

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 chefs proudly present their seasonal creations.



Executive Chef: **Brandon Allardice**

PREPARED FOR YOU BY

Location: **Medford**

ROASTED SCALLOPS | 18

applewood smoked bacon, fresh mission figs, apple butter

BLACK TRUFFLE BURATTA | 14

heirloom grape tomatoes, arugula, garlic crostini, evoo

ARTICHOKE FLATBREAD | 13

imported spicy Spanish chorizo, roasted tomato, caramelized red onion

CHARCUTERIE | 18

artisan meats & cheeses, marinated roasted vegetables, select dried fruits

GRILLED OCTOPUS | 24

couscous, sweet roasted tomatoes, grilled fennel

LAMB LOLLIPOPS | 16

mint & dried cranberry couscous, pomegranate balsamic reduction

PEI MUSSELS | 12

chorizo, grilled fennel, white wine, garlic

ROASTED STATLER CACCIATORE | 22

12 oz. chicken breast, mushroom, onion, bell pepper, tomato, parmesan polenta

BOSTON STRIP STEAK | 30

8 oz grilled steak, mushroom & caramelized onion ragout, roasted brussel sprouts, crispy sweet potato fries

RISOTTO | 28

Duck confit, dried cranberry, port wine, arugula, mascarpone, pomegranate glaze

- 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.