

Antipastí

Clams and Mussels \$19

A bounty of fresh Pacific Mussels steamed with tender fresh clams in a tomato and white wine brodo, rich with fresh basil and toasted garlic.

Stuffed Artichokes \$12

Fresh artichokes stuffed with a savory blend of herbs, Parmesan, and extra virgin olive oil. Served with roasted garlic mayonnaise.

Shrimp Cocktail \$16

Jumbo chilled prawns served on Baby greens with our own spicy cocktail sauce.

Fried Calamari \$17

Baby calamari lightly crisped and served with a spicy tomato sauce and a roasted garlic Remoulade.

Bruschetta \$8

Slices of house made Tuscan style bread charbroiled and topped with a blend of sweet Roma tomatoes, scallions, basil, and virgin olive oil.

Italian Beans and Greens \$11

Fresh escarole and Italian beans sautéed with Pancetta, slivered garlic and extra virgin olive oil.

Roasted Peppers \$10

Fire roasted sweet peppers glazed with pan roasted garlic and olive oil.

Baked Cheese Torta \$11

Salvatore's homemade Mascarpone Torta layered with toasted pine nuts, pesto and Mozzarella. Served with charbroiled garlic toasts.

Baked Eggplant Rolatini \$13

Cheese crusted slices of eggplant filled with ricotta and mascarpone cheese. Topped with Pomodoro sauce.

Scampi alla Toscana \$19

Large prawns sautéed with fresh tomato and basil in a delicate lemon butter sauce.