

SALVO'S SALUMERIA

Salumeria - "selu:me'ri:e" noun (chiefly in Italy)
a shop specialising in cooked and cured meats,
cheeses, and other prepared foods; a delicatessen

SPUNTINI nibbles

Sicilian green tonde olives v gf	£3.5
Balsamic cipollini onions v gf	£3.5
Italian bread, oil & balsamic v	£3.5
Spiced chickpea mash, carta di musica v	£4.5
Tomato & red onion salad, pomegranate v gf	£4.75
Garlic bruschetta, salsa, white anchovies	£5
Today's homemade arancini bombs	£5.5

ALTRI PIATTI other dishes

Gnocchi & spicy pork 'Nduja, mascarpone	£7.5
Buffalo mozzarella Caprese, tomato, basil gf	£7.5
Fregola pasta salad, artichoke, red pepper v	£7.5
Salumeria chicken salad, house dressing	£7.5
Confit tuna pasta salad, red onion, tomato gf	£8
NEW Mixed salame lasagne, garlic crostini	£9

PRIMI pasta **gf available**

Today's pasta, meaty <i>or</i> veggie v one size	£8
Salumeria veggie soup with bread v	£4.5

IL TRAMEZZINO ciabatta sandwiches

NEW Meatballs, rocket & provolone cheese	£6.5
Prosciutto di Parma, mozzarella & rocket	£5.5
Mozzarella, tomato & pesto Genovese n!	£5.5
Roasted pepper, ricotta cheese & rocket	£5.5
Roast chicken, rocket & lemon mayo	£5.5

IL TAGLIERE DELLA SALUMERIA Salumeria artisan sharing platters

Massimo let us choose the perfect 4 item board £11

Barbato try four artisan cured meats from Naples £10

Verdura vegetarian & vegan antipasto platter **v** £8.5

Choose your cured meat & cheese platters from the menu below, served with accompaniments & crostini

one item	£4.5	two items	£7.5
three items	£10	four items	£12

FORMAGGI

cheeses **gf**

Gorgonzola Dolce
rich, soft creamy blue

Gorgonzola Naturale
180-day aged blue

Mozzarella di Bufala
fresh, creamy & light

Taleggio soft & fruity,
creamy washed-rind

Fontina Alpine cows,
earthy, nutty & rich

Scamorza Affumicata
smoked, aged provola

Ricotta Affumicata
smoked crumbly ewes

Pecorino Maturo
mature & full flavour

Pecorino Tartufo
hard, black truffle

SALUMI

cured meats **gf**

Spianata Piccante
full-bodied & spiced

Capicollo sweet dry-
cured pork neck fillet

Finocchiona Toscana
wild fennel salame

Speck smoked alpine
prosciutto

Salame Napoli meaty
with black peppercorn

Bresaola Valtellina
cured beef thigh

Mortadella Bologna **n!**
with pistachio

Prosciutto di Parma
cured leg of ham

'Nduja Spilinga
spicy black pig spread

BUONGIORNO! breakfast menu Served until 12 noon & all day Sunday

Coffee <i>or</i> Tea with Italian pastry n! v	£3.75
Colazione Carne 'Full Italian' pan breakfast	£8.5
Eggs Mamma Nunzia pancetta & tomato	£5.5
Pancetta Italian bacon & tomato sandwich*	£4.75
Scrambled eggs on Italian toast*	£5
*Add smoked pancetta <i>or</i> sausage	£1.75
*Add fried egg <i>or</i> mushroom v	£1.20
Toasted Pan Frutto butter & preserves v n!	£4
Granola & yoghurt , honey, fresh fruit n! gf v	£4

LA FESTA DEL PESCATORE

SALVO'S LEGENDARY SEAFOOD DINNERS

FRIDAY 21ST SEPTEMBER 7.30PM - £55 PER GUEST

Sicilian Wine Dinner

An intimate evening showcasing the wines of Sicily hosted by Salvo's owner John Dammeo

Five course dinner with five wine flight
£48 per guest - Friday 8th June at 7.30pm



Please review us at Salvo's Salumeria & Café

v – vegetarian **n!** contains nuts **gf** gluten free