

SALVATORE'S

CUCINA ITALIANA

WELCOME TO SALVATORE'S CUCINA ITALIANA.

AS WE CONTINUE OUR "REBIRTH", PLEASE KNOW THAT SOME PARTS OF THE RESTAURANT ARE STILL UNDER CONSTRUCTION.

OUR MISSION IS TO CELEBRATE THE PURITY AND SIMPLICITY OF ITALIAN CUISINE, USING ONLY THE FINEST AND FRESHEST INGREDIENTS.

WE SOURCE A MAJORITY OF OUR ORGANIC PRODUCE FROM LOCAL, FAMILY OWNED FARMS, INCLUDING:

THE FARM STAND WEST, VALDIVIA FARMS AND MACIEL FAMILY FARM

IN AN EFFORT TO HELP WITH OUR STATE'S WATER CRISIS, WATER IS NOW SERVED ONLY UPON REQUEST.

AN AUTOMATIC GRATUITY OF 18% IS CHARGED ON PARTIES OF 6 OR MORE.
\$5 SPLIT ENTRÉE CHARGE.

ESTABLISHED 1987



ANTIPASTI ED INSALATE

COZZE MARINATE

P.E.I. BLACK MUSSELS SERVED IN A SPICY TOMATO BROTH WITH GARLIC, OLIVE OIL, WHITE WINE AND PEPERONCINO. 16

FRUTTI DI MARE ALLA GRIGLIA

SHRIMP, SCALLOPS WRAPPED IN SPECK, POTATO AND ASPARAGUS ALL GRILLED AND SERVED WITH HOMEMADE LEMON AIOLI. 19

ANTIPASTO ALL'ITALIANA

A CLASSIC ANTIPASTO OF PROSCIUTTO AND MELON, CAPRESE, SALAMI, CAPONATA, OLIVES AND CHEESE. 16

VARIETÀ MISTA DI BRUSCHETTE

A SAMPLING OF TWO DELICIOUS BRUSCHETTE:
DICED TOMATO, BASIL, AND GARLIC / SHRIMP, ARUGULA, SHAVED PARMIGIANO AND LIMONCELLO. 14

POLPETTINE DI MANZO

WE GAVE IN TO YOUR REQUESTS. HOMEMADE ALL CERTIFIED ANGUS BEEF MEATBALLS IN A SLOW COOKED MARINARA SAUCE. 14

SALSICCE E FAGIOLI BORLOTTI

ITALIAN COMFORT FOOD AT ITS BEST. HANDMADE PORK SAUSAGES FLAVORED WITH A UNIQUE BLEND OF HERBS AND SPICES. TRUE TO ROMAN TRADITION, SERVED ON A BED OF BORLOTTI BEANS IN A LIGHT TOMATO SAUCE. 18

INSALATA MISTA

ASSORTED FRESH GREENS, TOMATO, CUCUMBER AND CARROT TOPPED WITH CRUMBLed GOAT CHEESE IN OUR HOUSE DRESSING. 10

INSALATA DI CATERINA DE'MEDICI

INSPIRED BY THE COURTLY TASTE OF QUEEN CATERINA DE'MEDICI: A ROSETTE OF RADICCHIO AND BELGIAN ENDIVE, FILLED WITH SPRING MIX TOSSED IN A LEMON DRESSING. ACCENTED BY SLICES OF PECORINO TOSCANO DRIZZLED WITH HONEY AND TOASTED PINE NUTS. 14

INSALATA DI CAPRESE CON BURRATA

LOCAL FARMER'S MARKET HEIRLOOM TOMATOES WITH FRESH CREAMY BURRATA CHEESE, ACCENTED WITH EXTRA VIRGIN OLIVE OIL, FRESH BASIL AND IMPORTED DRIED ITALIAN OREGANO. 17

INSALATA D'INVERNO

ARUGULA, BELGIAN ENDIVE, FRESH ORANGES, DRIED TART CHERRIES AND TOASTED HAZELNUTS IN A CITRUS VINAIGRETTE. 14

INSALATA DI CESARE

OUR CHEF'S VERSION OF THIS CLASSIC SALAD IS SERVED WITH HOMEMADE CROUTONS AND PARMIGIANO CHEESE. 11

ZUPPE E PRIMI PIATTI

ZUPPA DEL FRANTOIO

OLIVE PRESS SOUP. BORLOTTI BEANS, SLOWLY SIMMERED VEGETABLES, COUNTRY BREAD, HERBS AND SHARP TUSCAN OLIVE OIL. 12

ZUPPA MARITATA

TRADITIONAL ITALIAN WEDDING SOUP. MINI HOMEMADE MEATBALLS, RICE AND ESCAROLE IN A CLEAR BROTH. 14

CANNELLONI CON VITELLO E CARCIOFI

HOMEMADE CANNELLONI FILLED WITH VEAL, ARTICHOKE AND RICOTTA COVERED WITH LIGHT BÉCHAMEL AND A TOUCH OF TOMATO AND MOZZARELLA. 16/25

SPAGHETTI CON GAMBERONI, VONGOLE E ZUCCHINE

SPAGHETTI PASTA TOSSED WITH SHRIMP, CLAMS, JULIENNE ZUCCHINI, OLIVE OIL AND A TOUCH OF TOMATO. SPICY. 18/27

PENNE ALLA CAMPAGNOLA

A RUSTIC DISH FROM THE ITALIAN COUNTRYSIDE. PENNE PASTA WITH SAUTÉED ARTICHOKE, ZUCCHINI, MUSHROOMS, ENGLISH PEAS AND PROSCIUTTO. FLAVORED WITH EXTRA VIRGIN OLIVE OIL, GARLIC AND BASIL. 14/22

LASAGNA

A SIGNATURE DISH. LIGHT, MOIST AND DELICIOUS. 16/25

TRIANGOLI DI GAMBERI ED ASPARAGI

HOMEMADE TRIANGLE SHAPED PASTA FILLED WITH SHRIMP, ASPARAGUS AND RICOTTA IN A VELVETY ROSÉ SAUCE. 18/27

RAVIOLI AL BURRO E SALVIA

ANOTHER HOMEMADE FAVORITE. RAVIOLI FILLED WITH SPINACH & RICOTTA AND FINISHED WITH A CREAMY SAGE SAUCE. 16/25

SPAGHETTI ALLA BOLOGNESE CON PORCINI

SPAGHETTI IN A RICH MEAT SAUCE WITH PORCINI MUSHROOMS. 17/26

BAVETTE AL GRANCHIO DEL RISTORANTE "TRE PINI"

NAMED AFTER RAFFAELLA'S FRIENDS IN FLORENCE. HOT AND SPICY LINGUINE PASTA WITH CRAB MEAT IN A SMOOTH ROSÉ SAUCE. HIGHLY RECOMMENDED. 18/27

CAPELLINI AL POMODORO

ANGEL-HAIR PASTA IN A MARINARA SAUCE WITH DICED TOMATOES AND BASIL. 13/20

PAPA SISTO

NAMED AFTER POPE SIXTUS IV. FETTUCCINE PASTA IN A CREAMY WHITE SAUCE WITH HOMEMADE SAUSAGE, SPECK, AND A DUSTING OF FONTINA, PARMIGIANO AND MOZZARELLA CHEESES. 17/26

SECONDI

SCALOPPINE AL LIMONE

THINLY POUNDED MEDALLIONS OF THE FINEST VEAL LOIN, SAUTÉED IN A SILKY LEMON BUTTER SAUCE. SERVED WITH A SIDE OF FRESH VEGETABLES. 36

SCALOPPINE DEL RE

FIT FOR A KING. THINLY POUNDED VEAL LOIN MEDALLIONS BREADED WITH A MIX OF SOFT FRESH BREADCRUMBS, BLACK TRUFFLE AND SPECK FINISHED IN A FONDO BRUNO BRANDY SAUCE. SERVED WITH A SIDE OF FRESH VEGETABLES. 40

LOMBATA ALLA SASSI

A BONE-IN VEAL CHOP TOPPED WITH A CLASSIC SAUCE OF SAUTÉED ARTICHOKE HEARTS AND CARVED POTATOES, ACCENTED BY FRESH SAGE AND FINISHED WITH A TOUCH OF BRANDY. SERVED WITH A SIDE OF FRESH VEGETABLES. 55

OSSOBUCO CON RISOTTO

SIMPLY THE BEST OSSOBUCO IN SAN DIEGO. SLOWLY BRAISED VEAL SHANK SERVED OVER A BED OF SAFFRON RISOTTO AND TOPPED WITH AN EXQUISITE PORCINI MUSHROOM SAUCE. 48

FILETTO ALLE ERBE AROMATICHE

A CERTIFIED ANGUS FILET MIGNON GRILLED TO ORDER AND SERVED WITH A SAUCE OF AROMATIC HERBS, BALSAMIC VINEGAR AND A LIGHT TOUCH OF CREAM. SERVED WITH A SIDE OF FARM FRESH VEGETABLES. 42

BISTECCA AI FERRI CON SALSIA DEMI-GLACE

CERTIFIED ANGUS NEW YORK STEAK GRILLED TO ORDER, FINISHED WITH A BRANDY DEMI-GLACE AND TOPPED WITH CRISPY FRIED LEEKS. SERVED WITH SPAGHETTI, TOSSED IN OLIVE OIL, GARLIC, PECORINO ROMANO AND PEPPERONCINO. SERVED WITH A SIDE OF FRESH VEGETABLES. 45

COSTOLETTE D'AGNELLO ALLA SCOTTADITO

GRILLED SUCCULENT COLORADO LAMB CHOPS INFUSED WITH OLIVE OIL, ROSEMARY AND GARLIC. SERVED WITH A SIDE OF FRESH VEGETABLES. 45

POLLO ALLA PARMIGIANA

LIGHTLY BREADED CHICKEN BREAST TOPPED WITH TOMATO SAUCE AND MELTED MOZZARELLA CHEESE. SERVED WITH A SIDE OF FRESH VEGETABLES. 30

PESCE DEL MEDITERRANEO

FRESH FISH OF THE DAY, GRILLED AND TOPPED WITH A DELICATE SAUCE OF PROSECCO & WHITE GRAPES, GARNISHED WITH TOASTED ALMONDS. SERVED OVER SAFFRON RISOTTO. MARKET PRICE

SCAMPI AL PINOT GRIGIO

SUCCULENT SCAMPI IN A PINOT GRIGIO, GARLIC AND BUTTER SAUCE SERVED ALONGSIDE LINGUINI WITH SPICY MARINARA. 36

PESCE DEL GIORNO

FRESH FISH OF THE DAY. ASK YOUR SERVER FOR TODAY'S PREPARATION. MARKET PRICE