

Salvatore's

- DINNER MENU -



- SMALL PLATES -

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

- SALADS -

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

- FLATBREADS -

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

- ENTRÉES -

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

CHEF'S PLAYGROUND

seasonal creations



Executive Chef *Jimi Gallant*

Location: *Andover*

BOX OF TOTS | 9

parmesan, parsley, garlic butter, aioli

MAC & CHEESE | 12

ditalini, really good bacon, peas, crumbs

PORK SHANK | 16

Carolina style bbq, ranch, scallions

SAUSAGE & PICKLES | 11

crispy sweet Italian, kosher dill chips, parmesan, mustard

SHRIMP & NOODLE BOX | 23

linguini, basil pesto, prosciutto, arugula, cream, parmesan

HUMMUS & HARISSA | 11

feta, olives, mini pitas

ANTIPASTO | 17

sliced meats, cheese, fig Mostarda, Pickles

PICCATA MUSSELS | 13

shallots, capers, garlic, vino, butter

- PASTA -

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