

Welcome to DiSalvo's Station

Appetizers

Artichokes Romano	\$8.00
Golden crusted artichoke hearts with a light lemon butter sauce.	
Tomato Brushetta	\$7.00
Toasted baguette with tomatoes with garlic and basil. Finished with a drizzle of aged balsamic and a blend of romano, parmesan and provolone cheeses.	
Fried Zucchini	\$7.00
Eight slices of zucchini in a crunchy and light breading of crackermeal with our house bleu cheese dipping sauce.	
Tempura Fried Shrimp	\$13.00
Four jumbo gulf shrimp in a crunchy sesame batter. Served on a bed of cucumber noodles and Pacific Rim BBQ sauce.	
Citrus Calamari	\$10.00
Crispy fried calamari tossed with a Citrus scented sea salt and black pepper. Served with a Basil Aioli	
Antipasto	\$12.00
A selection of the finest Salamis and cheeses with olives and roasted red peppers. Accompanied by grilled flatbread.	
Crab Cake	\$10.00
Our house made lump crab cake with a whole grain mustard aioli.	
Provolone Cheese Wheel	\$8.00
A thick slice of provolone cheese in a herb and garlic breadcrumb crust. Served on a bed of marinara.	
Margarita Pizzette	\$9.00
Slices of fresh tomatoes and mozzarella cheese on our hand stretched dough then finished with fresh basil.	
Chicken Asiago Pizzette	\$9.00
Grilled chicken breast with spinach and bacon then topped with asiago cheese on our hand stretched dough.	
Mussels	\$10.00
Prince Edward Island mussels tossed with pancetta, tomatoes, garlic and basil in a white wine butter sauce. Accompanied by grilled flatbread.	

Soup and Salads

Bowl of Traditional Wedding Soup	\$5.00	
Bowl of "Our" Soup of the Day	\$5.00	
Caesar	Half Salad \$4.00	Full Salad \$8.00
Crisp romaine tossed in a light dressing then finished with shaved trio of cheese and croutons.		
DiSalvo's House Salad	Half Salad \$4.00	Full Salad \$8.00
Mixed greens tossed with walnuts, raisins, and gorgonzola cheese in a basil balsamic vinaigrette.		
Tomato Mozzarella	Half Salad \$5.00	Full Salad \$9.00
Sliced tomatoes and fresh mozzarella cheese with a basil pesto. Finished with a drizzle of aged balsamic.		
Add the following to any of the above salads: Chicken \$5.00 Shrimp \$9.00 or Salmon \$7.00		
Asian Tuna		\$14.00
Sesame crusted tuna loin in a bed of greens tossed in ginger vinaigrette. Accompanied by wasabi aioli and pickled ginger.		
Salmon Chop Salad		\$13.00
Grilled salmon fillet on a bed of greens with artichokes, cucumbers, and tomatoes. Finished with a lemon dill vinaigrette		
Peppercorn Steak Salad		\$14.00
Six ounce New York Strip Steak crusted with cracked black pepper then grilled to your liking. Accompanied by greens tossed with portabella mushrooms, gorgonzola cheese, and roasted red peppers with your choice of dressing.		

Pasta

All full order Pastas come with Soup or Salad.

Crepes Gaetano	Half Order \$8.00	Full Order \$16.00
A DiSalvo's favorite. Handmade crepes filled with ricotta and mozzarella cheese then finished with a creamy tomato sauce.		
Lobster Ravioli	Half Order \$11.00	Full Order \$22.00
Delicate pasta filled with lobster, shrimp and basil then tossed in a lobster cream sauce laced with sherry. Finished with chive oil.		
Portabella Ravioli	Half Order \$10.00	Full Order \$17.00
Delicate pasta filled with portabella mushrooms and parmesan. Tossed in a mushroom cream sauce with basil.		
Zuppa de Pesce	Half Order \$13.00	Full Order \$26.00
Shrimp, Scallops, Salmon, Cod, and Mussels in a broth of white wine, tomato, and roasted garlic over linguini.		
Penne ala Vodka	Half Order \$8.00	Full Order \$15.00
Penne in an vodka laced tomato cream sauce.		
Spaghetti and Meatball		Full Order \$17.00
Giant hand made veal, pork and beef meatball over spaghetti with bolognese sauce.		
Gnocchi	Half Order \$8.00	Full Order \$15.00
Ricotta and semolina gnocchi tossed in brown butter with spinach, bacon and caramelized shallots. Also available with our bolognese sauce.		
Fettuccini Alfredo	Half Order \$ 8.00	Full Order \$15.00
Fettuccini tossed in a rich cream sauce flavored with asiago, romano, and parmesan cheeses and roasted red peppers.		

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

	Veal	Chicken
Marsala , Rich marsala wine sauce with mushrooms and roasted garlic	\$22.00	\$16.00
Parmigiana , In a herb breading topped with tomato sauce and fresh mozzarella	\$22.00	\$16.00
Romano , Golden brown Romano cheese crust with a light lemon butter sauce	\$22.00	\$16.00
Saltimbocca , Saute then topped with a sage mushroom cream sauce and crisp prosciutto	\$23.00	\$17.00
Piccata , Saute then finished with a traditional caper, white wine and lemon butter sauce	\$22.00	\$16.00
Gaetano , Saute then layered with spinach with Asiago, Parmesan, and Romano cheese melted	\$22.00	\$16.00

Steaks and Chops

All come with Soup or Salad and Starch and Vegetable of the Day.

New York Strip	\$27.00
Twelve ounce center cut New York Strip steak, grilled to your liking . Accompanied by a Demi Glace.	
Filet Mignon	\$28.00
Eight ounce center cut Filet Mignon, grilled to your liking. Accompanied by Demi Glace.	
Pork Chop	\$19.00
Twelve ounce center cut Pork Chop, grilled with Riesling Peach Compote.	
Short Rib	\$20.00
Brown ale and caramelized leek braised Short Rib. Served over Mushroom Risotto.	

Seafood

All come with Soup or Salad and Starch and Vegetable of the Day, unless accompanied by Risotto.

Shrimp	\$24.00
Jumbo gulf shrimp sauté scampi style with roasted garlic and rosemary. Served on a bed of three cheese risotto.	
Scallops	\$24.00
Panseared jumbo scallops with slow roasted tomato salsa. Served on a bed of basil risotto.	
Tuna	\$22.00
Grilled pacific tuna loin with a basil, sundried tomato, and walnut pesto.	
Crabcakes	\$24.00
Duet of lump crabcakes with a mango and roasted red pepper salsa.	
Salmon	\$21.00
Panseared salmon fillet with stone ground mustard and sage cream sauce.	

Consuming raw or under cooked meats, poultry, shellfish, or eggs may increase your risk of foodbourne illness. Especially if you have certain medical conditions.