

Prix Fixe Menus

~available Sunday to Thursday~

Salvatore's 6 for 60 Freehand Tasting Menu add Wine-Pairing for 35 pp

Salvatore will surprise and delight all the guests at your table with choices from our full menu

or

DIY 3-Course Prix Fixe for 45

Appetizers

~please choose one~

Timballo

Eggplant parmesan timbale

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### **Polpettine**

*Meatballs in tomato & basil sauce*

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Burrata

Burrata, roasted peppers, black olives, fresh basil

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### **Tartare di salmone**

*Salmon tartar, bread cream, escarole cream, gin tonic gelatin, olive powder*

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Insalata di rucola

Arugula salad with pears and pecorino cheese

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### **Insalata di Cesare**

*Salvatore's Caesar Salad*

## Entrées

~please choose one~

### **Tonnarelli**

*Homemade tonnarelli tossed in pecorino cheese & whole black peppercorns*

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Fettuccine Rosse

Red Fettuccine: beets & mint, gorgonzola fondue, baked dry ricotta

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### **Orecchiette**

*Orecchiette with broccoli rabe, crumbled sausage, shaved pecorino*

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Risotto

Risotto with parmesan, coffee, e pumpkin purée

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### **Salmone**

*Salmon with cherry tomatoes, capers, & olives with an anchovy cauliflower foam & burnt onion powder*

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Pollo

Chicken milanese with potato mille-feuilles, taleggio & truffle fondu

Desserts

~please choose one~

Tiramisù: *Amaretto tiramisù with apricot sauce & espresso Italian ice*

Spuma: *White chocolate foam, passion fruit, chocolate cookie powder*

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**Cannoli:** *Deconstructed cannoli*