

STUZZICHINI E APPETIZER

OLIVE MARINATE

mixed marinated olives

PANE CON OLIO D'OLIVA E ACETO BALSAMICO

Home made bread with extra virgin olive oil and balsamic

BRUSCHETTA CON POMODORO

Toasted bread with tomato

BRUSCHETTA CON TALEGGIO

Toasted bread topped with taleggio cheese

APERITIVO

Mix of nibbles

FRITTI

ZEPPOLE E PANZEROTTI

Fried dough fritters with a parsley centre paired with a potato croquette filled

with mozzarella, parmesan and parsley

MOZZARELLA IN CARROZZA

Egg fried bread filled with mozzarella cheese

RICOTTA FRITTA

Ricotta fritters rolled in breadcrumbs and deep fried

VERDURE FRITTE

Mix of fried vegetables

ARANCINI DI RISO CON RAGU DI CARNE

Rice ball filled with meat, peas and mozzarella

CALZONI FRITTI

Fried pizza with tomato and mozzarella

BACCALA FRITTO

Fried salted cod

CUOPPO FRITTO

Mixed fried seafood

ANTIPASTI

SALVI'S TAGLIERE FOR ONE £13 FOR TWO £17

Selection of 3 hams, 3 cheese, olives, mixed vegetables and served with bread

BURRATA

Creamy parcel of mozzarella served on a bed of rocket and sun-dried tomatoes

PARMIGIANA DI MELANZANE

Grilled aubergine, mozzarella di bufala D.O.P. and tomato sauce

TIMBALLO DI VERDURE CON FORMAGGIO CAPRA E PESTO

Mixed grilled vegetable stack with goat cheese topped off with pesto

POLIPO ALLA LUCIANA

Octopus cooked in a Mediterranean tomato sauce with capers and black olives

TORTINO DI BACCALA

Torte of salted cod and potato cake served with warm honey dressing

INSALATA CAPRESE

Tomatoes and mozzarella di bufala D.O.P. (flown in from Italy) topped

with fresh basil and olive oil

PROSCIUTTO E MOZZARELLA

Parma ham and mozzarella finished with olive oil and oregano

3 TIPI DI MOZZARELLA DI BUFALA D.O.P.

Assortment of 3 mozzarella di bufala D.O.P.

CARPACCIO DI MANZO RUCOLA E GRANA

Beef, rocket and parmesan drizzled with olive oil and balsamic finished

with freshly squeezed lemon

PASTA E RISOTTI

£3.5 PASTA PRIMAVERA Mushrooms, sun dried tomatoes, olives and artichokes in red sauce

£3.5 PASTA ALLA PUTTANESCA Tomatoes, olives, capers and anchovies

£4.5 PASTA FAGIOLI E COZZE Pasta cooked with beans and mussels

£5 PASTA ALLA CARBONARA Guanciale with egg and parmesan

£6.5 PASTA ZUCCHINE E GAMBERI Tomato sauce, zucchini and prawns

£6.5 PASTA CON PESCE SPADA, MELANZANE, SCAMORZA E PINOLI Pasta with swordfish, aubergine, pine nuts and smoked mozzarella

£6.5 PASTA MARE Mixed seafood cooked with cherry tomatoes

£6.5 PASTA ALLE VONGOLE Pasta with fresh clams, garlic and a touch of tomato

£6.5 RISOTTO ALLA PESCATORA Seafood risotto

£6.5 RISOTTO CON CASTELMAGNO E BAROLO Castelmagno cheese and Barolo wine

£7.5 RAVIOLI ARTIGIANALI Please enquire for the ravioli of the day

£7.5 GNOCCHI DI PATATE With Italian pork sausages in a light Mediterranean tomato sauce with ricotta

CARNE E PESCE

£8 SCALOPPINE ALLA PIZZAIOLA Sliced pork chop served with pachino tomatoes, oregano, capers, olives and parsley

£8.5 SALSICCIA E FRIARELLI Roasted Italian pork sausage served with wild broccoli

£9.5 TAGLIATA DI MANZO CLASSICA 10 oz. fillet of rib-eye sliced and topped with rocket and parmesan

FILETTO DI TONNO PAESANA Tuna steak served with tomatoes, oregano, capers and olives

£8 BACCALA ALLA NAPOLETANA Whole cod with capers, olives, garlic in tomato sauce

£8 GAMBERONI DELLA CASA King prawns pan fried with wine, lemon and butter

£8 BRANZINO AL SALE Whole sea bass in a salt crust

£8 FRITTURA DI PARANZA Traditional fried mix of whole little fish

CONTORNI

£8.5 INSALATA MISTA Dressed mix leaf salad

£9 INSALATA DI RINFORZO Cauliflower, tomatoes, peppers, capers, oregano

£9 MISTO VERDURE Mix of vegetables

£9 FAGIOLINI VERDI Green beans sautéed in garlic and butter

£9 FRIARIELLI Wild broccoli

£9.5 PATATE ARROSTO Potatoes with rosemary and olive oil

PATATINE FRITTE Home made cut chips

PIZZE

BIANCHE/WHITE

PIZZA ORTOLANA £9

Aubergine, zucchini, peppers and mozzarella

4 FORMAGGI £9

Cream of cheese, fontina, gorgonzola and mozzarella

VESUVIO £9.5

Salami piccante, nduja salami and mozzarella

CIPOLLA E PANCETTA £9.5

Pancetta, onions and mozzarella

PIZZA BOSCAIOLA £10

Mushrooms, Italian sausage and mozzarella

PIZZA PAESANA £10

Wild broccoli, italian sausage and mozzarella

CONTADINA £10.5

Mozzarella, smoked mozzarella, finished with fresh parma ham

PIZZA DELLO CHEF £12

Bresaola, rocket and parmesan

PIZZA PIEMONTESE £12

Chicory leaves, gorgonzola and mozzarella

ROSSE/TOMATO

£14.5 MARGHERITA £9

Classic basil and mozzarella

£21 DIAVOLA £11

Ventricina spicy salami, spianata salami and mozzarella

£15 QUATTRO STAGIONI £11

Mushrooms, artichokes, olives, salami and mozzarella

£17 BUFALA £11

Mozzarella di bufala D.O.P. and pomodorini cherry tomatoes

£18 ABRUZZESE £11

Italian sausage and potatoes

£21 SALVIS £12

Smoked mozzarella, Mediterranean grilled vegetables

£21 PIZZA TIROLESE £12

Porcini mushrooms, bufala, speck and mozzarella

PIZZA CALZONE £12

Mozzarella, tomato, ricotta and ham

Please see our special boards

All price are inclusive of VAT

Please allow ample time as food is fresh and made to order

Due to the presence of nuts in our kitchen there is a possibility that nut traces may be found in any of our dishes

There is a discretionary 10% service charge for parties of 6 or more

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SOFT DRINKS

SAN PELLEGRINO ORANGE	£2.5
SAN PELLEGRINO LEMONADE	£2.5
CRODINO	£3
SAN BITTER	£3
COCA COLA	£2.5
DIET COLA	£2.5
FRESH JUICE	£2.5

APERITIVO



APEROL SPRITZ
APEROL, PROSECCO AND SODA..
FINISHED WITH A TWIST OF ORANGE
£6.5
SALVIS COCKTAIL OF CHOICE

BEVANDE TRADIZIONALI

	Glass	Bottle
CEDRATA	£3	
CHINOTTO	£3	
SPUMA	£3	
ITALIAN COLA	£3	
NEGRONI	£6	
CAMPARI & SODA	£5	
PROSECCO	£6	£24
PROSECCO ROSE	£6	£24
FRANCIACORTA		£45

CAFFE

ESPRESSO	£1.8
DOUBLE ESPRESSO	£2.2
AMERICANO	£2.5
MACCHIATO	£2.5
LATTE	£2.5
CAPPUCCINO	£2.5
TEAS (including herbal)	£1.8
HOT CHOCOLATE	£3

ACQUA

ITALIAN STILL WATER	£2.5
ITALIAN SPARKLING WATER	£2.5

SPIRITS

PREMIUM SPIRITS (25ml) With mixer	£3.5 £5
PREMIUM SPIRITS (50ml) With mixer	£5 £6

WHITE

	125ml	175ml	Bottle
PINOT GRIGIO Delicious green apple and citrus aromas backed up by a refreshingly crisp finish.	£5.5	£6.5	£22
GRILLO SICILY All bossoms and orange peel then a long dry finish make this a fascinating wine which shows the grillo grapes full potential.	£5.5	£6.5	£22
PECORINO Fresch notes of ripe tropical fruits with a medium body and lengthy finish.	£5.5	£6.5	£23
SAUVIGNON A white wine made with Sauvignon grapes with a rich nose with hints of honey and coffee.	£5.5	£6.5	£23
VERMENTINO A fantastic surprising Vermentino from the North West of Sardinia with a rich and delicate fruity nose with hints of apricot and honey.	£5.5	£6.5	£23
FALANGHINA Rich on the nose and the palate. It is crispy in the mouth, refreshing with a long mineral finish.	£4.9	£6.9	£25
GAVI DI GAVI A wine with a fruity nose with recognisable apple hints. In the mouth, it is fresh, light, vibrant, with plenty of flavours and a never ending finish.	£4.9	£6.9	£25
FIANO D'AVELLINO A white wine made with an intence fruity nose, crispy and citrusy with some stone fruit on the palate. Lovely acidity and a long finish.	£4.9	£6.9	£25
GRECO DI TUFO White wine with an intence, rich fruity and floral nose with hints of apricors and honey, slightly mineral.	£5.5	£6.9	£25

HOUSE WINE

	125ml	175ml	Bottle
ROSSO/BIANCO/ROSATO	£4.5	£5.5	£16

RED

	125ml	175ml	Bottle
NERO D'AVOLA SICILY The most a intense wine grape in Sicily and one of Italy's most important indigenous varieties.	£4.7	£6.7	£24
BARDOLINO A light weight wine, with scents of red fruit with hints of strawberries and red cherries.	£6.3	£8.3	£25
PREZIOSATERRA A super Tuscan with a rich and elegant nose with hints of prunes and cherry and spicy notes with a touch of vanilla.	£5.8	£7.7	£27.5
AGLIANICO An elegant, full bodied Aglianico bursting with dried fruit character in the mouth, it is smooth, silky, round, full of flavour with a long finish.	£6.5	£8.5	£28
SUSUMANIELLO "SERRE" A bouquet of ripe red berries and blackberry jam. On the palate this wine is full bodied with a powerful structure.	£6.5	£8.5	£28
TAURASI With a nose of violets and berries in the mouth, the wine is elegant warm, smooth with soft tannins and black fruit jam flavours with a long and persistent aftertaste.	£7	£9	£30
CANNONAU RISERVA Warm with an intense nose with spices and red fruit. In the mouth is smooth, fruity with a touch of acidity and structured with a long finish.	£7	£9	£30
VALPOLICELLA RIPASSO A Valpolicella Ripasso Classico Superiore with an elegant bouquet with sents of ripe fruit and underlying vanilla hints.	£7.5	£10	£35
BAROLO This wine has a complex nose with hints of Tobacco and berries. In the mouth it is full, balanced, smooth, still retaining plenty of tannins and lots of acidity.	£10	£12	£45
AMARONE DELLA VALPOLICELLA Amarone with a rich and complex nose with hints of cherry jams and mature fruits.		£15	£55

DESSERT WINE

	125ml	175ml	Bottle
MOSCATO D'ASTI, L'ARMANGIA A light sparkling wine with a rich nose with orange flowers, pear and yellow apple. In the mouth it is delicate and fruity with a clean finish.	£5	£7.5	£24
BONARDA, MOLINELLI A unique wine with a rich nose of mature fruit, in the mouth it is round, big, full of flavour and with smooth tannins slightly sweet.	£5	£7.5	£24

Please visit Salvi's Deli located at the Corn Exchange
Salvi's staff and chefs are available for outside event as well as "cooking at home" opportunities

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