

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
Puglian white anchovies, bread & aioli	£4.5
Spiced chickpea mash, carta di musica v	£4.5
Wild mushroom arancini balls, aioli v	£5.5

ALTRI PIATTI other dishes

Italian sausage, puy lentil & pancetta stew	£8
Gnocchi & spicy Calabrian black pig 'Nduja	£7.5
Gorgonzola, artichoke, honeyed chestnut v gf	£7.5
Buffalo mozzarella Caprese, tomato, basil gf	£7.5
Salvo's chicken Caesar, pancetta & anchovy	£7.5

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

Salame Milano & melted provolone cheese	£5.5
Prosciutella, mozzarella & rocket	£5.5
Mozzarella, tomato & pesto Genovese n!	£5.5
Roasted pepper, ricotta cheese & rocket	£5.5
Roast chicken, wild rocket, lemon mayo	£5.5

LA FESTA DEL PESCATORE

SALVO'S LEGENDARY SEAFOOD DINNERS

FRIDAY 1ST JUNE AT 7.30PM - £55 PER GUEST

Tuscan Wine Dinner

An intimate evening showcasing the fine
wines of Tuscany hosted by Salvo's owner
John Damme Five course dinner with
five wine flight £48 per guest Friday
25th May at 7.30pm

IL TAGLIERE DELLA SALUMERIA

Salumeria artisan sharing platters

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

Verdura today's vegetarian & vegan antipasto platter **v** £8.5

Il Massimo leave us to choose your perfect 4 item board £11

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

Pecorino Tartufo
hard, black truffle

Pecorino Zafferano
saffron & peppercorn

Scamorza Affumicata
smoked, aged provola

Ricotta Affumicata
smoked crumbly ewes

Pecorino Maturo
mature & full flavour

SALUMI

cured meats **gf**

Spianata Piccante
full-bodied & spiced

Capicollo sweet dry
cured pork neck

Finocchiona Toscana
wild fennel salame

Speck smoked alpine
prosciutto

Salame Napoli meaty
with black peppercorn

Bresaola Valtellina
cured beef thigh

Prosciutella
lean & lightly smoked

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!	£3.75
Colazione Carne 'Full Italian' pan breakfast	£8.5
Eggs Mamma Nunzia pancetta & tomato	£5.5
Pancetta Italian bacon & tomato sandwich	£4.5
Salsiccia sausage & tomato sandwich	£4.5
Toasted Pan Frutto butter & preserves v n!	£4
Avocado with Sardinian ricotta on toast v	£6
Funghi sautéed mushrooms on toast v	£6
Scrambled eggs & prosciutto on toast	£6
Granola & yoghurt, honey, fresh fruit n! gf	£4



Please review us at Salumeria Café & Deli Shop **v** – vegetarian **n!** contains nuts **gf** gluten free