

APPETIZER		PIZZA	
MARINATED OLIVES Garlic, lemon, chillie and herbs.	£4	MARGARITA Tomato & Mozzarella.	£12
PIZZA GARLIC BREAD Pizza garlic bread fresh from the oven	£5	PEPPERONI Tomato, mozzarella & Italian pepperoni.	£14
with melted cheese or tomato topping extra £1.00		DIAVOLA Tomato, mozzarella, roasted peppers, spicy salami, chillie, garlic topped with rocket.	£15
BRUSCHETTA Toasted fresh bread with tomato,	£6	BELLA Tomato, mozzarella, grilled vegetables,	£15
onion, basil and baby mozarella.		goats cheese, olives &pesto. QUATTRO FROMAGGI	£15
STARTERS		Mozzarella, gorgonzola, Brie and goats cheese.	
SOUP OF THE DAY	£7	VEGETERIANA Tomato, mozzarella & mixed grilled vegetables.	£14
Home made soup served with fresh bread.		CALZONE SAN SALVATORE Tomato, mozzarella, buffalo ricotta, parma ham,	£15
FUNGHI ALL' AGLIO Sautéed wild mushrooms served in a garlic, cream and herb sauce.	£8	and parmesan. CREATE YOUR OWN PIZZA	£15
MOZARELLA TRICOLORE	£8	tomato & mozzarella and 3 toppings of your choice.	
Avocado, baby mozzarella, tomato and basil oil.		SALADS	
CALAMARI FRITTI Crispy, deep-fried squid served with	£9	MIXED Leaf salad, tomato, cucumber, peppers, onions, olives with an italian	£5
nomemade tartar sauce.		dressing CHICKEN CAESAR SALAD	£9
BIANCHETTI FRITTI Crispy, breaded whitebait served with tomemade tartar sauce.	£9	Romaine lettuce, breast of chicken, homemade Caesar dressing, croutons, and shaved Parmesan.	29
GAMBERONI ALL' AGLIO	£11	ROCKET	£8 v
ing Praws served in garlic, herb and utter sauce.	M. 1	Rocket, parmesan shavings, pine nuts and balsamic reduction.	P
SHARING PLATES FOR 2 P		PEAR & GORGONZOLA	£9
ANTIPASTI MISTO Mixed selection of Italian cured meats.	£20	Leaf salad, pear, gorgonzola, walnuts, sundried tomatoes with a honey and mustard dressing.	P
FRITTO MISTO	£20	BEETS & GOATS CHEESE	£9
Mixed selection of crispy deep-fried seafood (calamari, whitebait, scampi and king prawns)		Beetroot, melon, whipped goats cheese; baby spinach, croutons and sesame dressing.	



PASTA		MAINS ALL MAINS ARE SERVED WI ROSEMARY SAUTÉED POATO SEASONAL VEGETABLES.	TH DES &
NAPOLI	£9	BOSCAIOLA	£17
Spaghetti or Penne with traditional, homemade tomato sauce. (V)		Breast of chicken served with a wild mushroom, garlic, herbs and white wine sauce.	
BOLOGNESE	£10	POLLO ALLA MILANESE	£17
Spaghetti or Penne with tradional, homemade, tomato and meat ragu.		Chicken escalope served with spaghetti Napoli/Bolognese or veg.	
CARBONARA	£12	VEAL ALLA MILANESE	£18
Spaghetti or Penne with pancetta, egg and parmesan.		Veal escalope served with spaghetti Napoli or Bolognese.	
AMATRICIANA	£12	VEAL SALTIMBOCCA	£18
Penne with tradional tomato sauce, pancetta, onions and chillie.		Veal escalope topped with prosciutto, sage, parmesan and traditional tomato sauce.	
		BISTECA ALLA GRIGLIA	£22
SALVO'S LASAGNA	£12	Grilled 10 ounce sirloin steak.	~22
Salvo's traditional lasagna recipe.		FILETTO ALLA GRIGLIA	
SALMONE	£14	Grilled 8 ounce fillet steak. All steaks are served with a sauce of your choice Peppercorn, Diana or Gorgonzola.	£26
Fagliatelle served with smoked salmon in a spinach, herb and cream sauce.		FISH	
MARINARA	£15	THE WAR THE STATE OF THE STATE	
inguine with mixed seafood served n a Sicilian, chillie, garlic tomato		SICILIANA Sword Fish served with capers, olives	£19
auce. GAMBERI	£15	chillie, garlic and Sicilian tomato sauce.	
agliatelle served with king prawns, undried tomatoes, courgette and arlic.		TONNO AGGHIOTTA	£18
OLLO	£12	Tuna Steak served with sundried tomatoes, anchovies, olives capers, onions and pinenuts.	
enne served with chicken, wild nushroom , white wine, garlic, cream nuce.		SALMON FILLET	£17
RESPOLINI SALVADORI	£12	Pan seared salmon fillet served with	
omemade italian crepe filled with cotta, spinach, parmesan and topped ith traditional tomato sauce. (V)		mixed vegetable tagliatelle and a chillie Sicilian sauce.	
RISOTTO AI FUNGHI	£12	SARDINIAN FISH STEW	£20
	4.6.8	Pan seared sea bass fillet sitting on mussels, squid, king prawns and	
alian risotto with wild mushroom, hite wine and garlic. (V)		Sardinian fish bisque.	12/10
RISOTTO AI FUTTI DI MARE	£15	SIDES	
alian risotto with mixed seafood and icilian tomato.		Rosemary sautéed potatoes Mixed seasonal vegetables	£5
ALL PASTA IS AVAILABLE IN A GULTEN FREE OPTION		Creamed Spinach Fries Zucchini Fritti	£5 £4 £7



WHITE WINE		RED WINE	
HOUSE WHITE WINE 250ml glass 175ml	£21 £7.50 £5.50	HOUSE RED WINE 250ml glass 175ml	£21 £7.50 £5.50
SAUVE 250ml glass 175ml	£24 £8 £6	MONTIPULICANO 250ml glass 175ml	£24 £8 £6
CHARDONNAY 250ml glass 175ml	£24 £8 £6	CHIANTI	£26
PINOT GRIGIO	£26	PRIMITIVO	£28
SAUVIGON BLANC	£28	SALICE	£32
GAVE DI GAVI	£32	BAROLO	£46
CHABLIS	£38	AMARONE	£58
ROSE WINE		HOUSE CHAMPAG	NE
PINOT GRIGIO BLUSH 250ml glass 175ml	£24 £8 £6	PROSECCO Glass	£27 £8
PROVENCE	£28	HOUSE CHAMPAGNE	£48
PROSECCO ROSE	£28	MOET	£60

PITCHERS

PIMMS £20
MIMOSA £20
Prosecco & orange juice

BELINI Prosecco paired with peach or strawberry puree.





TEQUILA

VERMOUTH

LIQUEURS

SOFT DRINKS		SPRITZ		
COCA-COLA	£3	APEROL SPRITZ £8		
SPRITE	£3	LEMONCELLO SPRITZ £8		
FANTA	£3	LONDON SPRITZ £8		
APPLETIZER	£3	EONDON STRITZ E8		
SAN PELLEGRINO Still or Sparkling Large bottle)	£5	COCKTAILS		
FRUIT JUICES Orange, Cranberry, Apple, Pineapple.	£3	ALL COCKTAILS ARE PRICED A MOJITO Rum, lime, mint, brown sugar & soda water.		
SPIRITS		OLD FASHIONED Bourbon whiskey, Angostura bitters, sugar & orange slice.		
INGLE 25ML £5 WITH MIXER £6		NEGRONI Gin, sweet vermouth & Campari		
DOUBLE 50ML £7 WITH MIXER £8 VODKA		WHISKEY SOUR		
WHISKEY BOURBON GIN BRANDY		Bourbon whiskey, lemon juice, egg white, Angostura bitters & sugar EXPRESSO MARTINI		
				Vodka, coffee liqueur & freshly brewed espresso coffee. DRY MARTINI Dry Gin & dry Vermouth
		PINA COLADA White rum, pineapple juice,		
		RUM		coconut cream & pineapple wedge.
				MARGARITA

Tequila, orange liqueur, lime juice, salt rim & lime wedge.

Vodka, tomato juice, salt, pepper,

lemon juice, tabasco, Worcestershire sauce & celery.

BLOODY MARY