

PIZZERIA SALVY

Salads & Antipasti

RANCHOVY SALAD \$16

Baby Romaine, Ranchovy, Croutons, Parmigiano Reggiano

KALE SALAD \$15

Baby Kale, Cauliflower, Golden Raisins, Lemon Vinaigrette

CAULIFLOWER \$16

Pesto alla Trapanese, Mixed Herbs

SAL'S MEATBALLS \$15

Meatballs, Tomato Sauce, Whipped Ricotta di Bufala, Basil

MOZZARELLA DI BUFALA \$19

Prosciutto, Focaccia, EVOO

ANTIPASTI BOARD \$18 / \$30

Chef's Selection of Cured Meats, Cheese and Vegetables

TOMATO PIE TAGLIO \$7

Whipped Ricotta, Datterini Tomatoes, Basil

DURUM FOCACCIA \$6

Pizza

SOUTH PHILLY MARGHERITA \$21

Mozzarella, Basil, Yellow Tomatoes, Tomato Sauce

NEW YORK STYLE CHEESE \$21

Three Cheese, Bianco di Napoli Tomato Sauce, Thin & Crispy

THE NAPOLITANA \$22

Spicy Salami, Mozzarella, Parmigiano Reggiano

FIORELLA SAUSAGE + PEPPERS \$22

Fiorella Sausage, Roasted Peppers, Mozzarella, Pecorino

ARTICHOKE PIE \$23

Marinated Artichokes, Smoked Mozzarella, Parmigiano, Chili

KENNETT SQUARE MUSHROOM \$23

Maitake Mushrooms, Fontina, Mozzarella, Scallion Oil



QUATTRO FORMAGGI \$24

Mozzarella, Parmigiano Reggiano, Gorgonzola, Scamorza

PARMA \$26

Fontina, Mozzarella, Prosciutto, Arugula

Sal's rules to live by

Always work for yourself - no matter what, be the boss.  Always have integrity - you are only as good as your word.  Always use veal, pork and beef in meatballs.

Cocktails

CLASSICS

Spritz *LOW ABV*

Contratto Apertif/Prosecco/ Orange
\$15

Negroni

Gin/Contratto Bltter/Antica Vermouth
\$16

Ol' Fashion

Rye Whiskey/ Rosemary Simple/ Bltters
\$16

RIFFS

Sardinian Iced Tea

Averna/Italicus/Lemon/Sparkling Wine
\$17

Sal's Spritz

Carpano/Contratto Apertif/Prosecco
\$17

Bee's Knees

Gin/Honey/Thyme/Lemon
\$17

'TINIS \$17

Vodka 'Tini

Absolut/Contratto Blanc/Lemon Twist

Gin 'Tini

Bluecoat/Olive Brine/Castlevetrano Olive

'Spressotini

Vodka/Jamaican Rum/Brown Sugar Simple

Make it a Tiny 'Tini for \$12

Wine

BUBBLES

Rocchina Prosecco Brut \$13/\$60

Terrabianco Moscato d'Asti \$14/ \$64

Claude Cazals Blanc de Blanc \$110 (bottle)

CANS

Ramona Limonata Wine Spritz \$12

Ramona Blood Orange Wine Spritz \$12

WHITE

Scarpetta Frico Bianco \$13 (draught)

Marchese Luca Spinola Gavi \$14/\$65

Santa Barbara Verdicchio \$16/\$75

ROSE

Frasinelli Prosecco Rose \$13/\$60

Castello di Meleto Toscana Rosato \$15/\$70

RED

Scarpetta Frico Lambrusco (8 oz. can) \$13

Scarpetta Frico Rosso \$13 (draught)

Rocco Toscana Sangiovese \$14/ \$65

Santa Barbara Rosso Piceno \$15/ \$70

Ottoventi Iruka Nero D' Avola \$16/ \$74

Beer

DRAUGHT

Love City Sal's Pizza Pils \$7

Anxo PA Dry Cider \$8

Neshaminy Creek County Line IPA \$8

Carbon Copy Coy Pale Ale \$8

BOTTLES & CANS

Triple Bottom

"Gimme That Recipe" Field Beer \$9

\$1 from each "Gimme That Recipe" will be donated to the Vetri Community Partnership!

Peroni \$7

Peroni 00 (Non Alcoholic) \$7

Anxo PA Dry Cider \$8

Surfside Vodka Iced Tea \$9

Non Alcoholic

Coke / Diet Coke / Sprite / Ginger Ale \$4

Iced Tea \$4

Arnold Palmer \$6

San Pellegrino Blood Orange \$6

Fever Tree Sparkling Lemon \$6

Fever Tree Sparkling Grapefruit \$6

Sicilian Rosemary Lemonade \$8

Grapefruit Cordial Soda \$8

