served with our house made mini meatballs

CHICKEN MARSALA RAVIOLI | 19

Fresh cheese ravioli with pancetta, mushrooms and marsala wine sauce

COBB SALAD | 18

Field greens and romaine lettuce served with chicken, avocado, egg, bacon, and American cheese served with a tarragon ranch vinaigrette

CHICKEN PUTTANESCA | 23

Pan seared chicken breast with garlic, shallots, red pepper flakes, anchovies capers and Kalamata olives served over malfaldine pasta

SHRIMP SALAD | 16

Grilled shrimp served over a bed of spinach and mixed greens with candied pecans, raisins and goat cheese served with our house made balsamic vinaigrette

PASTA ZUCCA WITH SPICY SAUSAGE | 25

Roasted butternut squash, and fresh Italian spicy sausage served over Malfaldine pasta in a butter and parmesan cheese sauce

CHICKEN VALDOSTANA Malfaldine | 23

Malfaldine pasta with chicken, prosciutto, sage served in a light cream sauce topped with fried mozzarella cubes

ROASTED PORK CHOP | 26

Served with an apple cinnamon demi-glacé, chef's potato and vegetables

FLATBREAD WITH SUNDRIED TOMATOES | 12

Chicken and mushrooms

SHRIMP LINGUINE WITH CHERRY TOMATOES | 22

Kalamata olives and capers in a light white wine and cream sauce over linguine pasta

CHICKEN FRANCAISE | 24

Eggs and flour dipped chicken breast with artichokes and sundried tomatoes over malfaldine pasta in a lemon butter sauce

BBQ HALF CHICKEN | 23

Served with chef's potato and seasonal vegetable medley

ANTIPASTO SALAD | 14

Imported meats, mozzarella cheese and banana peppers over a garden salad

SEARED SCALLOPS | 28

Served with a parsnip puree, and a sweet corn and bacon relish, with a red pepper coulis

- PASTA -

CHICKEN BROCCOLI ALFREDO	19
<i>all natural chicken, imported pasta, broccoli florets, alfredo sauce</i>	
LINGUINE & MEATBALLS	16
<i>house-made beef and pork meatballs, linguine, marinara, parmigiano</i>	
GNOCCHI & SAUSAGE	16
<i>potato gnocchi, sweet onions, marinara, goat cheese</i>	
SHRIMP & SCALLOP FRA DIAVOLO	23
<i>spicy pomodoro sauce, imported pasta</i>	
PAPPARDELLE BOLOGNESE	20
<i>traditionally made with veal, beef, pork, tomato, cream, parmigiano</i>	
LOBSTER & SHRIMP RAVIOLI	25
<i>vodka cream sauce, arugula, tomato</i>	
BUTTERNUT SQUASH RAVIOLI	20
<i>roasted butternut, fig, gorgonzola cream sauce</i>	

GLUTEN FREE MENU AVAILABLE UPON REQUEST

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

18% Gratuity will be added to parties of 6 or more.

Salvatore's



WHITES BY THE GLASS

PROSECCO, MARTINI & ROSSI, ITALY, 187ml	9
CATTARATO, SALVATORE'S WHITE BLEND, SICILY	8
PINOT GRIGIO, MORASSUTI ITALY	7
PINOT GRIGIO, RUFFINO LUMINA, ITALY	9
SAUVIGNON BLANC, GUENOC, CA	8
SAUVIGNON BLANC, NOBILO ICON, NZ	10
MOSCATO, SENSI, SICILY	7
RIESLING, BLUFELD, GERMANY	8
CHARDONNAY, REX GOLIATH, CA	7
CHARDONNAY, CLOS DU BOIS, CA	9
CHARDONNAY, SIMI, SONOMA, CA	12
ROSE, CARPINETO DOGAJOLO ROSE, ITALY	10
WHITE ZINFANDEL, WOODBRIDGE, CA	7

WHITES BY THE BOTTLE

PROSECCO, MARTINI & ROSSI, ITALY	36
CATTARATO, SALVATORE'S WHITE BLEND, SICILY	25
BRUT SPARKLING, DOMAINE CARNEROS, SONOMA, CA	47
PINOT GRIGIO, MORASSUTI, ITALY	20
PINOT GRIGIO, RUFFINO LUMINA, ITALY	26
PINOT GRIGIO, PIGHIN, ITALY	35
SAUVIGNON BLANC, GUENOC, CA	23
SAUVIGNON BLANC, NOBILO ICON, NZ	32
MOSCATO, SENSI, SICILY	20
RIESLING, BLUFELD, GERMANY	23
RIESLING, CLEAN SLATE, GERMANY	29
CHARDONNAY, REX GOLIATH, CA	20
CHARDONNAY, CLOS DU BOIS, CA	25
CHARDONNAY, SIMI, SONOMA, CA	29
CHARDONNAY, HOOK & LADDER, CA	38
CHARDONNAY, SONOMA CUTRER, SONOMA, CA	44
ROSE, CARPINETO DOGAJOLO ROSE, ITALY	29
WHITE ZINFANDEL, WOODBRIDGE, CA	19

REDS BY THE GLASS

NERO D'AVOLA, HARIS, SICILY	8
MONTEPULCIANO D ABRUZZO, SENSI, ABRUZZO	8
PINOT NOIR, MARK WEST, CA	8
PINOT NOIR, HOOK & LADDER RUSSIAN RIVER, CA	12
MERLOT, REX GOLIATH, CA	7
MERLOT, WILD HORSE, PASO ROBLES, CA	10
SUPER TUSCAN, ALTESINO, TUSCANY	12
CHIANTI, SENSI, DOCG, TUSCANY	7
CHIANTI CLASSICO, QUERCETO, TUSCANY	11
SANGIOVESE, DI MAJO MOLISE, ITALY	8
RED BLEND, FRESCOBALDI REMOLE, TUSCANY	8
MALBEC, KAIKEN RESERVE, ARGENTINA	8
CABERNET SAUVIGNON, FETZER CRIMSON, CA	8
CABERNET SAUVIGNON, CONCANNON FOUNDER'S RESERVE 10 PASO ROBLES, CA	10
CABERNET SAUVIGNON, ST FRANCIS, SONOMA, CA	12

REDS BY THE BOTTLE

NERO D'AVOLA, HARIS, SICILY	25
MONTEPULCIANO D ABRUZZO, SENSI, ABRUZZO	26
PINOT NOIR, MARK WEST, CA	26
PINOT NOIR, HOOK & LADDER RUSSIAN RIVER, CA	39
PINOT NOIR, ACROBAT BY KING ESTATES, OR	44
MERLOT, REX GOLIATH, CA	20
MERLOT, WILD HORSE, PASO ROBLES, CA	32
CHIANTI, SENSI, DOCG, TUSCANY	23
CHIANTI CLASSICO, QUERCETO, TUSCANY	34
CHIANTI RESERVA, DOCG, DELCAMPO SENSI, TUSCANY	43
SANGIOVESE DI MAJO MOLISE, ITALY	23
RED BLEND, FRESCOBALDI REMOLE, TUSCANY	24
MALBEC, KAIKEN RESERVE, ARGENTINA	26
CABERNET SAUVIGNON, FETZER CRIMSON, CA	21
CABERNET SAUVIGNON, CONCANNON RESERVE PASO ROBLES, CA	32
CABERNET SAUVIGNON, ST FRANCIS, SONOMA, CA	39
CABERNET SAUVIGNON, FRANCISCAN ESTATES, NAPA	57
CABERNET SAUVIGNON, HOOK & LADDER RUSSIAN RIVER, CA	49
ZINFANDEL, RAVENSWOOD 'TELEDESCHI VINEYARDS' DRY CREEK, CA	34
VALPOLICELLA, ZENATO, VENETO, ITALY	38
BABY AMARONE, ZENATO RIPASSA, VENETO, ITALY	49
SUPER TUSCAN, ALTESINO, TUSCANY	36
SUPER TUSCAN, SENSI, BOLGHERI DOC	49
BARBARESCO, BALBI SOPRANI, PIEDMONT	57
BARBERA D ASTI, BALBI SOPRANI, PIEDMONT	39