ITALIAN AMERICAN

SALVATORE'S

RESTAURANT – BAR – WOOD FIRED PIZZA

BRUNCH MENU

APPETIZERS

SEMOLINA BREAD | 5.
butter, olive oil

CRISPY CALAMARI | 19.
marinara dipping sauce

MOZZARELLA ALLA CAROZZA | 14.
housemade breaded mozzarella, pomodoro, reggiano

CAPELLINI CAKES | 14.
carbonara cream sauce

MEATBALLS "AL FORNO" | 5./MEATBALL
baked with ricotta, pomodoro sauce, basil, garlic rubbed toast

BAKED CLAMS | 16.
seasoned breadcrumbs, garlic, white wine, butter

STUFFED MUSHROOMS | 14.
breadcrumbs, spinach, mozzarella, marsala sauce

BLISTERED BRUSSEL SPROUTS | 15.
pancetta, garlic butter

CHICKEN FINGERS | 13.
french fries

JUMBO WINGS

8 WINGS | 14. **12 WINGS | 19.**
Mild, Medium, Hot, Honey BBQ

SALADS

Add Grilled Chicken +4 | Shrimp +6 | Salmon +12

MIXED SALAD | 11.
onion, cucumbers, olives, roasted red peppers, white balsamic

CAESAR | 15.
chopped romaine, croutons, grated parmigiana

TOMATO & MOZZARELLA | 15.
arugula, red onion, fresh mozzarella, basil, evoo drizzle

SAL'S CHOPPED SALAD | 18.
chopped with pepperoni, salami, ham, provolone, olives, mozzarella, onion, cucumbers, roasted red peppers, white balsamic

SPINACH & GORGONZOLA | 16.
baby spinach, gorganzola DOP, dried cranberries, candied pecans, roasted red peppers, artichoke hearts, balsamic vinaigrette

ARUGULA SALAD | 15.
arugula, cannelloni beans, cherry tomatoes, red onion, shaved grana padano, lemon, white balsamic

BRUNCH COCKTAIL SPECIALS

BOTTOMLESS MIMOSAS | 25.
Per Person | 90 Minute Limit
Unlimited Prosecco With Your Choice Of 1-2 Juices
Juice Options:
ORANGE • MANGO • PEACH • GUAVA
PEAR • PASSIONFRUIT

BIG SAL | 18.
homemade bloody mary mix, Grey Goose vodka

BLOODY MARIA | 15.
tequila, lemon and lime wedge, salty & spicy rim

BLOODY MARIO | 15.
choice of bloody mary mix, vodka, lemon & lime wedge

ITALIAN MICHELADA | 12.
homemade bloody mary mix, hot sauce, horseradish, worchestershire sauce, topped with Peroni, spicy & salty rim

MANMOSA | 14.
Stoli Oranje, Cointreau, Blue Moon

PARMIGIANO HEROES

CHICKEN | 14. **MEATBALL | 14.**
VEAL | 15. **EGGPLANT | 13.**

PHILLY CHEESESTEAK | 14.

BURGERS & SANDWICHES

Choice Of French Fries Or Slaw

BELLO BELLO BURGER | 17.
8oz prime burger, lettuce, tomato, onion, brioche
Add Cheese(American, Provolone, Mozzarella) | +1
Add Ons | +1: mushrooms, sauteed onions, sauteed peppers, Make It Pizzaiola Style | +2

FRIED CHICKEN SANDWICH | 16.
buttermilk fried chicken, coleslaw, agave chipotle glaze, garlic aioli, toasted brioche

GRILLED SALMON B.L.T. | 18.
tarragon aioli, toasted brioche

BRUNCH ENTREES

SMOKED SALMON BENEDICT | 22.
smoked salmon, poached eggs, avocado, basil, hollandaise, brioche

CLASSIC EGGS BENEDICT | 20.
poached eggs, cotto ham, hollandaise sauce, asparagus, homefries

AVOCADO TOAST | 20.
two eggs your way, crushed avocado, brioche, ricotta, cherry tomatoes, basil

THE SALVATORE PLATTER | 21.
two eggs anyway, homefries, toast, choice of bacon, ham or sausage

SPINACH EGG WHITE FRITTATA | 18.
spinach, leeks, egg whites, onion, asparagus, cherve goat cheese

HANGOVER BURGER | 22.
8oz burger, cheese, bacon, egg over easy, brioche, homefries

STEAK & EGGS | 30.
8oz flat iron steak, two eggs sunny side up, homefries, toast

LEMON RICOTTA BUTTERMILK PANCAKES | 18.
almond butter, maple syrup

CHICKEN & WAFFLES | 19.
buttermilk fried chicken, chipotle agave sauce

STUFFED FRENCH TOAST | 17.
wild strawberry mascarone, maple syrup

@SALVATORESOFTHEHAMPTONS

*Before placing your order, please inform your server if a person in your party has a food allergy. *This menu item can be cooked to your liking.*
***Consuming raw or undercooked meat, fish, shellfish or shell eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions.*

WOOD FIRED PIZZA

ALL PIZZAS AVAILABLE IN 12 INCH OR 18 INCH
CAULIFLOWER CRUST OR GLUTEN FREE CRUST AVAIABLE IN 12 INCH ONLY | +4.

ROSSO

MARGHERITA 12in | 18. 18in | 25.
fior di latte, basil, evoo, sea salt

NEAPOLITAN 12in | 15. 18in | 22.
cheese & tomato, baked well done

PEPPERONI 12in | 16. 18in | 26.
fior di latte, calabrian oregano

FUNGHI MISTI 12in | 18. 18in | 28.
wild mushrooms, smoked buffalo mozzarella, parmigiano reggiano, truffle oil

SALSICCE 12in | 18. 18in | 27.
italian sausage, fior di latte, basil

QUATTRO CARNE 12in | 19. 18in | 29.
soppressata, prosciutto, coppa, finocchiona

SICILIAN 18in | 24.

GRANDMA 18in | 26.
thin crust pie, mozzarella, plum marinara sauce

GRANDMA BROCCOLI RABE & SAUSAGE 18in | 28.
please allow 20 minutes of cook time

PHILLY CHEESESTEAK 12in | 16. 18in | 27.
mozzarella, philly steak, sauteed onions, peppers

SORRENTO PIZZA 12in | 16. 18in | 27.
mozzarella, marinara, sausage, black olives, roasted peppers

VEGETABLE 12in | 17. 18in | 29.
broccoli, spinach, tomatoes, mushrooms, mozzarella, tomato sauce

VODKA 12in | 16. 18in | 26.
housemade vodka sauce, mozzarella, herbs

BIANCA

QUATTRO FORMAGGI 12in | 16. 18in | 25.
ricotta, gorgonzola, aged provolone, calabrian oregano

CAPRICCIOSA 12in | 16. 18in | 25.
gorgonzola, pear, truffle honey, basil

PROSCIUTTO E ARUGULA 12in | 16. 18in | 26.
prosciutto di parma, pecorino romano, ricotta

SAN GENNARO 12in | 16. 18in | 26.
cotto ham, stracciatella, fior di latte, pistachios, basil

VONGOLE FRESCHE 12in | 17. 18in | 26.
fresh clams, pancetta, fresno peppers, pecorino

TARTUFO 12in | 16. 18in | 25.
truffle mushroom sauce, fior di late, cremini mushrooms, basil

WHITE 12in | 16. 18in | 25.
ricotta cheese, mozzarella, garlic, calabrian oregano

EXTRA PIZZA TOPPINGS 12in | +2. 18in | +4.

STROMBOLI & CALZONE

CHEESE CALZONE | 14.
mozzarella, ricotta, provolone, *add cotto ham | +2.*

ITALIAN STROMBOLI | 16.
cotto ham, salami, peppers, onions, pepperoni

SIDES

BREAKFAST SAUSAGE | 5. **APPLEWOOD BACON** | 5. **HASH BROWNS** | 5.
PARMESAN TRUFFLE FRIES | 8. **FRENCH FRIES** | 8.

WINES

BIANCO (WHITES)	glass	quartino	bottle
PINOT GRIGIO	11.	17.	35.
SAUVIGNON BLANC	12.	18.	38.
CHARDONNAY	12.	18.	39.
GAVI	13.	19.	43.

ROSSO (REDS)	glass	quartino	bottle
CHIANTI	10.	16.	35.
PINOT NOIR	11.	17.	37.
SUPER TUSCAN	10.	16.	38.
CABERNET	11.	17.	37.
MONTEPULCIANO	10.	16.	35.
MALBEC	10.	16.	35.
AMICONE "BABY AMARONE"	14.	26.	58.

Additional Wine List Available Upon Request

BUBBLES & ROSE

glass | bottle

PROSECCO | 12. / 45.
NICOLAS FEUILLATTE BRUT 187ML MINI SPLIT | 25.
RUGGERI SPARKLING ROSE | 10. / 40.
LES LAVANDIERES ROSE | 11. / 38.
STUDIO BY "MIRAVAL" ROSE | 14. / 48.

ITALIAN SANGRIA

RED OR WHITE
GLASS | 12. PITCHER | 26.

BOTTLED BEERS

BUDWEISER | 5.
COORS LIGHT | 5.
MILLER LITE | 5.
HEINEKEN/LIGHT/ZERO | 7.
CORONA/LIGHT | 7.

DRAFT BEERS

PERONI | 8.
MONTAUK WAVE CHASER | 8.
PALM | 8.
SIERRA NEVADA HAZY LITTLE THING | 8.
BLUE MOON | 8.
BROOKLYN OKTOBERFEST | 9.
MONTAUK PUMPKIN | 9.

BOTTLED OR SPARKLING WATER | 8.
FRESH BREWED ICED TEA | 3
LEMONADE | 3

COFFEE | 3.
CAPPUCCINO OR LATTE | 5.50
ESPRESSO | 4.
DOUBLE ESPRESSO | 8.

COCKTAILS

GRANNY SMITH MOJITO | 16.
house rum, homemade granny smith apple juice, cinnamon, simple syup, lime, mint

SAL'S SPIKED SELTZER | 14.
fresh lemon & lime juice to order, tito's vodka, lightly sweetened, topped with soda

PUMPKIN SPICE ICED COFFEE | 15.
crop pumpkin spice vodka, espresso, pumpkin cream, stoli vnilla, optional cinnamon sugar rim

PURPLE RAIN | 17.
Empress Gin, St. Germain, lavender liqueur, lemon, pineapple

MARGARITAS

CLASSIC MARGARITA | 16.
house tequila, fresh lime & lemon juice, agave

WATERMELON BASIL MARGARITA | 16.
house tequila, fresh watermelon juice, agave basil simple syrup, lime

APPLE CIDER MARGARITA | 16.
house tequila, apple cider, brandy, lemon, lime, agave, optional cinnamon sugar rim

CUCUMBER JALAPEÑO MARGARITA | 16.
house tequila, fresh cucumber jalapeño juice, agave, lime

MILLIONAIRE MARGARITA | 25.
Casamigos Añejo Tequila, fresh lemon & lime juice, agave

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