



Valentine's

at Saly G's Restaurant

appetizers

SALY G SHRIMP

spicy san marzano tomato

BURRATA

crispy prosciutto, roasted cherry tomato, garlic, evoo

STUFFED MUSHROOMS

herbed breadcrumb, parmigiana-reggiana, lemon butter sauce

CLAMS OREGANATA

herbed breadcrumbs, lemon, evoo

TRE COLORE

baby arugula, endive, radicchio, walnuts, goat cheese, citrus vinaigrette

EGGPLANT ROLLATINI

whipped ricotta, fresh mozzarella, parmigiana-reggiana, san marzano tomato basil

MOZZARELLA CAPRESE

fresh mozzarella, tomato, basil, roasted red peppers, evoo

CAESAR SALAD

chopped romaine lettuce, shaved parmigiana, croutons

CALAMARI

thai chili sauce or traditional

MEATBALLS

pork, beef, and veal, topped with fresh ricotta, shaved parmigiano

entrees

GARGANELLI

prosciutto, green peas, porcini mushrooms, brandy cream sauce, white truffle oil

SPICY RIGATONI

calabrian chili, sun dried tomato, shallots, san marzano tomato basil cream sauce

PAPPARDELLE

braised short rib ragu, parmigiano-reggiano, stracciatella

TRUFFLE GNOCCHI

sweet onions, brown butter sauce, toasted breadcrumb

CHICKEN MILANESE

thin breaded breast topped with baby arugula, tomatoes, onions, shaved parmigiana, balsamic vinaigrette

STUFFED CHICKEN

panko crusted, parma prosciutto, mozzarella, wild mushroom

ANGRY CHICKEN PARMIGIANA

pan fried cutlet, fresh mozzarella, parmigiano-reggiano, angry vodka sauce

FLOUNDER FRANCESE

egg battered and pan seared, lemon white wine butter sauce, over sauteed spinach

CHILEAN SEA BASS +10

escarole, kalamata olives, capers, cannellini beans, cherry tomato brodetto

HALIBUT +10

seasoned breadcrumbs, lemon butter sauce, sauteed spinach

PRIME FILET MIGNON

8 ounce cut, garlic mashed potatoes, rosemary garlic demi

NIMAN RANCH PORK CHOP

14 ounce center cut chop, hot and sweet peppers, potatoes and onions

PRIME NY STRIP +15

16oz center cut, dry rub, steak fries

PRIME RIB EYE +15

18 ounce, dry rub, homemade steak fries

SINGLE CUT VEAL CHOP +15

parmigiana or milanese

sides

choice of 1 per couple

LONG HOT PEPPERS

garlic, oil, shaved parmigiana

TRUFFLE FRENCH FRIES

white truffle oil, parmigiana

MAC AND CHEESE

cheddar fontina, parmigiana, toasted breadcrumbs

BROCCOLI RABE

sautéed garlic and oil

♥ Something Sweet ♥

NY STYLE CHEESECAKE

whipped cream and ricotta filling, gram cracker crust

CANNOLI

sheeps milk cream infused whipped ricotta, lemon zest, pistachio dust

TARTUFO

chocolate and vanilla or pistachio

CHOCOLATE MOUSSE

chocolate sponge base, dark chocolate mousse, dusted with cocoa powder



♥ CHEF JOSEPH GRAMAGLIA ♥

| cultivating neapolitan italian classics with an american modern flair |

CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

