



SALVATORE SCALLOPINI®

PRIMI

EGGPLANT PARMESAN Layered eggplant with marinara sauce and melted mozzarella	8.95
STEAMED MUSSELS Choice of lemon wine sauce or marinara sauce	11.95
BRUSCHETTA POMODORI Crusty bread, tomato relish, fresh mozzarella	9.95
MEATBALLS IN SAUCE Served with garlic bread for dipping	7.95
CALAMARI FRITTI Squid lightly floured, marinara sauce for dipping	11.95
SALSICCIA E PATAE Italian sausage, peppers, potatoes	11.95

SOUP

MINISTRONE Sal's Classic Soup	bowl 5.50
TOMATO BASIL	bowl 5.50

INSALATE

CAESAR SALAD Traditional style with homemade croutons (as a substitute for house salad . . . 2.95)	9.95
VILLAGE SALAD Romaine lettuce, cucumbers, tomatoes, onions, gorgonzola cheese with house dressing (as a substitute for house salad . . . 2.95)	9.95
PANZANELLA SALAD Mixed greens, cubed bread, tomatoes, onions, cucumber, fresh mozzarella, olive oil, balsamic	9.95
ANTIPASTO SALAD Traditional antipasto with house greens, meats, cheese, olives and peppers	11.95
CAPRESE INSALATA Fresh mozzarella cheese, tomatoes, basil and white balsamic vinaigrette	9.95
GRILLED SALMON SALAD Mixed greens, gorgonzola cheese, dried cherries and roasted sunflower seed and white balsamic dressing	14.95
ROMANO CRUSTED CHICKEN SALAD Breaded chicken, tomatoes, onions, cucumber and creamy romano dressing over romaine	11.95
SPINACH SALAD Fresh young spinach, grilled chicken, walnuts, bacon, with white balsamic vinaigrette	11.95

Try any of the above w/Chicken +4 Shrimp +6 Salmon +8

HOMEMADE PASTA

Try our freshly-made spaghetti, fettucine, linguine or mostaccioli

Multigrain penne pasta add \$1.50 Gluten free pasta add \$2.50

TOP IT OFF WITH YOUR PERSONAL FAVORITE!

Sugo with Sausage or Meatballs, Marinara, Meat sauce, Olive Oil Arrabiata

Try melted mozzarella and sauteed mushrooms on your pasta!

(only 2.50 extra for each item)

12.95

SPECIALITA DI SALVATORE

PASTA POLLO DIVANO Angel hair pasta with chicken, mushroom, Alfredo sauce and seasoned breadcrumbs	15.95	PASTA POLLO PEPPERONE Sautéed sliced chicken, tri-colored peppers, onions, oil and garlic (spicy)	15.95
PESTO GENOVESE Linguine with fresh basil sauce, garlic and pinenuts	13.95	FETTUCCINE ALFREDO With parmesan cream sauce	13.95
PASTA MEZZOGIORNO Garlic, olive oil, hot peppers, kale, and Italian sausage or chicken	15.95	PASTA FRESCA Tomatoes, cici's, spinach, sweet peas, fresh mozzarella, onion, and penne pasta	15.95
PASTA DEL ESTATE Angel hair, fresh tomatoes, basil, garlic and asparagus	14.95	GNOCCHI Potato dumplings served with meat sauce	14.95
CANNELLONI Filled with ricotta cheese and spinach, baked in marinara and Alfredo	13.95	RAVIOLI Meat and spinach filled in a sugo sauce or spinach pasta and ricotta filling in a Palamino sauce	14.95
LASAGNA SICILIANA Layered pasta filled with meat, spinach and ricotta, baked in sugo	15.95	EGGPLANT PARMESAN Breaded eggplant, mozzarella, and marinara (meatless) served with a side of pasta	15.95
TUTTO DI MARE Sautéed shrimp, calamari, and mussels (white or red sauce) over linguine	19.95	SCAMPI Jumbo shrimp broiled in garlic butter, breadcrumbs and scallions, served over angel hair pasta	17.95

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PIATTI DELLE CASA

plates of the house - served with a side of pasta

CHICKEN FRANCESE Chicken breast dipped in egg, parmesan cheese, sautéed in garlic lemon butter	16.95	CHICKEN TOSCA Chicken breast lightly breaded, sautéed with mushrooms in a lemon wine sauce	16.95
CHICKEN CACCIATORE Boneless chicken breast, mushrooms, onions, sweet peppers, and tomatoes	16.95	CHICKEN PARMESAN Breaded chicken breast baked with marinara and mozzarella	16.95
VEAL PARMESAN Breaded veal baked with marinara and mozzarella	18.95	POLLO GRIGLIA Marinated chicken, grilled, served with pasta and vegetable of the day	15.95
VEAL PICCATA Sautéed in a lemon butter sauce	18.95	FISH MILANESE Filet of sole, breaded and sautéed with lemon-garlic sauce or fresh tomatoes, garlic spices and scallions with vegetables of the day	17.95
FILLETTO DIANA Two beef tenderloin, sautéed with mushrooms, scallions and garlic in a brandy cream sauce	21.95	FRESH SALMON Grilled with a daily special presentation	18.95

For those looking for healthier options . . . lower in sodium, fat or cholesterol - but still good tasting, try items noted and deemed: TUTTOBENE® and marked with the tomato icon. WARNING: Ask your server about our raw and undercooked foods. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness.

DOLCE E CAFFE

CANNOLI	3.95	PROFITEROLE	7.50
SPUMONI/ITALIAN ICES/HOMEMADE GELATI Proudly serving Alinosi's fine ice creams	4.95	Three pastries covered in a chocolate cream, filled with vanilla cream, served with anglaise sauce	
		TIRAMISU	6.95
		Now legendary "pick me up", lady fingers, chocolate and espresso laced semi-freddo	

LET US CATER
YOUR NEXT EVENT!

LARGE ORDERS FOR
HOME & OFFICE

GIFT CERTIFICATES
ARE AVAILABLE!



SALVATORE SCALLOPINI®

Sal is proud to present "Cucina Antica"
- old world Italian trattoria's, homey atmosphere and classic cuisine.

Count on your food being "Casalinga"
- Home-cooked with the freshest pasta, best tasting meats,
sausages, and quality seafood.

Our goal is to present the finest Italian meal available.

We are truly pleased that you have joined us!

"Cento mani Dio benedica, pero fuori dal mio piatto!"
(Let a hundred hands partake of the feast with God's blessing - but not from my plate)

BUON APPETITO SAL

www.salvatorescallopini.com

Madison Heights
1650 E. 12 Mile Road
248-542-3281
Fax: 248-542-7660

Grosse Pointe Woods
19655 Mack Ave.
313-886-3350
Fax: 313-640-4436

Birmingham
505 N. Old Woodward Ave.
248-644-8977
Fax: 248-644-1733

Eastpointe
22611 Gratiot Ave.
586-775-4477
Fax: 586-775-6673

Not in the mood for Italian?
Visit Luxe Bar & Grill

Birmingham
525 N. Old Woodward Ave.
Birmingham, MI 48009
248-792-6051

Grosse Pointe Farms
115 Kercheval
Grosse Pointe Farms, MI 48236
313-924-5459

www.luxebarandgrill.com

Prices may vary by location