## Welcome to DiSalvo's Station

## **Appetizers**

Appetizers	
Artichokes Romano	\$8.99
Golden crusted artichoke hearts with a light lemon butter sauce.	
Tomato Brushetta	\$7.99
Toasted baguette with tomatoes with garlic and basil. Finished with a drizzle of aged parmesan and provolone cheeses.	balsamic and a blend of romano,
Fried Zucchini	\$7.99
Eight slices of zucchini in a crunchy and light breading of crackermeal with our hous	e bleu cheese dipping sauce.
Grilled Shrimp	\$13.99
Four jumbo gulf shrimp grilled to perfection. Served on a bed of cucumber noodles	and Pacific Rim BBQ sauce.
Citrus Calamari	\$10.99
Crispy fried calamari tossed with a Citrus scented sea salt and black pepper. Served	with a Basil Aioli
Antipasto	\$12.99
A selection of the finest Salamis and cheeses with olives and roasted red peppers.	
Accompanied by grilled flatbread.	
Lobster Ravioli	\$11.99
Delicate pasta filled with lobster, shrimp and basil then tossed in a lobster cream sauce	laced with sherry. Finished with chive oil
Crab Cake	\$10.99
Our house made lump crab cake with a whole grain mustard aioli.	
Provolone Cheese Wheel	\$8.99
A thick slice of provolone cheese in a herb and garlic breadcrumb crust. Served on	a bed of marinara.
Margarita Pizzette	\$9.99
Slices of fresh tomatoes and mozzarella cheese on our hand stretched dough. Finish	ed with fresh basil.
Chicken Asiago Pizzette	\$9.99
Grilled chicken breast with spinach and bacon then topped with asiago cheese on o	ur hand stretched dough.
Mussels	\$10.99
Prince Edward Island mussels tossed with pancetta, tomatoes, garlic and basil in a w	hite wine butter sauce.
Accompanied by grilled flatbread.	
Soup and Salads	
Bowl of Traditional Wedding Soup	\$5.99
Bowl of "Our" Soup of the Day	\$5.99
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Caesar	Half Salad \$4.99 Full Salad \$8.99
Crisp romaine tossed in a light dressing then finished with shaved trio of cheese and cr	outons.
DiSalvo's House	Half Salad \$4.99 Full Salad \$8.99
Mixed greens tossed with walnuts, raisins, and gorgonzola cheese in a basil balsamic vin	aigrette.
•	Half Salad \$5.99 Full Salad \$9.99
Crisp pancetta, crumbled goat cheese, sundried cherries and spinach tossed with extra reduction.	•
Add the following to any of the above salads: Chicken \$5.00 Shrimp \$9	
Asian Tuna	\$14.99
Sesame crusted tuna loin in a bed of greens tossed in ginger vinaigrette. Accompanied by	
Salmon Chop	\$13.99
Grilled salmon fillet on a bed of greens with artichokes, cucumbers, and tomatoes. Finish	•
Caprese Salad	\$10.99
Ripe tomatoes shingled with fresh mozzarella cheese then drizzled with basil pesto, ext	-
Peppercorn Steak  Six ounce New York Strip Steak crusted with cracked black pepper then grilled to your	. , ,

with portabella mushrooms, gorgonzola cheese, and roasted red peppers with your choice of dressing.

## **Pasta**

All Pastas come with Soup or Salad. **Crepes Gaetano** \$16.99 A DiSalvo's favorite. Handmade crepes filled with ricotta and mozzarella cheese then finished with a creamy tomato sauce. \$22.99 Lobster Ravioli Delicate pasta filled with lobster, shrimp and basil then tossed in a lobster cream sauce laced with sherry. Finished with chive oil. \$17.99 Delicate pasta filled with portabella mushrooms and parmesan. Tossed in a portabella cream sauce with fresh basil. Zuppa de Pesce \$26.99 Shrimp, Calamari, Salmon, Cod, and Mussels in a broth of white wine, tomato, and roasted garlic over linguini. Penne ala Vodka \$15.99 Penne in an vodka laced tomato cream sauce, tossed with artichokes, basil pesto, and fresh tomatoes. Spaghetti and Meatball \$17.99 Giant hand made veal, pork and beef meatball over spagnetti with bolognaise sauce. \$15.99 Ricotta and semolina gnocchi tossed in brown butter with spinach, bacon and caramelized shallots. Also available with our bolognaise sauce. Fettuccini Alfredo \$15.99 Fettuccini tossed in a rich cream sauce flavored with asiago, romano, and parmesan cheeses with roasted red peppers. \$17.99 Romano battered eggplant stuffed with ricotta cheese. Then topped with marinara and shaved asiago and romano cheeses. Add to any pasta dish: Chicken \$5.00 Shrimp \$9.00 or Salmon \$7.00 Veal and Chicken All come with Soup or Salad and Pasta Marinara Chicken Veal \$24.99 \$17.99 Marsala. Rich marsala wine sauce with mushrooms and roasted garlic \$17.99 \$24.99 Parmigiana, In a herb breading topped with tomato sauce and fresh mozzarella \$17.99 \$24.99 Romano, Golden brown Romano cheese crust with a light lemon butter sauce \$25.99 \$18.99 Saltimbocca, Sautéed then topped with a sage mushroom cream sauce and crisp prosciutto \$24.99 \$17.99 Lemon Artichoke, Sautéed then tossed with lemons, artichokes, basil, and roasted red peppers Steaks and Chops All come with Soup or Salad and Starch and Vegetable of the Day. \$29.99 **New York Strip** Twelve ounce center cut New York Strip steak, grilled to your liking . Accompanied by a Demi Glace. Filet Mignon \$31.99 Eight ounce center cut Filet Mignon, grilled to your liking. Accompanied by Demi Glace. \$21.99 Pork Chop Twelve ounce center cut Pork Chop, grilled with a Granny Smith apple sauce. **Seafood** All come with Soup or Salad and Starch and Vegetable of the Day, Unless accompanied by risotto.

Shrimp	\$25.99
Jumbo gulf shrimp sauté scampi style with roasted garlic and rosemary. Served on a bed of three cheese risotto.	
Mahi Mahi	\$23.99
Grilled Mahi Mahi topped with an olive and sundried tomato tapenade. Served on a bed of artichoke risotto.	
Tuna	\$24.99
Grilled pacific tuna loin with a mango and roasted red pepper salsa.	
Crabcakes	\$26.99
Duet of lump crabcakes with a whole grain mustard aioli.	
Salmon	\$23.99

Panseared salmon fillet with stone ground mustard and sage cream sauce.