

# Salvi's

MANCHESTER

EST. 2010

## STARTERS

<b>OLIVES (VE)</b> .....	<b>£5</b>
<b>BRUSCHETTA POMODORO (VE)</b> .....	<b>£8</b>
<b>FRITTATA DI PASTA</b> .....	<b>£9</b>
<i>DEEP-FRIED PASTA WITH BÉCHAMEL WITH A MIXTURE OF ITALIAN MEATS</i>	
<b>SOFFIETTI POMODORO (V)</b> .....	<b>£10</b>
<i>FRIED DOUGH BALLS WITH TOMATO SAUCE AND PARMESAN</i>	
<b>GARLIC BREAD</b> .....	<b>£10</b>
<i>CHOOSE FROM- PLAIN / TOMATO / CHEESE</i>	
<b>ARANCINI RAGU</b> .....	<b>£11</b>
<b>MONTANARA</b> .....	<b>£12</b>
<i>MINI FRIED PIZZA DOUGH WITH 'NDUJA AND STRACCIATELLA</i>	
<b>CALAMARI E ZUCCHINI FRITTI</b> .....	<b>£12</b>
<i>CALAMARI &amp; FRIED COURGETTE WITH TARTARE SAUCE</i>	
<b>CAPRESE SALAD (V)</b> .....	<b>£12</b>
<i>BUFFALO MOZZARELLA (DOP), BEEF TOMATOES, OLIVE OIL AND FRESH BASIL</i>	
<b>PARMIGIANA DI MELANZANE (V)</b> .....	<b>£13</b>
<i>FRIED AUBERGINE WITH MOZZARELLA AND TOMATOES</i>	
<b>BURRATA WITH TRUFFLE OIL (V)</b> .....	<b>£14</b>
<b>PROSCIUTTO AND MOZZARELLA</b> .....	<b>£14</b>
<b>TAGLIERE FAMOSO</b> .....	<b>£32</b>
<i>SALVI'S FAMOUS SHARING PLATTER - A SELECTION OF MEATS AND CHEESE FOR SHARING BETWEEN TWO</i>	

## MAINS

<b>BRANZINO SORRENTO</b> .....	<b>£24</b>
<i>GRILLED SEABASS WITH LEMON BUTTER AND WHITE WINE SAUCE</i>	
<b>GAMBERONI AMALFI</b> .....	<b>£24</b>
<i>PRAWNS IN A WHITE WINE, GARLIC AND LEMON SAUCE</i>	
<b>POLLO AL CREMA</b> .....	<b>£24</b>
<i>CHICKEN IN A CREAMY MUSHROOM SAUCE</i>	
<b>CHICKEN MILANESE</b> .....	<b>£26</b>
<i>CHICKEN IN A CRISPY PARMESAN COATING</i>	
<b>FILLET SALVI'S</b> .....	<b>£30</b>
<i>FILLET STEAK IN A CREAMY TRUFFLE SAUCE</i>	
<b>TAGLIATA DI MANZO</b> .....	<b>£30</b>
<i>SIRLOIN STEAK, FRESH ROCKET, CHERRY TOMATOES &amp; PARMESAN SHAVINGS</i>	

## SIDES

<b>TOMATO SALAD (VE)</b> .....	<b>£5</b>
<b>CHIPS</b> .....	<b>£6</b>
<b>MIXED SALAD (VE)</b> .....	<b>£6</b>
<b>ZUCCHINI FRIES</b> .....	<b>£7</b>
<b>TRUFFLE CHIPS</b> .....	<b>£8</b>
<b>FRIARELLI (VE)</b> .....	<b>£8</b>
<i>ITALIAN WILD BROCCOLI</i>	

*(V) DISHES SUITABLE FOR VEGETARIANS.*

*(VE) DISHES SUITABLE FOR VEGANS.*

*GF - MOST OF OUR PASTA DISHES CAN BE SWAPPED FOR GLUTEN FREE PASTA.  
ALL OF OUR MEAT IS HALAL.*

*AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.*

# PASTA

**PASTA PIENNOLO (VE)** ..... £16

*PIENNOLO TOMATO, GARLIC AND BASIL*

**PASTA NORMA (V)** ..... £17

*SALTED RICOTTA AND AUBERGINE*

**CARBONARA** ..... £18

*PANCETTA, EGG YOLK AND PARMESAN*

**GNOCCHI ITALIANI** ..... £18

*ITALIAN SAUSAGES WITH MUSHROOM IN CREAMY CHEESE SAUCE*

**PASTA DIAVOLA** ..... £18

*WITH CALABRIAN 'NDUJA WITH SPICY SPIANATA SALAMI*

**SPAGHETTI POLPETTE** ..... £18

*MEATBALLS IN A TOMATO SAUCE*

**NONNA'S STUFFED CANNELLONI** ..... £18

*DEEP-FRIED BREADCRUMBED PASTA FILLED WITH NEAPOLITAN RAGU*

**PASTA ROSA** ..... £19

*KING PRAWNS IN A TOMATO AND CREAM SAUCE*

**RISOTTO SIENNA** ..... £19

*COURGETTE AND KING PRAWN RISOTTO*

**PASTA TARTUFO FUNGHI (V)** ..... £20

*TRUFFLE AND MUSHROOM PASTA*

**PASTA MARE** ..... £20

*MIXED SEAFOOD PASTA IN A TOMATO SAUCE*

# PIZZA

**MARGHERITA (V)** ..... £12

*FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, BASIL*

**VEGANO (VE)** ..... £12

*TOMATO BASE WITH BLACK OLIVES AND ROASTED VEGETABLES*

**VEGETARIANA (V)** ..... £13

*MOZZARELLA, SAN MARZANO TOMATO, ROASTED VEGETABLES*

**BUFALA (V)** ..... £14

*BUFFALO MOZZARELLA (DOP), SAN MARZANO TOMATO, BASIL*

**SICILIANA (V)** ..... £14

*AUBGERINE, SAN MARZANO TOMATO, SMOKED MOZZARELLA, BASIL*

**CAMPAGNOLA** ..... £14

*FIOR DI LATTE MOZZARELLA, ITALIAN SAUSAGE, FRIARIELLI*

**CALZONE FRITTO** ..... £14

*SAN MARZANO TOMATO, RICOTTA, FIOR DI LATTE MOZZARELLA, PEPPER, PARMESAN*

**VESUVIO** ..... £15

*FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, SPIANATA SALAMI, N'DUJA, CHILLI*

**STAGIONI** ..... £15

*SAN MARZANO TOMATO, FIOR DI LATTE MOZZARELLA, HAM, MUSHROOMS, ARTICHOKE, SALAMI*

**TARTUFO PIZZA (V)** ..... £18

*TRUFFLE AND MUSHROOM ON A WHITE BASE*

Salvi's

MANCHESTER

EST. 2010

## COCKTAILS

**BELLINI** ..... £12  
*BELLINI PEACH LIQUEUR OVER PROSECCO*

**ROSSINI** ..... £12  
*STRAWBERRY LIQUEUR OVER PROSECCO*

**CAMPARI SODA** ..... £13  
*CAMPARI AND SODA WATER OVER ICE*

**APEROL SPRITZ** ..... £13  
*APEROL, PROSECCO AND SPLASH OF SODA WATER*

**LIMONCELLO SPRITZ** ..... £13  
*PROSECCO TOPPED WITH LIMONCELLO AND SODA WATER*

**NEGRONI** ..... £14  
*GIN, SWEET VERMOUTH, CAMPARI*

**ESPRESSO MARTINI** ..... £14  
*VODKA, KAHLUA, ESPRESSO*

**PORNSTAR MARTINI** ..... £14  
*VODKA, VANILLA SYRUP, LIME JUICE, PASSIONFRUIT WITH PROSECCO*

**101 OLD FASHIONED** ..... £14  
*WILD TURKEY 101 BOURBON, SYRUP WITH A DASH OF BITTERS OVER ICE*

**MARGARITA** ..... £14  
*TEQUILA, FRESH LIME JUICE, ORANGE LIQUEUR AND A SALTED RIM*

Other classic cocktails available upon request

## HOUSE WINE

**ROSSO - BIANCO - ROSATO**  
*RED - WHITE - ROSE*

175ml ..... £8

250ml ..... £10

Bottle ..... £30

## BEER

**PERONI NASTRO** ..... £6  
*BOTTLE*

**PERONI ORIGINAL** ..... £6  
*BOTTLE*

**PERONI HALF PINT** ..... £4

**PERONI PINT** ..... £7

**PORETTI HALF PINT** ..... £4

**PORETTI PINT** ..... £7

**CIDER** ..... £7

## HOUSE SPRITS

**25ML** ..... £6

+ mixer ..... £8

**50ML** ..... £10

+ mixer ..... £12

## SOFT DRINKS

**TONIC WATER** ..... £3.50  
*SLIMLINE AVAILABLE*

**JUICE** ..... £3.50  
*ORANGE, APPLE, PINEAPPLE, CRANBERRY*

**COKE/DIET COKE** ..... £4

**LEMONADE** ..... £4  
*BOTTLE*

**ITALIAN WATER** ..... £4.50  
*SPARKLING WATER AVAILABLE*

**SAN PELLEGRINO** ..... £4.50  
*LEMON / ORANGE*

## ROSSO

### NERO D'AVOLA

*Complex taste of dried red fruits and berries, nicely structured with a velvety long lasting finish*

175ml	£12
250ml	£14
Bottle	£32

### MONTEPULCIANO D'ABRUZZO

*Flavours and aromas of ripe red and black fruits like cherry and plum, often complemented by notes of spice and a hint of violet*

175ml	£12
250ml	£14
Bottle	£32

### CHIANTI

*A true classic from Italy, this is a medium bodied chianti with red cherries and light tannins*

175ml	£12
250ml	£14
Bottle	£32

### PRIMITIVO SALENTO

*Bold, velvety, and unmistakably southern Italian.*

Bottle	£32
--------	-----

### GRANDE ALBERONE ROSSO

*A smooth, full-bodied Italian red with notes of dark cherry and finished with soft tannins and a warm, velvety finish*

Bottle	£45
--------	-----

### CASA SANT'ORSOLA BAROLO

*Ethereal aroma with notes of violet, rose and sometimes dark cherry*

Bottle	£65
--------	-----

## BIANCO

### GRILLO PALAZZO

*Fresh and crisp with pineapple and lemon flavours*

175ml	£10
250ml	£12
Bottle	£30

### PINOT GRIGIO

*White / Rosé Blush*

*Fruity and floral bouquet with a soft and balanced acidity, and hints of exotic and citrus notes on the finish*

175ml	£10
250ml	£12
Bottle	£32

### SAUVIGNON

*Green apple and elderflower bouquet, dry and full bodied with a velvety finish*

175ml	£10
250ml	£12
Bottle	£32

### GAVI DI GAVI

*Floral scents with a hint of melon and citrus. Elegant, very fresh and tasty on the palate*

175ml	£12
250ml	£14
Bottle	£38

Ask your server for our specials wines!

## BOLLICINE

### SPARKLING ROSE WINE

Glass	£8
Bottle	£32

### PROSECCO

Glass	£8
Bottle	£32

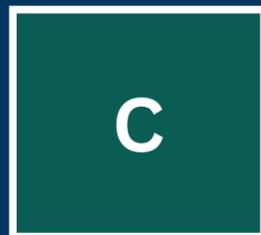
LAURENT-PERRIER CUVÉE ROSÉ	
Bottle	£130

# Sabvi's

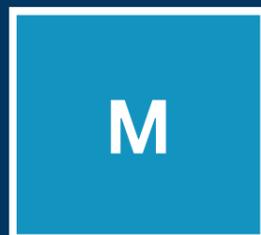
MANCHESTER

EST. 2010

## FOOD ALLERGEN INFORMATION



INDICATES  
PRESENCE OF  
ALLERGEN



MAY CONTAIN  
ALLERGEN

*We make every effort to prevent cross-contamination  
but cannot guarantee the absence of allergens.*

# STARTERS

INDICATES  
PRESENCE OF  
ALLERGEN

**C**

**M**

MAY CONTAIN  
ALLERGEN

	CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE
OLIVES														
BRUSCHETTA		<b>C</b>							<b>M</b>				<b>M</b>	
FRITTATA DI PASTA		<b>C</b>		<b>C</b>			<b>C</b>	<b>M</b>	<b>M</b>				<b>M</b>	<b>C</b>
MONTANARA		<b>C</b>		<b>M</b>			<b>C</b>	<b>M</b>	<b>M</b>				<b>M</b>	<b>C</b>
SOFFIETTI		<b>C</b>		<b>M</b>			<b>M</b>	<b>M</b>	<b>M</b>				<b>M</b>	
GARLIC BREAD		<b>C</b>							<b>M</b>				<b>M</b>	
ARANCINI RAGU		<b>C</b>		<b>C</b>			<b>C</b>	<b>M</b>	<b>M</b>				<b>M</b>	<b>C</b>
CALAMARI AND ZUCCHINI		<b>C</b>		<b>M</b>			<b>M</b>	<b>C</b>	<b>M</b>				<b>M</b>	
PROSCIUTTO AND MOZZARELLA							<b>C</b>							<b>C</b>
CAPRESE SALAD							<b>C</b>							
PARMIGIANA		<b>C</b>		<b>C</b>			<b>C</b>	<b>M</b>	<b>M</b>				<b>M</b>	
BURRATA TRUFFLE OIL							<b>C</b>							
TAGLIERE FAMOSO		<b>C</b>					<b>C</b>			<b>C</b>				<b>C</b>



# PASTA

INDICATES PRESCENCE OF ALLERGEN **C** **M** MAY CONTAIN ALLERGEN

<i>Salvi's</i> MANCHESTER EST. 2010	CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE
PIENNOLO (VE)		C							C				C	
NORMA (V)		C					C		C				C	
CARBONARA		C		C			C		C				C	
GNOCCHI ITALIANI		C					C		C				C	
DIAVOLA		C					C		C				C	
POLPETTE		C		C			C		C				C	
NONNA'S CANNELONI	C	C		C			C		C				C	
ROSA		C	C				C		C				C	
RISOTTO SIENNA		C	C				C							
TARTUFO		C					C		C				C	
MARE		C	C		C			C	C				C	

# PIZZA

INDICATES  
PRESENCE OF  
ALLERGEN



MAY CONTAIN  
ALLERGEN

<i>Salvi's</i> MANCHESTER EST. 2010	CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE
MARGHERITA (V)		C					C		C				C	
VEGANO (VE)		C							C				C	
VEGETARIANA (V)		C					C		C				C	
BUFALA (V)		C					C		C				C	
SICILIANA (V)		C					C		C				C	
CAMPAGNOLA		C					C		C				C	
CALZONE FRITTO		C		M			C	M	C				C	
VESUVIO		C					C		C				C	
STAGIONI		C					C		C				C	
TARTUFO		C					C		C				C	

# DESSERT

INDICATES  
PRESENCE OF  
ALLERGEN



MAY CONTAIN  
ALLERGEN

<i>Salvi's</i> MANCHESTER EST. 2010	CELERY	CEREALS CONTAININ G GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE
3 MINI CANNOLI		C		C			C			M				
XL CANNOLI		C		C			C			M				
HOMEMADE TIRAMISU		C		C			C		C	M			C	
CHOCOLATE CAKE		C		C			C			M	M		M	
CHEESECAKE OF THE DAY		C		C			C			M	M		M	
SALVIS CAKE OF THE DAY		C		C			C			M	M		M	