

ANTIPASTA APPETIZERS

PastaSalvi Speciale

Our guests' favorite, topped with pomodoro sauce and melted provolone cheese - 4.75

Escargot

Sautéed with garlic, scallions and our classic Marsala sauce. Presented with puff pastry fleurons - 7.95

Lump Crab Cake

Our large Maryland style crab cake garnished with dressed field greens - 8.25

Bistro Fondue

Italian sausage, asiago cream sauce, pomodoro sauce and Italian cheeses served bubbling hot with warm ciabatta bread - 6.25

Mozzarella Fritta

Served with pomodoro sauce - 6.50

Stuffed Mushrooms

Large, lightly breaded mushrooms caps, golden fried and filled with sun-dried tomatoes and cheeses. Served with a tangy aioli dipping sauce - 8.25

Shrimp Bruschetta

Sautéed shrimp, roma tomatoes and Italian spices atop grilled seasoned ciabatta bread.

Topped with fresh mozzarella and parmesan cheese - 8.95
Without shrimp - 5.25

Chef's Sampler

Four favorites. PastaSalvi Speciale, Mozzarella Fritta, Bistro Fondue and Stuffed Mushrooms - 12.95

Garlic Cheese Loaf

Fresh Italian bread topped with a combination of cheese, garlic and herbs, served with marinara - 4.95

PIZZA

Pizza Al Chicken Marsala Americano

Chicken tenders in our signature creamy Marsala sauce, sautéed mushrooms, bacon pieces and Gorgonzola cheese - 10.25

ZUPPE E INSALATE SOUPS & SALADS

Insalate served with fresh breads and our Salvi's olive oil.

Add Gorgonzola Cheese Crumbles - 1.00

Italian Wedding Soup - 3.95

Soup of the Day

Ask your server about today's selection - 3.95

Grilled Salmon Salad

A grilled fresh salmon fillet served warm on a bed of field greens - 9.95

Grilled Chicken Salad

A marinated grilled chicken breast served warm with roma tomatoes on a bed of greens - 8.95

Honey Pecan Chicken Salad

An oven baked, pecan crusted chicken breast, drizzled with honey and served warm over fresh greens. Garnished with seasonal fruit - 9.95

Salvi's Chicken Salad

Premium, all white meat chicken blended in a creamy dressing with pineapple, scallions, Italian seasonings and a touch of honey. Garnished with seasonal fruit - 8.95

Garlic Shrimp Caesar Salad

Sautéed shrimp, crisp romaine and grated cheese tossed with our creamy Caesar dressing - 10.95
Substitute grilled chicken - 9.95
Just the salad - 6.95

Bistro Salad

Family style greens topped with pepperoni, onions and sweet peppers - 5.95

Buffalo Style Chicken Salad

Breaded chicken tenders dipped in a hot and spicy sauce, served atop mixed greens with scallions, roma tomatoes and cheddar cheese - 8.75

Pepperoni, Sausage or Chicken Pizza - 8.95

Veggie Pizza

A mosaic of fresh vegetables - 8.95

SALVI'S BISTRO SPECIAL EVENTS

Whether you are planning a large event or a small gathering, we are here to customize the perfect party for you. With private banquet facilities for up to 150 guests and a variety of menu options, we specialize in working within your budget and making your event a special and memorable occasion. Let us cater your next business meeting, company gathering, seminar, home party or reception. We can also deliver your delicious dining experience right to your home or office door! Call or stop in for details.

"SALVI'S PRONTO" TO GO

Great Italian food for those on the go. Call in your carry-out order, we'll have it ready for you... Pronto!

AWARD WINNING SUNDAY BRUNCH

10 am to 3 pm

Join us every Sunday for our delicious all you can eat brunch. Voted one of the Best Brunches in Columbus!

SALVI'S BISTRO GIFT CERTIFICATES

Give the gift of good taste. Salvi's gift certificates are the perfect gift for birthdays, holidays or just as a special treat!

An 18% gratuity will be added to parties of 8 or more.

*Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of foodborne illness.

SPECIALITA DEL BISTRO BISTRO SPECIALTIES

Served with PastaSalvi, family style salad, fresh breads and Salvi's seasoned olive oil.
For Caesar Salad add 2.00 per guest.

Filetti di Manzo*

Twin grilled beef tenderloins topped with sautéed mushrooms, onions and melted provolone cheese, finished with a demi-glace - 17.25
A single filet and a marinated chicken breast - 15.95

Italian Beef

Thinly sliced beef strips sautéed with onions and sweet peppers. Served atop pomodoro sauce with shredded cheese - 13.95

Salvi's New York Strip Steak*

Hand cut USDA Choice New York strip steak dusted in our special seasonings and grilled to your preference - 18.95
Add Gorgonzola Cheese - 1.00

Veal Riviera

Prime veal slices sautéed with Gulf shrimp, shiitake mushrooms and our signature creamy Marsala sauce - 18.95

Salmon e Gamberetti

A grilled salmon fillet finished with shrimp and mushrooms sautéed in garlic butter - 16.95

Salmon Piccata

A thinly sliced fresh salmon fillet sautéed in butter, lemon slices and capers - 16.25

Catch of the Day

Ask your server about today's fresh catch - Market Price

Mussels in White Wine

In a garlic cream sauce finished with white wine, served on a bed of spaghetti - 14.95

Boston Scrod

Sprinkled with herbed breadcrumbs and baked in a creamy lemon butter - 16.95

PASTA

Served with family style salad, freshly baked breads and Salvi's seasoned olive oil.
For Caesar Salad add 2.00 per guest.

Tuscan Chicken Style Fettuccine

Spinach and egg fettuccine tossed in an asiago cream sauce, topped with sautéed chicken breast tenders and mushrooms. Finished with a touch of our signature creamy Marsala sauce - 13.25

Pasta Bistro

Our favorites! Beef Ravioli with bolognese sauce, Tortellini in asiago cream sauce and PastaSalvi Speciale - 13.25

Spaghetti Roma

A hearty portion with your choice of Pomodoro or Bolognese sauce - 9.50
Add meatballs, sausage or mushrooms - 2.00 each

Manzo e Pennette*

Tender beef strips sautéed with sweet peppers and onions. Served over pennette pasta with pomodoro sauce - 13.95

Fettuccine Alfredo

Spinach and egg fettuccine tossed in a flavorful cream sauce and topped with grated parmesan cheese - 10.25
Add garlic shrimp or chicken - 14.25

Lump Crab Cakes

A pair of generously sized, delicately seasoned, Maryland style lump crab cakes served over asiago cream sauce - 16.95

Veal Parmigiano

A generous portion of sautéed tender and crispy parmesan encrusted veal - 18.95

Chicken Parmigiano

A crispy sautéed parmesan crusted chicken breast topped with pomodoro sauce, fresh mozzarella and parmesan cheese - 14.25

Chicken Italiano

Two grilled boneless chicken breasts, rosemary kissed and marinated in aromatic Italian seasonings - 13.95

Chicken Angelo

A parmesan crusted boneless chicken breast topped with capocollo ham and melted provolone cheese served on a bed of zesty roma sauce - 14.25

Eggplant Parmigiano

Dusted in parmesan breading and golden fried. Covered with tomato slices, pomodoro sauce, provolone and parmesan cheeses, then baked - 12.25

Veal Osso Bucco

A classic Italian dish! Veal roasted with carrots, onions, tomatoes and seasonings. Served with a veal demi-glace over a bed of mushroom risotto - 23.95

Filetto & Crab Cake*

A grilled beef tenderloin topped with sautéed mushrooms, onions and melted provolone cheese, paired with a Maryland style lump crab cake - 17.25

Chicken Marsala

Chicken breast tenders in our signature creamy Marsala sauce with sautéed mushrooms - 13.25
Make it Americano style with bacon pieces and Gorgonzola cheese - 14.25

Lasagna di Casa

Salvi's own lasagna layered with Italian sausage, seasoned ground beef, ricotta, mozzarella and provolone cheese, finished with bolognese sauce. Served with meatballs - 12.50

Pasta Carlo

Sliced grilled chicken, capocollo, shiitake mushrooms, sun-dried tomatoes, fresh basil and bowtie pasta tossed in an asiago cream sauce, then topped with gorgonzola and shredded Italian cheeses - 13.95

Ravioli con Carne

Seasoned beef ravioli covered in rich housemade bolognese sauce. Topped with provolone and parmesan cheese - 11.25

Gamberetti Rocki

Shrimp sautéed in olive oil and garlic with a mosaic of fresh vegetables tossed in light asiago cream sauce. Served over pennette - 15.95

Tortellini Gratinata

Cheese tortellini and your choice of Italian sausage or chicken, covered with creamy pomodoro or a rich bolognese sauce and Italian cheeses, then baked - 13.25