Appetizers

Sal's Garlic Bread 3.50 with cheese and marinara 4.95 with pesto 5.50

Eggplant Rolletti 7.50

Eggplant rolled and stuffed with our own four cheese ricotta mix and layered with vegetables

Fried Mushroom Parmigiana 7.50

A delicious baked casserole of lightly breaded mushrooms topped with marinara and melted mozzarella

Tortellini Alfredo 8.95 Tri-colored tortellini smothered in Sal's alfredo sauce

Fettuccini Alfredo 7.95 Sal's own recipe made with fresh Vermont cream

Mozzarella Sticks 6.95

Six mozzarella sticks served with a side of marinara

Salads

Salad dressings: our popular house Creamy Italian, Blue Cheese, Parmesan Peppercorn, Russian, Oil and Vinegar, and fat-free Raspberry Vinaigrette

Tossed Garden Salad 3.50

Chef Salad 9.95

A large romaine salad tossed in a creamy caeser dressing with croutons and pecorino romano cheese

Caeser Salad 7.95 with Chicken 9.95

A large romaine salad tossed in a creamy caeser dressing with croutons and pecorino romano cheese

Sal's Antipasti 9.95

Fresh salad greens with ham, salami, olives, pepperoni, provolone, tomatoes, cucumbers, and pickled vegetables. Anchovies available on request.

Entrees

All dinners are prepared to order. Good food takes time! Entrees include a fresh garden salad, or soup, and Rutland's Baba Louis bread.

Salad dressings: our popular house Creamy Italian, Blue Cheese, Parmesan Peppercorn, Russian, Oil and Vinegar, and fat-free Raspberry Vinaigrette

Spaghetti 9.95 with homemade meatballs or sweet sausage 11.95

Spaghetti with Mushroom Sauce 12.95 Fresh mushrooms sautéed in olive oil and marinara

Spaghetti with Red Garlic Sauce 12.95

Our homemade marinara with plenty of fresh garlic

Linguini and Broccoli 13.50

Broccoli sautéed with olive oil, fresh garlic, and a blend of spices

Spaghetti alla Sal's 14.95

A popular sauté of olive oil, fresh garlic, plum tomatoes, black olives, and broccoli

Lasagna 9.95with Meat 12.50with Vegetables 12.50

Layers of flat pasta, cheese, and marinara baked together for a classic Italian dish

Homemade Stuffed Shells 9.95 with homemade meatballs or sweet sausage 11.95 Large cheese filled shells, baked with mozzarella and marinara

Baked Ziti 11.95 with homemade meatballs or sweet sausage 13.50 A nice ziti casserole with our own ricotta cheese mix

Eggplant Parmigiana 12.50

Fresh eggplant lightly breaded and baked. Served with a side of spaghetti marinara

Penne with Creamy Tomato 12.95 with chicken 15.95 with shrimp 18.50

Penne tossed in a creamy tomato sauce. A Sal's favorite!

Homemade Manicotti 9.95 with homemade meatballs or sweet sausage 11.95 Cheese filled pasta covered with marinara and mozzarella and baked to perfection

Chicken Parmigiana 13.50

Lightly breaded chicken covered with mozzarella and baked to perfection. Served with a side of spaghetti marinara

Chicken Scallopini 15.95

Lightly floured medallions of chicken sautéed in butter, lemon, wine, and mushrooms served over spaghetti or with a side of spaghetti marinara

Fettuccini Alfredo 10.95 with chicken and broccoli 14.95 with scallops 18.95 with shrimp 18.95

Our own alfredo recipe made with fresh Vermont cream and tossed to perfection

Veal Parmigiana 17.50

Freshly pounded veal covered with mozzarella and baked. Served with a side of spaghetti marinara

Veal Scallopini 18.50

Lightly floured medallions of veal, sautéed in butter, with wine, lemon and mushrooms. Served over spaghetti or with a side of spaghetti marinara

Linguine with White or Red Clam Sauce 14.50

Tender clams simmered in a white or red sauce of olive oil and fresh garlic

Shrimp and Scallops in a Spicy Red Clam Sauce 18.95

A Sal's signature dish!

Shrimp Fra Diavolo 17.95

Shrimp simmered in spicy red garlic sauce, served over spaghetti

Shrimp Parmigiana 16.95

Shrimp prepared only as Sal's can do it, served with a side of spaghetti marinara

Shrimp Scampi 18.50

Shrimp sautéed in lemon butter and fresh garlic, topped with bread crumbs. Served over spaghetti, or with a side of spaghetti marinara

For entrees that include a side of spaghetti marinara... red garlic sauce, olive oil and garlic, fettuccini alfredo, or white clam sauce can be substituted for an additional \$4.50

Consuming raw meats, poultry, shellfish, or seafood may increase the risk of food borne illness, especially if you have certain medical conditions.

Sal's Famous Pizza for over 35 years!

With a great homemade crust made with a touch of whole wheat flour

	Small 10"	Large 14"
Cheese	6.95	9.95
Additional Toppings	1.25	1.75

Pepperoni, extra cheese, sausage, ham, meatball, bacon, spinach, black olives, green pepper, anchovies, fresh garlic, mushroom, onion, eggplant, broccoli

Veggie Classic9.5014.00Green peppers, onions, and mushrooms

The Meat Boy11.0017.50Sausage, pepperoni, meatballs, ham, and bacon

The Works11.0017.00Pepperoni, sausage, meatball, green pepper, onion, mushrooms and black olives

E.B.T.K.S.12.0018.00Everything But The Kitchen Sink (The Works PLUS hot peppers, ham, and anchovies)

Gourmet Pizza Small 10" Large 14"

Pesto11.0017.50A white pizza with pesto and topped with black olives OR fresh tomatoes

Bianco15.0020.00A white pizza with plenty of fresh garlic and shrimp

Lotta Ricotta12.0016.00Mozzarella, our own ricotta mix, broccoli, and fresh garlic

Mediterranean12.0017.00Spinach, black olives, broccoli, fresh tomatoes and garlic

Buffalo Chicken11.0016.00Mozzarella, buffalo chicken, bacon, and buffalo sauce

Calzone

A fresh dough turnover stuffed with a homemade mix of ricotta, mozzarella, provolone, parmesan, and pecorino romano cheese and spices. Served with a side of our marinara sauce.

Cheese filled 7.50 each additional topping .75

Sandwiches

Sandwiches are made on Rutland's famous Baba Louis bread and served with chips.

Eggplant Parmigiana 7.50

Our own special recipe

Meatball Parmigiana 7.50

Meatballs covered with marinara and melted mozzarella

Sausage Parmigiana 7.50

Sweet sausage covered with marinara and melted mozzarella

Veal Parmigiana 8.95

Freshly pounded veal covered with marinara and melted mozzarella

Chicken Parmigiana 7.95

Lightly breaded fresh chicken breast topped with melted mozzarella

Sides and Extras

Soup du jourCup 2.95Bowl 5.50Loaf of Baba Louis Bread1.50Side of sausage or meatballs with marinara3.50Extra cup of marinara1.50

Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale small 1.25 large 1.50 Saranac Rootbeer (bottle) 2.00
Lemonade, Unsweetened Iced Tea small 1.25 large 1.50 Pellegrino Sparkling Water 2.50 Cranberry Juice 2.00
Coffee, Tea or Hot Chocolate 2.00
Milk / Chocolate Milk small 1.50 large 2.00

Dessert

Ask your server for today's selection of locally made desserts. Take one home if you can't finish it here! Chocolate Mousse Grand Marnier Cake (our top seller) White Chocolate Tiramisu Cheesecake of the day Reeses Peanut Butter Pie Mocha Mud Pie

5.50