

Salvatore's Pizza

Pane

Pane Fresco (v) £3.25
A selection of baked focaccia served with extra virgin olive oil.

Pane All'aglio

Garlic bread:

Semplice (v) £2.95
Plain.

Pomodoro (v) £3.95
With tomato.

Formaggio (v) £4.45
With cheese.

Mexicano (v) £3.95
With onions and chilli.

Antipasti

Olives (v) £2.65
Marinated mixed olives with garlic and herbs.

Antipasto

A selection of our favourite antipasti, perfect for sharing:

Antipasto Rustico £12.95
Parma ham and melon, bresaola rolled with rocket and Parmesan, olives and artichokes, baby plum tomato and torn mozzarella, marinated mushrooms and char grilled aubergine and courgette Bruschetta and Italian spicy salami.

Antipasto Mediterraneo £14.95
Deep fried calamari and whitebait, char grilled king prawns, artichokes and olives, smoked salmon rolled with spinach and ricotta, sea food crostini and rocket and Parmesan salad.

Primi

Crostini Misti (v) £4.25
Three individually topped crostini, with fresh tomatoes, garlic and basil marinated mixed mushroom and char grilled aubergine and courgette.

Gamberoni Aglio e Olio £7.25
Sautéed king prawns with garlic, paprika and white wine.

Funghi Ripieni (v) £5.65
Stuffed mushrooms with garlic breadcrumbs, parsley, white wine and baked in the oven.

Antipasto Mare £7.25
A mix of scotch salmon, prawns and marinated squid.

Timballo di Vegetali con Formaggio di Capra (v) £6.25
Layers of mixed char grilled vegetables, spinach and goats cheese baked in the oven. Finished with rocket and olive oil.

Cozze - Alla Panna £6.45
Mussels with white wine cream and parsley served with toasted crostini.

Al Pomodoro £6.45
Mussels with tomato white wine, garlic and onion served with toasted crostini.

Crostini con Fegato £5.95
Fresh chicken livers pan fried with onions and white wine with a touch of chilli on toasted crostini.

Calamari Fritti £6.25
Lightly fried squid served with tartar sauce and lemon.

Prosciutto e Melone £6.35
Melon wrapped with Italian cured Parma ham.

Costolette di Maiale £6.45
Slow cooked pork ribs smothered in our own special sauce.

Funghi Salvatore (v) £6.25
Our famous garlic stuffed mushrooms topped with tomato and mozzarella and baked in the oven.

Caprese (v) £5.85
Vine ripened tomatoes with buffalo mozzarella finished with fresh basil and olive oil.

Margherita (v) £6.25
Mozzarella, tomato & fresh basil.

Quattro Formaggi £7.95
A blend of mozzarella, fontina, taleggio and Parmesan cheese.

Florentina (v) £7.55
Spinach, Parmesan and a free range egg finished with olives and garlic oil.

Cotto e Funghi £7.25
Prosciutto cotto ham, olives and mushrooms.

Capra Dolce (v) £8.65
Goat's cheese, red onion, sun blushed tomatoes and tangy caramelised onion chutney.

Montagne £8.15
Salame, prosciutto cotto ham, artichokes and olives. Finished with a drizzle of garlic oil.

Padrone £9.15
Torn chicken breast, sun blushed tomatoes and chargrilled Italian vegetables on a rich tomato and pesto base.

Napoletana £7.45
Tuna, anchovies, capers, red onions and olives on a tomato base.

Rustica £8.85
Mozzarella, olives and tomato pizza. Finished with rocket, Parmesan and Parma ham once out of the oven.

Ortolana (v) £8.25
Asparagus, artichokes, red peppers, mushrooms and cherry tomatoes on a red pesto base drizzled with garlic oil.

Piccante £8.15
Fiery hot spicy beef, salame and red onions.

Pasta

Lasagne al Forno £8.15
Oven baked layered pasta with Bolognese sauce, béchamel, tomato, mozzarella and topped with fresh Parmesan.

Risotto Primavera (v) £8.25
Arborio rice cooked with asparagus and peas then topped with rocket and Parmesan shavings.

Penne al Pesto (n) £9.15
Torn strips of chicken and red onion in a pesto sauce topped with toasted pine nuts.

Rigatoni con Polpette £9.25
Hand rolled Italian meat balls in home made tomato sauce.

Parmigiana di Melanzane (v) £8.65
Baked aubergine with tomato, mozzarella, basil and Parmesan.

Spaghetti Carbonara £8.45
Italian smoked bacon and egg cooked in a Parmesan cream sauce finished with freshly milled cracked black pepper.

Fusilli e Broccoli Piccante £8.75
Spicy Italian sausage and broccoli cooked with fresh tomato chilli and fresh basil.

Ravioli al Pomodoro e Basilico (v) £7.85
Fresh ravioli filled with spinach and ricotta in a simple tomato and basil sauce.

Crespella di Pollo £8.55
Thin pancakes filled with chicken, onions and rosemary baked in the oven with béchamel tomato and mozzarella.

Penne Arrabiata £8.25
Spicy Italian sausage with onions and tomato sauce.

Risotto Affumicato £9.15
Arborio rice tossed with smoked chicken, mushrooms, tomato and a touch of cream.

Spaghetti allo Scoglio £10.75
King prawns, scallops, squid and mussels tossed in garlic white wine and a touch of chilli.

Fusilli al Salmone £9.15
Smoked salmon, onion and peas with white wine and cream.

Rigatoni Matriciana £8.45
Smoky bacon, chilli, onion and tomato sauce.

Cannelloni Giardiniera (v) £9.05
Tubes of pasta stuffed with ricotta, courgette, sun blush tomatoes, basil and feta cheese, topped with tomato and mozzarella then baked.

Secondi

Pesce

Filletto di Branzino £16.95
Pan fried fillet of seabass served on fresh rocket with a light chopped tomato, white wine and garlic sauce.

Merluzzo in Crosta £15.45
Baked fillet of cod topped with a crispy shellfish crust finished with a lemon, parsley and olive oil dressing.

Zuppa di Pesce £18.95
Italian fish stew, monk fish, mussels, king prawns, scallops and squid in a tomato white wine and garlic sauce finished with fresh basil and served with toasted crostini.

Insalata Tonno £17.25
Grilled tuna steak on a bed of baby leaves with whole white anchovies, capers, new potatoes, egg, fine beans and olives.

Carne

Pollo alla Valdostana £13.45
Baked breast of chicken stuffed with fontina cheese, ham and spinach.

Vitello Saltimbocca £18.95
Escalopes of veal cooked with Parma ham, sage and marsala.

Pollo alla Milanese £14.25
Lightly fried breaded chicken breast served with spaghetti in a tomato sauce.

Tagliata di Medaglioni £19.45
Char grilled medallions of fillet sliced between fresh rocket and Parmesan, drizzled with olive oil and served with a Béarnaise sauce and home made chips.

Pollo Calabrese £12.95
Pan fried breast of chicken with sweet peppers, mushrooms and onion in a red wine, fresh chilli and garlic sauce.

Anatra All'Orange £15.45
Pan fried duck breast cooked in a Grand Marnier and orange zest sauce.

Cosciotto D'Agnello £16.95
Slow cooked tender lamb shank served on mash potato and minted gravy.

Filetto alla Griglia

Char grilled 8oz fillet steak served:

Plain £18.55

Con Gamberoni £19.95
With fresh king prawns, chilli and garlic.

Calabrese £18.95
Sweet peppers, mushrooms and onion in a red wine, fresh chilli and garlic sauce.

Rossini £19.45
Finished in a Madeira and red wine sauce with pâté, a touch of tomato and a pâté crostini.

Fracosta alla Griglia

Char grilled sirloin steak served:

Plain £16.55

Pepe Verde £17.45
Green peppercorns, red wine, brandy and fresh cream.

Contorni

Roast Potatoes £1.95

Chunky Chips £1.95

New Potatoes £2.25

Seasonal Greens £2.45

Honey Roasted Baby Carrots £1.95

Courgette Fritti £2.95

Mixed Salad £2.95

Rocket and Parmesan Salad £2.95

Vine Tomato and Red Onion Salad £2.65

(n) May contain nuts or traces of nuts

(v) Vegetarian

All meat weights are pre-cooked

Prices include VAT

A discretionary 10% service charge will be added to parties of 8 or more

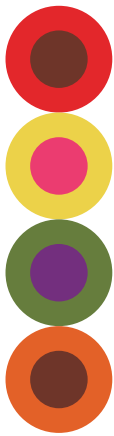
Also at:

Garstang

18 Church Street
Garstang
PR3 1PA
01995 601725

Penwortham

63 Liverpool Road
Penwortham
Preston PR1 9XD
01772 746602



Salvatore's

Vino Bianco

175ml 250ml Bottle

Very Dry, Delicate and Subtle

Organic Pinot Grigio, Vinuva
Italy, Veneto 2007 £16.95

Frascati Superiore, Fontana Candida
Italy, Lazio 2006 £17.95

Gavi di Gavi, Toledana
Italy, Piedmont, 2006 £25.95

Pinot Grigio, Marchesini
Italy, Veneto 2006 £4.05 £5.20 £15.45

Verdicchio dei Castelli di Jesi Classico
Italy, Marche 2006 £16.95

Dry, Herbaceous or Aromatic

Sauvignon Blanc, Casa La Joya
Chile, Colchagua Valley, 2007 £3.95 £5.15 £14.95

Sauvignon Chardonnay, Vita
Italy, 2007 £3.25 £4.25 £12.95

Juicy, Fruit-driven and Ripe

Chardonnay, Domini Villa Lanata
Italy, Piedmont, 2006 £20.95

Orvieto Classico, Bigi
Italy, Umbria 2006 £4.10 £5.35 £15.95

Vino Rosso

175ml 250ml Bottle

Light, Simple, Delicate Reds

Valpolicella, Vitis Nostra
Italy, Veneto, 2006 £4.25 £5.70 £16.95

Merlot-Cabernet, Vita
Italy, 2007 £3.25 £4.25 £12.95

Cabernet, Marchesini
Italy, Veneto, 2006 £4.10 £5.35 £15.95

Juicy, Fruit-led Medium-bodied

Chianti Riserva, Trambusti
Italy, Tuscany, 2004 £20.95

Primitivo-Merlot, Da Luca
Italy, Puglia, 2006 £3.95 £5.15 £14.95

Montepulciano d'Abruzzo, Valle Reale
Italy, Abruzzo, 2006 £21.45

Rioja Marques de Morano, Crianza Tinto
Spain, Rioja, 2005 £22.45

Pinot Noir, Kleine Zalze
South Africa, Stellenbosch, 2007 £23.95

Spicy, Peppery, Warming

Barbera d'Asti Superiore, Santa Orsola
Italy, Piedmont, 2003 £17.95

Oaked, Intense and Concentrated

Nero d'Avola, Calatrasi
Italy, Sicily, 2006 £20.95

Merlot Gran Reserve, Casa La Joya
Chile, Colchagua Valley, 2006 £21.95

Vino Rosato

175ml 250ml Bottle

Pinot Grigio Rosato, Marchesini

Italy, Veneto, 2006 £4.10 £5.35 £15.95

Zinfandel Rosé, Vita
Italy, 2008 £3.25 £4.25 £12.95

Champagne

125ml 250ml Bottle

Prosecco, Fantinel
Italy, Veneto £4.35 £23.95
A refreshing, dry, fruity sparkling wine using the Prosecco grape.

Prosecco Rose, Fantinel
Italy, Veneto £4.55 £25.95
Attractive strawberry and forest fruit flavored sparkler with a bit of sweetness on the finish.

Asti Spumante, Sant Orsola
Italy, Piedmont £18.95
The classic Italian sparkling wine, light and fresh with the traditional sweet finish.

Louis Dornier et Fils Brut
£5.15 £29.95

Moët & Chandon Brut Impérial
£46.95

Veuve Clicquot Yellow Label Brut
£54.95

Laurent-Perrier Cuvée Rosé Brut
£74.95

Dom Pérignon Brut
£149.95

We have carefully selected all our wine to complement each dish on our menu, but here are a few examples of truly fine wine at its best

Sancerre, Joseph Mallot
France, Loire Valley, 2006 £36.45

A superior wine made in an underground cellar beneath the town of Sancerre. The use of skin contact increases the flavour and weight, while the nose is packed with gooseberry fruit.

Chablis Reserve, J. Moreau et Fils
France, Chablis 2000 £53.95

A fat, mature Chablis from a great vintage, produced by the internationally renowned J. Moreau et Fils in their Chablis house established in 1814. Matured for six months in three year oak barrels adding a subtle toasty dimension on the palate.

Barolo, Domini Villa Lanata
Italy, Piedmont, 2003 £54.95

This violet colour wine is produced in the Nebbiolo vineyards of Lo Zoccolao situated in the village of Barolo itself. This superior selection has been matured in the traditional way for three years in large oak barrels before bottling. A wine with great complexity and smoothness finished with a deep bramble berry tone.

Amarone della Valpolicella Classico, Bolla
Italy, Veneto, 2004 £78.95

Bolla was the first winery in the Veronese region to bottle and market Amarone back in 1953 and little has changed in the way they produce this fantastic wine. Semi dried grapes are used to increase the concentration making it an incredibly rich wine with soft everlasting tannins blending to create a balanced and harmonious velvet finish.

Brunello di Montalcino, Ruffino
Italy, Tuscany, 2003 £89.95

Made from 100% Sangiovese Grosso grapes grown on the Greppone Mazzi estate which has some of the regions highest vineyards at 460 meters above sea level. The cooler air results in a long, slow maturation process that is reflected in the quality of the wine. While typically intense, full bodied and packed with ripe fruit it also exhibits a complex perfumed aroma.

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