



brunch @ sal's

wake up...

sal's bloody mary \$6.00, bellini \$5.00, mimosa \$6.00, fresh squeezed oj \$2.25/\$4.00, fresh fruit plate \$4.50/\$6.00, prosecco \$5.00, soft drinks \$1.75



all coffees proudly brewed with torrefazione italia

coffee or decaf \$1.75, espresso \$1.75/\$3.00, cappuccino \$2.25, latte \$2.50, mocha \$2.50



eggs...

three eggs any style... served with grilled ciabatta bread, and sal's yukon gold home-fried potatoes. \$5.25 with sweet italian sausage or pancetta. \$7.75
eggs benedict with an italian twist... \$8.50
eggs benedict with a northwest twist... \$8.50

smoked salmon, onions and eggs... scrambled eggs, house smoked salmon and caramelized onions with grilled ciabatta bread - and of course sal's yukon gold home-fried potatoes. \$7.75

fritatta... three egg italian omelette, grilled ciabatta toast and sal's yukon gold home-fried potatoes. \$5.25

choose any of these fillings for \$1.25 each... prosciutto, capicola, spicy Italian sausage, sweet Italian sausage, house smoked salmon, garlic salami, goat cheese, fresh mozzarella, fontina or gorgonzola.

choose any of these fillings for \$.75 each... grilled eggplant, tomatoes, mushrooms, imported olives, crimini mushrooms, caramelized onions or arugula.

nonna's famous focaccia "french" toast... homemade focaccia bread dipped excessively in eggs, cream, a dash of frangelico, served with seasonal fruit and whipped cream. \$8.25

and there's more...

shrimp and crab louie... fresh bay shrimp and dungeness crab, with cherry tomatoes, sliced egg and avocado - served with traditional louie dressing. \$13.25

sal's 'over-the-top' chef salad... chicken, ham, salami, olives, fontina cheese, chopped egg, tomatoes, carrots and mushrooms - tossed with sal's house or blue cheese dressing. \$11.25

caesar salad... hearts of romaine and garlic croutons tossed in a traditional garlic dressing... \$5.50/\$9.00 add smoked salmon or grilled chicken... \$12.25

arugula & roasted beet salad... with goat cheese & candied walnuts; dressed with olive oil & lemon. \$7.50

mussels... plump and delicious, steamed with garlic, white wine, herbs & spicy tomato broth. \$9.75

fried calamari... crisp on the outside, tender inside, served with spicy marinara and fresh lemon. \$8.50

chicken parmigiano hero... lightly breaded chicken breast w/mozzarella & tomato sauce, served w/fries. \$9.00

roasted veggie panini... sweet peppers, eggplant, caramelized onions, fontina & basil aioli, fries too. \$8.00

traditional baked meatball hero... topped with mozzarella and marinara - served with fries. \$8.50

sal's famous burger... 6 oz. grilled chopped sirloin, melted provolone with all the trimmings including fries. \$8.50

sal's burger deluxe... same as above with italian pancetta bacon and sliced avocado - fries too. \$9.50

baked cannelloni... large fresh pasta tubes filled with a mixture of chicken, prosciutto ham, spinach and ricotta. \$10.50/\$13.25

lasagna... fresh pasta sheets layered with ragu sauce, mozzarella & ricotta. \$11.50

wild mushroom farfalle... bow tie pasta, fresh wild mushrooms and tomato cream sauce. \$10.75 with sausage... \$12.50

spaghetti and (big) meatballs... need we say more? \$10.00/\$11.50

linguine al pesto... genovese style pesto, pine nuts and parmigiano. \$9.50 with jumbo shrimp... \$14.00

spaghetti carbonara... pancetta (italian bacon) eggs, cream and parmigiano. \$10.00

bucatini amatriciana... lighter Roman version of carbonara, w/pancetta, spicy marinara and onions. \$9.75

3 cheese ravioli... filled w/chopped spinach, ricotta, pecorino & parmigiano. \$10.25 add meat sauce... \$11.25

spaghetti alla marinara... delicious, light & fresh. \$8.00 add meat sauce... \$9.00



sides...



yukon gold potatoes \$2.50, italian pancetta bacon \$2.50, grilled ciabatta bread \$1.75, house salad \$4.00, sweet italian sausage \$2.50, one egg, any style \$1.50