

# 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

<b>PASTA PIENNOLO (VE)</b> .....	<b>£16</b>
<i>PIENNOLO TOMATO, GARLIC AND BASIL</i>	
<b>PASTA NORMA (V)</b> .....	<b>£17</b>
<i>SALTED RICOTTA AND AUBERGINE</i>	
<b>CARBONARA</b> .....	<b>£18</b>
<i>PANCETTA, EGG YOLK AND PARMESAN</i>	
<b>GNOCCHI ITALIANI</b> .....	<b>£18</b>
<i>ITALIAN SAUSAGES WITH MUSHROOM IN CREAMY CHEESE SAUCE</i>	
<b>PASTA DIAVOLA</b> .....	<b>£18</b>
<i>WITH CALABRIAN 'NDUJA WITH SPICY SPIANATA SALAMI</i>	
<b>SPAGHETTI POLPETTE</b> .....	<b>£18</b>
<i>MEATBALLS IN A TOMATO SAUCE</i>	
<b>NONNA'S STUFFED CANNELLONI</b> .....	<b>£18</b>
<i>DEEP-FRIED BREADCRUMBED PASTA FILLED WITH NEAPOLITAN RAGU</i>	
<b>PASTA ROSA</b> .....	<b>£19</b>
<i>KING PRAWNS IN A TOMATO AND CREAM SAUCE</i>	
<b>RISOTTO SIENNA</b> .....	<b>£19</b>
<i>COURGETTE AND KING PRAWN RISOTTO</i>	
<b>PASTA TARTUFO FUNGHI (V)</b> .....	<b>£20</b>
<i>TRUFFLE AND MUSHROOM PASTA</i>	
<b>PASTA MARE</b> .....	<b>£20</b>
<i>MIXED SEAFOOD PASTA IN A TOMATO SAUCE</i>	

# PIZZA

<b>MARGHERITA (V)</b> .....	<b>£12</b>
<i>FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, BASIL</i>	
<b>VEGANO (VE)</b> .....	<b>£12</b>
<i>TOMATO BASE WITH BLACK OLIVES AND ROASTED VEGETABLES</i>	
<b>VEGETARIANA (V)</b> .....	<b>£13</b>
<i>MOZZARELLA, SAN MARZANO TOMATO, ROASTED VEGETABLES</i>	
<b>BUFALA (V)</b> .....	<b>£14</b>
<i>BUFFALO MOZZARELLA (DOP), SAN MARZANO TOMATO, BASIL</i>	
<b>SICILIANA (V)</b> .....	<b>£14</b>
<i>AUBGERINE, SAN MARZANO TOMATO, SMOKED MOZZARELLA, BASIL</i>	
<b>CAMPAGNOLA</b> .....	<b>£14</b>
<i>FIOR DI LATTE MOZZARELLA, ITALIAN SAUSAGE, FRIARIELLI</i>	
<b>CALZONE FRITTO</b> .....	<b>£14</b>
<i>SAN MARZANO TOMATO, RICOTTA, FIOR DI LATTE MOZZARELLA, PEPPER, PARMESAN</i>	
<b>VESUVIO</b> .....	<b>£15</b>
<i>FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, SPIANATA SALAMI, N'DUJA, CHILLI</i>	
<b>STAGIONI</b> .....	<b>£15</b>
<i>SAN MARZANO TOMATO, FIOR DI LATTE MOZZARELLA, HAM, MUSHROOMS, ARTICHOKE, SALAMI</i>	
<b>TARTUFO PIZZA (V)</b> .....	<b>£18</b>
<i>TRUFFLE AND MUSHROOM ON A WHITE BASE</i>	

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**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
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### 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
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### CASA SANT'ORSOLA BAROLO

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

Bottle	£65
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## 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