



heirloom tomatoes



housemade tiramisu



shrimp fra diavolo



7-layer chocolate cake

| desserts |

- housemade tiramisu 6
- 7-layer chocolate cake 6
- assorted cookies and biscotti 4

| drinks |

- Pellegrino — 12 oz (Orange & Lemon) 3
- Canned Soda (Coke, Diet Coke, Sprite) 1.25
- Arrowhead Bottled Water 1.75



CATERING MENU



In the mood for Italian?

Sal's menu is traditionally Italian, with an insistence on seasonal ingredients and reasonable prices. Whether your gathering is a wedding, company party or family celebration, we can promise you and your guests a delicious meal, and a worry-free event. Please don't hesitate to contact us with any special dietary needs.

LOOK FOR OUR DESSERT & DRINK SELECTION ON BACK

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24 hour notice · \$100 minimum order · 10% delivery fee

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| antipasti trays |

- roasted tomato caprese 4.5
fresh mozzarella, oven roasted tomatoes, balsamic glaze & pesto
- bruschetta 4.5
choice of goat cheese & prosciutto or eggplant caponata
- italian antipasti 4.5
grilled vegetables, imported olives, cheeses, eggplant caponata
- assorted cheeses & foccacia 4.5
select mild & sharp cheeses, house baguette, focaccia & garniture
- fresh fruit & nuts 4.5
ripe seasonal fruits and candied walnuts
- zucchini cakes 4.5
a seared mix of four zucchini cakes, served with pesto aioli sauce

| salads |

- house 5
spring lettuces, julienne carrots, mushrooms, red onion & vinaigrette
- caesar salad 5
hearts of romaine, housemade croutons & garlic anchovy dressing
- roasted beet 7
sweet oranges, red & yellow beets, goat cheese & candied walnuts
- baby arugula 8
sliced prosciutto, pine nuts, wild mushrooms & parmigiano reggiano
- pear and gorgonzola salad 7.75
arugula, field greens and candied walnuts in a light balsamic dressing
- warm brussels sprout salad 7
quick fried with olives, capers, lemon zest and prosciutto

roasted beet salad



— All orders include free housemade foccacia. Prices listed are per person cost —

roasted garlic turkey panini



| panini |

- All panini are made with Lovejoy Bakers breads. Served with house salad.
- chicken or eggplant parmigiano hero 9.25
baguette, breaded chicken breast, marinara, provolone
 - roasted portobello panini 8.5
ciabatta, pesto aioli, arugula, roasted peppers, provolone
 - muffaletta 11
sesame focaccia round, tapenade, mortadella, prosciutto, salami, provolone
 - traditional baked meatball hero 8.75
baguette, baked meatballs, marinara, provolone
 - rosemary garlic turkey 9
country bread, cranberry chutney, mascarpone, bacon, arugula
 - black forest ham 8.75
ciabatta, emmenthaler swiss, roma tomato, dijon mayo

| entrees |

- crab and asparagus risotto 14.5
arborio rice, dungeness crab, rock crab and asparagus filled with Parmesan
- chicken piccata 15
seared chicken medallions in a lemon-caper sauce w/ roasted potatoes & broccolini
- eggplant or chicken parmigiano 12.5 / 13.5
served with sauteed spinach and fresh cut fettucini alfredo

| pastas |

- lasagna bolognese 9.5
fresh egg pasta sheets filled with bolognese meat sauce, bechamel & ricotta
- penne bolognese 10.5
slow simmered meat sauce with red wine and paprika
- housemade potato gnocchi 9.5
with pancetta, traditional pomodoro sauce and roasted tomatoes
- bucatini amatriciana 9.5
pan seared pancetta, onions and spicy tomato sauce
- casarecci 9.5
creamy pesto pasta topped with roasted tomatoes & pinenuts
- butternut squash ravioli 10
with gorgonzola cheese, toasted walnuts, brown butter & fried sage
- fettucine alfredo 9.5 with roasted chicken 11.5
- spaghetti with housemade tomato sauce 8
with housemade meatballs 10
- spaghetti carbonara 10
pancetta, (raw) egg, parmigiano reggiano and fresh ground pepper
- shrimp fra diavolo 12
sauteed shrimp, charred tomato, onion & roasted garlic sauce served over angel hair pasta

butternut squash ravioli



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