



Salvatore

Italian Restaurant

Est. 1975

OUR STORY



Salvatore De Lorenzo and his wife Angela opened a little pizzeria in the city of Montebello in 1975. They brought from Calabria, Italy family recipes passed from generation to generation with the taste and influence of good, honest Italian cooking. Growing up in the business, our parents, grandparents, and relatives filled the kitchen air with aromas of fresh sauce, baked dishes, and bread. Today, we continue the same tradition at Salvatore's Restaurant just like our parents did. As one of the oldest family-owned restaurants in Montebello, come and experience old world Italian ambiance, live entertainment, and sumptuous southern Italian cuisine. Grazie e buon appetito! - Joseph & Anthony, brothers

\$9.95 DAILY LUNCH SPECIALS

*Specials include bread and a choice of minestrone soup or green salad.
Served from 11AM to 3PM Tuesday through Saturday.*

TUESDAY

Grilled Chicken Caesar Salad or Baked Mostaccioli (moss-TAH-choh-lee)

WEDNESDAY

Chicken Cacciatore or Spinach Lasagna

THURSDAY

Cheese Ravioli (Red or White Sauce) or Sausage & Peppers Plate

FRIDAY

Linguine with Clam Sauce (Marinara or Wine Sauce) or Chicken Marsala

SATURDAY

Baked Lasagna or Stuffed Shells

Lunch Specials are not valid for groups of 10 or more persons, during Holidays, and with other discounts.

APPETIZERS

ITALIAN FRIES 5.95

Shoestring fries tossed with pecorino cheese and Italian seasoning

FRIED ZUCCHINI 6.95

Battered, breaded, and fried Italian squash served with a side of Marinara dipping sauce

MOZZARELLA STICKS 7.95

Battered, breaded, and fried mozzarella with a side of Marinara sauce

MUSHROOM MARSALA 8.95

Sautéed white button mushrooms in a Marsala wine reduction with garlic and Italian seasoning

CHICKEN WINGS 8.95

Zesty chicken wings served with ranch dressing and gourmet wing sauce

CALAMARI FRITTI 10.95

Squid rings lightly dusted in flour, fried, and served with cocktail sauce and lemon wedge

ANTIPASTO PLATTER 11.95

Assorted deli meats, cheese, artichoke, Mediterranean olives, roasted peppers

COMBO DELLA CASA 12.95

Fried mozzarella, zucchini, and calamari assorted and served with Marinara and lemon

Lunch Hours: 11AM to 3PM Tuesday – Sunday

*Dinner Hours: 3PM to 9PM Tuesday – Thursday; 3PM to 10PM Friday & Saturday; 11AM to 9PM Sunday
Closed Monday*

SOUPS & SALADS

HOUSE SALAD

Romaine and mixed greens with white button mushrooms, black olives, shredded carrots, tomato
Small 3.95 | Large 6.95 (serves 2)

ANTIPASTO SALAD

Chopped house salad, assorted deli meats, cheese, pepperoncini, Italian dressing
Small 5.95 | Large 12.95 (serves 2)

CAESAR SALAD

Chopped romaine lettuce, garlic croutons, shaved parmesan, Caesar dressing
Small 4.95 | Large 9.95 | Add Grilled Chicken 11.95 | Add Tiger Shrimp 13.95

TOMATO SHRIMP SALAD 13.95

Tiger shrimp and tomatoes marinated with vinaigrette, onion, and fresh basil

MINISTRONE

Hearty Italian vegetable and bean soup
Small Soup 3.95 | Large Soup 6.95 | Large Soup with Meat Balls 10.95

SOUP & SALAD COMBO 10.95

Small green salad and a small bowl of our minestrone soup

SANDWICHES

*Prepared on a 9-inch roll served with a side fresh fruit and your choice of homestyle potato salad or fries.
Served from 11AM to 3PM only.*

VEGGIE SANDWICH 9.95

Provolone, lettuce, tomato, roasted bell peppers, artichoke, mayonnaise, vinaigrette

ITALIANO SANDWICH 9.95

Hard salami, capicola, ham, provolone, lettuce, tomato, mayonnaise, vinaigrette

SUBMARINE SANDWICH 10.95

Ham, mortadella, hard salami, salami coto, cheese, lettuce, tomato, mayo, pepperoncini, vinaigrette

CHICKEN BREAST SANDWICH 9.95

Sliced chicken breast, provolone, lettuce, tomato, mayonnaise, vinaigrette

MEAT BALL AND CHEESE SANDWICH 9.95

Home-style meatballs, mozzarella, meat sauce, parmesan cheese

PASTRAMI SANDWICH 9.95

New York-style pastrami layered on a bread roll with yellow mustard and dill pickles

FRENCH DIP SANDWICH 9.95

Oven-roasted beef layered on a bread roll with au jus dipping broth

ROAST BEEF SANDWICH 9.95

Roast beef, provolone, lettuce, tomato, mayonnaise, vinaigrette

SAUSAGE AND PEPPERS SANDWICH 10.95

Mild Italian sausage links with sautéed bell peppers, onion, and Marinara sauce

CHICKEN PARMESAN SANDWICH 10.95

Pounded, breaded, and fried chicken breast topped with Marinara, mozzarella, and parmesan

Eating raw or undercooked meat, poultry, eggs, or seafood increases the risk of foodborne illness. Please inform your server of any food allergies or sensitivities before placing your order.

PASTAS

All pasta entrees are a la carte.
Add \$1.95 to include a small house salad or minestrone soup. Add \$2.50 to include small antipasto salad.

SPAGHETTI WITH
MEAT SAUCE 10.95 | MEAT BALLS 11.95 | SAUSAGE 11.95
VEGAN OPTION: MARINARA SAUCE 10.95 | GARLIC & OIL 9.95

FETTUCCINE WITH
VEGETARIAN: AFLREDO11.95 | BROCCOLI ALFREDO12.95
CHICKEN ALFREDO13.95 | SHRIMP ALFREDO13.95

PENNE WITH
VEGETARIAN: PESTO (Contains Pine Nuts) 10.95 | MUSHROOM SAUCE 10.95

ANGELHAIR WITH
VEGAN: FRESH TOMATOES 11.95 | ADD CHICKEN 13.95

GNOCCHI (nyohk-kee)
Potato and flour dumplings in a
VEGETARIAN: Creamy Pesto Sauce (Contains Pine Nuts) 11.95 | Pink Sauce (Tomato Cream) 11.95

LINGUINE WITH CLAMS 13.95
Shelled baby clams, garlic and oil, with your choice of red or white wine sauce

MOSTACCIOLI PRIMAVERA (moss-TAH-choh-lee) 12.95
VEGETARIAN: Penne sautéed with button mushrooms, carrots, peas, zucchini in a Marinara sauce

MEAT LASAGNA 12.95
Our famous Lasagna layered with ricotta
cheese, mozzarella, meat sauce

SPINACH LASAGNA 12.95
VEGETARIAN: Fresh spinach lasagna layered with
mushrooms, spinach, mozzarella, cream
sauce

BAKED MOSTACCIOLI 10.95
Penne topped with mozzarella cheese and
meat sauce

MANICOTTI 10.95
VEGETARIAN: Crepe rolls stuffed with ricotta
cheese, Marinara, mozzarella

CANNELLONI 11.95
Crepe rolls stuffed with spinach & meat,
mozzarella, cream sauce

STUFFED SHELLS 11.95
Pasta shells filled with ricotta, diced chicken,
mozzarella, pink sauce

HALF & HALF COMBO

SPAGHETTI & CHEESE RAVIOLI 11.95
VEGETARIAN: Served with Marinara sauce

SPAGHETTI & BEEF RAVIOLI 11.95
Served with meat sauce

SPAGHETTI & LASAGNA 12.95
100% beef lasagna with meat sauce

LASGAGNA & RAVIOLI 13.95
100% beef lasagna with cheese or beef
ravioli

EGGPLANT PARMIGIANA & SPAGHETTI 12.95
VEGETARIAN: Breaded and lightly fried eggplant
parmesan, mozzarella, and spaghetti
Marinara

RAVIOLI

CHEESE RAVIOLI 10.95
VEGETARIAN: Ravioli with choice of
Marinara or meat sauce

BEEF RAVIOLI 10.95
All beef ravioli with meat sauce

CHICKEN & SPINACH RAVIOLI 12.95
Chicken and spinach ravioli with
Alfredo sauce

WILD MUSHROOM RAVIOLI 12.95
VEGETARIAN OPTION: Wild mushroom
ravioli in a pesto-cream sauce
(Contains Pine Nuts)

Gluten-free and wheat spaghetti available upon request – add \$2.95.
Please allow extra preparation time. We are not a gluten-free restaurant.

HOUSE SPECIALTIES

All house specialties include a side of pasta and seasonal vegetables.
Add \$1.95 to include a house salad or minestrone soup. Add \$2.50 to include an antipasto salad.

CHICKEN CACCIATORE 14.95

Chicken breast sautéed with mushroom, bell peppers, onion, Marinara

CHICKEN PARMIGIANA 14.95

Breaded, pounded, and lightly fried chicken breast topped with mozzarella and Marinara

GRILLED CHICKEN 14.95

Grilled chicken breast seasoned with Italian seasoning and lemon

TILAPIA FILLET 14.95

Lightly floured and fried fish with a fresh tomato sauce or lemon caper sauce

VEAL MARSALA 15.95

Slices of tender veal sautéed with white button mushrooms in a Marsala wine reduction

VEAL PARMIGIANA 15.95

Breaded and lightly fried veal topped with Marinara sauce and mozzarella

PIZZA

Our pizzas are made with hand-tossed dough, zesty tomato sauce, and premium mozzarella cheeses.
Cooking time is approximately 20 minutes for pizza and calzone.

BUILD YOUR OWN PIZZA

Pizza Sizes: Small 12" (serves 2-3) | Medium 14" (serves 3-4) | Large 16" (serves 4-5)

\$1 TOPPINGS

Pepperoni, Sausage, Bell Pepper, Mushroom, Black Olives, Onion, Tomato, Pineapple, Ham, Salami, Anchovy, Jalapeño, Garlic, Oregano, Extra Cheese

\$1.49 TOPPINGS

Capicola, Ricotta, Pesto, Feta, Fresh Basil, Roasted Peppers, Sundried Tomato, Pepperoncini, Artichoke, Spinach

\$1.95 TOPPINGS

Meatballs, Pastrami, Pine Nuts, Chicken Breast, Italian Sausage

	S	M	L
CHEESE Pizza sauce, mozzarella.....	13.00	15.00	17.00
VEGAN No cheese, pizza sauce, fresh basil, tomato, black olives.....	13.95	15.95	17.95
WHITE No sauce, mozzarella, ricotta, oregano	14.50	16.50	18.50
MARGHERITA Sauce, mozzarella, fresh basil, tomato	13.95	15.95	17.95
PESTO Pesto, mozzarella, ricotta.....	14.50	16.50	18.50
CAPRI Sauce, mozzarella, bay shrimp, mushroom, minced garlic	14.95	16.95	18.95
HAWAIIAN Sauce, mozzarella, pineapple, ham.....	14.50	16.50	18.50
CALABRESE Sauce, mozzarella, genoa salami, sundired tomato, pepperoncini	14.50	16.50	18.50
CHICKEN ALFREDO Alfredo sauce, mozzarella, sliced chicken breast, mushroom.....	15.25	17.25	19.25
RUSTICA Sauce, mozzarella, sausage, artichoke, roasted red peppers, onion.....	15.95	17.95	19.95
FOUR SEASONS Sauce, mozzarella, ham, mushroom, artichoke, Mediterranean olives.....	15.95	17.95	19.95
MEDITERRANEAN Sauce, mozzarella, bell peppers, Mediterranean olives, artichoke, feta	14.50	16.50	18.50
VEGGIE Sauce, mozzarella, tomato, bell peppers, mushroom, black olives, onion	14.95	16.95	18.95
SALVATORE Sauce, mozzarella, pepperoni, sausage, bell peppers, mushroom, olives.....	15.95	17.95	19.95

CALZONES

A stuffed pizza turnover with ricotta, mozzarella cheese, and Marinara sauce. Serves one person.

CHEESE CALZONE.....	8.95	SAUSAGE CALZONE	9.50
PEPPERONI CALZONE	9.50	PEPPERONI & SAUSAGE CALZONE.....	9.95
SPINACH & FETA CALZONE	9.95	SAUSAGE & BELL PEPPERS CALZONE	9.95

Kid’s MENU

FETTUCCINE AFLREDO
Fettuccine served with Alfredo sauce 7.95 | Add
Chicken 9.95

PASTA & BUTTER 7.95
Penne, butter sauce, paremsan cheese

SPAGHETTI & MEATBALL 7.95
Spaghetti with one meatball and meat sauce

CHEESE RAVIOLI 7.95
Cheese ravioli with Marinara, Alfredo, or Meat Sauce

KID’S PIZZA 7.50
10” Pizza | With Pepperoni 8.50
(Additional toppings extra)

DESSERTS

CAPPUCCINO TRUFFLE 6.25
Creamy cappuccino gelato covered in a dark
chocolate shell

SPUMONI PIE 7.25
Italian ice cream with pistachio, chocolate,
strawberry, and rum on a crumbled crust

NEW YORK CHEESE CAKE 6.25
Traditional cheese cake baked on graham cracker
crust

LIMONCELLO CAKE 6.25
Mascarpone and sponge cake infused with limoncello
in semi-sweet frosting

TIRAMISU 6.49
Espresso-soaked sponge cake layered with
mascarpone and cocoa

CANNOLI 4.50
Sicilian-style shell with ricotta and powdered sugar
(choice of cherry, pistachio, or chocolate chip)

BEVERAGES

(*free refills)

SOFT DRINKS* 2.95
Coke, Diet Coke, Sprite, Rasperry Tea, Dr. Pepper, Pink Lemonade

ICED TEA* 2.95

HOT TEA* *Lipton, Stash Orange Spice, Green, Chamomile* 1.95

JUICE *Apple, Cranberry, Pineapple, Orange, Grapefruit* 2.95

ARNOLD PALMER* 2.95

KID’S DRINK *Apple Juice or Milk* 1.95

COFFEE* 1.95

ESPRESSO 2.50

CAPPUCCINO 3.50

BOTTLED WATER *Acqua Panna or San Pellegrino (½ L)* 2.95

ITALIAN SODA *Limonata or Aranciata*..... 2.95

BEERS

BUDWEISER *(St. Louis, MO – 5.0 % abv)*5
BUD LIGHT *(St. Louis, MO – 4.2 % abv)*5
COORS LIGHT *(Colorado – 4.2 % abv)*5
MILLER LITE *(Milwaukee, WI – 4.2 % abv)*5
PERONI Nastro Azzurro *(Italy – 5.1 % abv)*.....5
MORETTI *(Italy – 4.6 % abv)*.....5
LA ROSSA Doppelbock *(Italy – 7.2 % abv)*6
CORONA *(Mexico – 4.6 % abv)*5

MODELO ESPECIAL *(Mexico – 4.4 % abv)* 5
MODELO NEGRA *(Mexico – 5.4 % abv)* 6
STELLA ARTOIS *(Belgium – 5.2 % abv)* 5
BLUE MOON *(Denver, CO – 5.4 % abv)* 6
SAMUEL ADAMS *(Jamaica Plains, MA – 5.0 % abv)*..... 6
LAGUNITAS IPA *(Petaluma, CA – 7.0 % abv)*..... 6
805 ALE *(Paso Robles, CA – 4.7 % abv)* 6
EAST LA IPA *(pint) (Montebello, CA – 7.2 % abv)*..... 8

An 18 % gratuity rate will be included on checks for larger groups.
Sales tax added to the retail prices of all taxable items.

WINE LIST

HOUSE WINE

	<u>Glass</u>	<u>1/2 L</u>	<u>Liter</u>
Chardonnay, White Zinfandel, Chianti, Burgundy, Merlot, Cabernet Sauvignon.....	6	13	17

SPARKLING & CHAMPAGNE

<u>Bin</u>		<u>Glass</u>	<u>Bottle</u>
200	Lambrusco, <i>San Antonio</i> , Italy		20
201	Stella Rosa, <i>Il Conte d'Alba</i> , Italy	7	19
600	Moscato D'Asti, <i>Il Conte d'Alba</i> , Italy.....	7	19
900	Champagne, <i>San Antonio</i> , CA (split)	7	
901	Champagne, <i>San Antonio</i> , CA		15
902	Prosecco, Italy		19

WHITE

602	Chardonnay, <i>Eberle</i> , Paso Robles, CA	11	30
603	Chardonnay, <i>Fess Parker</i> , Bien Nacido, Santa Maria Valley, CA.....		45
604	Chardonnay, <i>Chalk Hill</i> , Russian River Valley, CA		46
605	Chardonnay, <i>Grgich Hills Estates</i> , Napa Valley, CA.....		43
608	Riesling, <i>Maddalena</i> , Paso Robles, CA	8	23
609	Vermentino, <i>Santa Lucia</i> , Organic, Italy	9	24
610	Pinot Grigio, <i>Ecco Domani</i> , Tre Venezie, Italy	9	25
611	Pinot Grigio, <i>Zio Baffa</i> , Organic, Sicily, Italy	9	25
620	Sauvignon Blanc, <i>Tohu</i> , Marlborough, New Zealand	9	27

RED

100	Merlot/Sangiovese, <i>Casal Moro</i> , Terre Di Pra, Veneto, Italy		28
102	Nero D'Avola, <i>Campo Di Marzo</i> , Sicily, Italy		24
103	Super Tuscan, <i>Il Burchino</i> , Toscana, Italy		31
104	Ciliegiolo, <i>Possito Maxima</i> , Toscana, Italy		25
301	Cabernet Sauvignon, <i>Maddelena</i> , Paso Robles, CA		28
303	Cabernet Sauvignon, <i>Santo Steffano</i> , Napa Valley, CA		33
306	Cabernet Sauvignon, <i>Rancho Sisquoc</i> , Santa Barbera, CA		32
307	Cabernet Sauvignon, <i>Louis M. Martini</i> , Napa Valley, CA		43
308	Cabernet Sauvignon, <i>Stag's Leap</i> , Napa Valley, CA		38
309	Cabernet Sauvignon, <i>Silverado</i> , Napa Valley, CA		29
400	Merlot, <i>Maddelena</i> , Paso Robles, CA	9	26
502	Sangiovese, <i>Castellani</i> , Chianti Classico, Toscana, Italy		29
503	Sangiovese, <i>Ruffino</i> , Riserva Ducale Oro Chianti, Toscana, Italy		33
504	Sangiovese, <i>Antico Di Burchino</i> , Organic, Italy		23
505	Zinfandel, <i>Eberle</i> , Paso Robles, CA		30
506	Malbec, <i>Algodon</i> , Mendoza, Argentina		29
510	Bonarda, <i>Algodon</i> , Mendoza, Argentina		29
607	Rosé, <i>Emotion</i> , Chateau de Berne, Cote de Provence, France		22
701	Pinot Noir, <i>San Simeon</i> , Monterey, CA	10	30
702	Pinot Noir, <i>Sonoma-Cutrer</i> , Russian River, Sonoma Valley, CA		38
703	Pinot Noir, <i>Belle Glos</i> , Santa Lucia Highlands, Monterey County, CA		40
800	California Red, <i>Maestro</i> , Robert Mondavi		39
811	California Red, <i>Abstract</i> , Orin Swift Cellars.....		43
812	California Red, <i>Prisoner</i> , The Prisoner Wine Co.		39
813	California Red, <i>Papillon</i> , Orin Swift Cellars		59
814	California Red, <i>Eight Years in the Desert</i> , Orin Swift Cellars.....		49