

# Salvatore's

- DINNER MENU -



## - SMALL PLATES -

<b>ARANCINI</b> GF.....	11
<i>risotto balls filled with basil, tomato and fresh mozzarella in a marinara dipping sauce</i>	
<b>CALAMARI FRITTI</b> .....	14
<i>banana peppers, pesto tartar sauce</i>	
<b>BAKED MEATBALLS</b> .....	11
<i>house-made beef and pork meatballs, marinara, provolone, parmigiano</i>	
<b>GARLIC BREAD</b> .....	9
<i>house baked bread, fresh garlic, parmigiano, mozzarella, oregano</i>	
<b>CHICKEN CROCCANTE</b> GF.....	10
<i>crispy tenders, herb butter sauce or buffalo sauce</i>	
<b>SCALLOPS LIMONCELLO*</b> GF.....	15
<i>pan seared, limoncello cream sauce</i>	
<b>CAPRESE</b> GF.....	12
<i>wine ripened tomatoes, fresh mozzarella, basil, evoo</i>	

## - SALADS -

<b>ROMANA</b> GF.....	8
<i>romaine hearts, house made croutons, shaved parmigiano, caesar dressing</i>	
<b>SIGNATURE</b> GF.....	10
<i>mixed greens, gorgonzola, apples, signature dressing</i>	
<b>GRILLED SALMON*</b> GF.....	17
<i>chopped greens, mixed vegetables, gorgonzola, asparagus, signature dressing</i>	
<b>STEAK &amp; BLEU SALAD*</b> GF.....	18
<i>marinated steak tips, romaine, arugula, red onion, tomato, bleu cheese crumbles, bleu cheese dressing</i>	

## - FLATBREADS -

<b>MARGHERITA</b> .....	9
<i>tomodoro sauce, fresh mozzarella, basil, evoo</i>	
<b>BRUSCHETTA</b> .....	10
<i>tomato, basil, garlic, red onion, fresh mozzarella, balsamic reduction</i>	
<b>SWEET CHILI CHICKEN</b> .....	12
<i>sweet chili sauce, mozzarella, torn basil</i>	

## - ENTRÉES -

<b>LOCAL HADDOCK*</b> GF.....	25
<i>choice of Piccata, Florentine, or Livornese</i>	
<b>CITRUS SALMON*</b> GF.....	26
<i>Grand Marnier glazed salmon, arugula and red onion salad, chef's potato, vegetable</i>	
<b>MARSALA</b> GF.....	21/26
<i>all natural chicken or veal, pancetta mushroom marsala sauce, chef's potato, vegetable</i>	
<b>PICCATA</b> GF.....	21/26
<i>all natural chicken or veal, lemon caper sauce, chef's potato, vegetable</i>	
<b>SALTIMBOCCA</b> .....	21/26
<i>all natural chicken or veal, prosciutto, provolone, white wine sage sauce, chef's potato, vegetable</i>	
<b>THE PARMS</b> GF.....	20/22/26
<i>choice of eggplant, chicken or veal parmesan, imported pasta, marinara sauce, mozzarella</i>	
<b>STEAK TIPS*</b> GF.....	25
<i>1 pound of marinated steak tips, hand cut fries, coleslaw</i>	
<b>SALVATORE'S BURGER</b> GF.....	14
<i>1/2 pound angus burger, Vermont cheddar, shredded lettuce, vine ripened tomato, red onion, fries, cole slaw</i>	
<b>BURGER ADD ON'S</b>	
<i>whole grain mustard aioli   sriracha mayo</i>	
<i>bacon 2   fried egg 1</i>	

## CHEF'S PLAYGROUND

seasonal creations



PREPARED FOR YOU BY

Executive Chef: *Jimi Gallant*

Location: *Andover*

### ZUPPA DI PESCE | 16

*shellfish, salmon belly, cioppino style brodo + grilled bread*

### BANG BANG SHRIMP | 14

*mango + scallions*

### MAC & CHEESE | 12

*ditalini, really good bacon, peas + crumbs*

### SAUSAGE PEPPERS & ONIONS | 15

*chicken basil link, shishitos, cipollinis + salsa verde*

### JERK WINGS | 12

*ranch, scallions + agave*

### TINY MEATBALLS | 12

*creamy spicy sauce, basil, peas + parmesan*

### HUMMUS & HARISSA | 11

*goat's cheese, olives + mini pitas*

### ANTIPASTO | 15

*sliced meats, cheese, fig mostarda + pickles*

### MUSSELS | 14

*roasted garlic, lemon, fennel + capers*

## - PASTA -

<b>CHICKEN BROCCOLI ALFREDO</b> GF.....	21
<i>all natural chicken, imported pasta, broccoli florets, alfredo sauce</i>	
<b>LINGUINE &amp; MEATBALLS</b> .....	17
<i>house-made beef and pork meatballs, linguine, marinara, parmigiano</i>	
<b>GNOCCHI &amp; SAUSAGE</b> .....	17
<i>potato gnocchi, sweet onions, marinara, goat cheese</i>	
<b>SHRIMP &amp; SCALLOP FRA DIAVOLO</b> GF.....	25
<i>spicy pomodoro sauce, imported pasta</i>	
<b>PAPPARDELLE BOLOGNESE</b> GF.....	21
<i>traditionally made with veal, beef, pork, tomato and cream, parmigiano</i>	
<b>LOBSTER &amp; SHRIMP RAVIOLI</b> .....	27
<i>vodka cream sauce, arugula, tomato</i>	
<b>BUTTERNUT SQUASH RAVIOLI</b> .....	21
<i>roasted butternut, fig, gorgonzola cream sauce</i>	

DINNER SERVED MONDAY THROUGH SATURDAY 4:00PM UNTIL CLOSE, AND ALL DAY ON SUNDAY

\*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.

20% Gratuity will be added to parties of 6 or more

GF - Available Gluten Free