



Italian Restaurant & Bar

Appetizers

CRAB CAKES * dungeness lump crab with a poblano cream sauce	\$14
FRITO MISTO fried calamari with shrimp	\$12
STUFFED MUSHROOMS * stuffed caps in an alfredo cheese sauce	\$12
PORTOBELLO GORGONZOLA grilled with gorgonzola & walnuts	\$14
SMOKED SALMON BRUSCHETTA	\$14
ESCARGOT * baked with garlic butter & breadcrumbs	\$14
BAKED CLAMS OREGANADA littlenecks baked with breadcrumbs	\$14
STEAMED MUSSELS OR CLAMS	\$14
HOMEMADE SOUP OF THE DAY	\$6
SHRIMP COCKTAIL	\$14

Salads

BEEFSTEAK TOMATO * red onion, blue cheese crumbles & Sal's Italian dressing	\$10
MOZZARELLA CAPRESE * basil, buffalo mozzarella & beefsteak tomatoes	\$11
CRAB LOUIE * lump crab, cucumber, black olives, bell pepper & egg	\$14
TRADITIONAL ANTIPASTO assorted italian meats & cheeses	\$14
COBB * ham, turkey, bacon, provolone, egg & blue cheese	\$13
CHICKEN PAILLARD * crusted chicken, spring mix, tomato, carrot & capers	\$15
CAESAR	\$8
+ CHICKEN	\$13
+ SHRIMP	\$15
SAL'S HOUSE SALAD	\$6

Add a small caesar to any entree for \$3

House Specialties

Served with soup or salad

* FILET GORGONZOLA * 11 oz. tenderloin, gorgonzola & mushrooms	\$32	CIOPPINO * clams, mussels, shrimp, calamari, scallops & fresh fish	\$32
* RACK OF LAMB MARSALA Colorado rack, marsala & mushrooms	\$32	LOBSTER RAVIOLI lobster cream sauce with baby shrimp	\$17
SHORT RIBS braized beef short ribs	\$26	PENNE ALLA VODKA * vodka, cream, parmigiana cheese, onion & basil	\$16
VEAL MARIO * white wine, sundried tomatoes, capers & basil	\$24	CHICKEN CHAMPAGNE * champagne, roasted red pepper & pepperoncini	\$17

Steaks & Chops

Served with roasted potatoes and soup or salad

* PORK CHOPS	\$22	* FILET	\$30
* RACK OF LAMB.	\$30	* PORK CHOPS MARSALA	\$23

Seafood

Served over pasta, with soup or salad

PESCE ALLA VODKA scallops & shrimp in a vodka cream sauce	\$24	ZUPPA DE PESCE * clams, mussels, shrimp & scallops, in a red or white sauce	\$27
SHRIMP OR SCALLOPS SCAMPI white wine, lemon & garlic	\$24	SHRIMP OR CALAMARI FRADIIVOLO jumbo shrimp or calamari in a spicy red sauce	\$24
SHRIMP & SCALLOPS ANTOINETTE artichoke hearts, kalamata olives & roasted red pepper	\$24	SHRIMP OR SCALLOPS PICCATTA white wine, lemon, artichoke hearts & capers	\$24

Good food takes time to prepare

Since all of our recipes are cooked to order, Arizona State Food Code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.

* Denotes menu items that can be cooked to order or may include a raw ingredient

Veal

Served over pasta, with side of vegetables and soup or salad

VEAL SCARPARELLO * white wine, lemon, tomato, garlic & mushrooms	\$24	VEAL FIORINTINA breaded cutlet, alfredo, spinach & pernod	\$24
VEAL PARMIGIANA * breaded cutlet with mozzarella cheese & marinara	\$24	VEAL MARSALA marsala wine & mushrooms	\$24
VEAL SORRENTINO sliced eggplant, provolone cheese & mushrooms	\$24	VEAL FRANCESE * egg dipped, sauteéd in white wine, lemon & butter	\$24
VEAL SALTIMBOCCA * white wine, prosciutto, spinach, mushrooms & sage	\$24	VEAL PICCATA white wine, lemon, artichoke hearts & capers	\$24
VEAL MILANESE breaded cutlet with lemon butter sauce	\$24	VEAL ANTOINETTE * roasted red pepper, artichoke hearts & kalamata olives	\$24

Chicken

Served over pasta, with side of vegetables and soup or salad

CHICKEN SCARPARELLO * white wine, lemon, tomato, garlic & mushrooms	\$17	CHICKEN FIORINTINA alfredo, spinach & pernod	\$17
CHICKEN PARMIGIANA * breaded cutlet with mozzarella cheese & marinara	\$17	CHICKEN FRANCESE sauteéd in white wine, lemon & butter	\$17
CHICKEN DIABLO * white wine, artichoke hearts, onions & roasted red pepper	\$17	CHICKEN MILANESE breaded cutlet with lemon butter sauce	\$17
CHICKEN PICCATA * white wine, lemon, artichoke hearts & capers	\$17	CHICKEN SALTIMBOCCA * white wine, prosciutto, spinach, mushrooms & sage	\$17
CHICKEN MARSALA marsala wine & mushrooms	\$17	CHICKEN CILANTRO white wine, tomato, garlic, cilantro	\$17

Pasta

Served with soup or salad

LINGUINI & CLAMS served in a red or white sauce	\$18	BAKED ZITI mozzarella, ricotta, baked in meatsauce	\$15
* LINGUINI CARBONARA bacon, peas & onions, in an alfredo sauce	\$16	EGGPLANT ROLLATINNI eggplant stuffed with seasoned ricotta	\$16
SAUSAGE & PEPPERS	\$16	TORTELLINI ALLA PANNA alfredo sauce, peas, mushrooms & prosciutto	\$16
LASAGNA	\$17	EGGPLANT PARMIGIANA	\$15
CAPPELLINI POMODORO diced beefsteak tomatoes, garlic & basil	\$15	PENNE PESTO with potatoes and green beans	\$15
FETTUCINI ALFREDO with chicken & broccoli * \$18 with shrimp * \$23	\$16	MEATBALLS OR ITALIAN SAUSAGE with penne, spaghetti, cappellini or linguine	\$15
CANNELLONI crepes stuffed with chicken, veal & spinach	\$18	RAVIOLI meat or cheese	\$14

Pizzas

NAPOLATANA classic cheese with tomato sauce	\$11
BIANCO mozzarella, ricotta, basil & olive oil	\$13
SPECIAL * sausage, pepperoni onion, green pepper, black olives & mushrooms	\$16

Sides

MEATBALLS	\$7
ITALIAN SAUSAGE	\$7
SAL'S GARLIC POTATOES	\$6
GRILLED ASPARAGUS	\$7
PASTA MARINARA	\$7

*Absolutely
NO separate checks*

\$5 Split Plate Charge

19% gratuity added to all tables of six or more

Please alert staff of any food allergies