

# 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

### 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

## Salzones



### CHEESESTEAK \$18

Shaved Ribeye, Cooper Sharp Cheddar, Caramelized Onions

### ITALIAN HOAGIE \$18

Mortadella, Prosciutto, Genoa Salami, Provolone, LTO, Hoagie Vin

## *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

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### 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/Orange Twist

#### Gin 'Tini

Bluecoat/Olive Brine/Castlevetrano Olive

#### 'Spresotini

Vodka/Jamaican Rum/Brown Sugar Simple

*Make it a Tiny 'Tini for \$12*

## Wine

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### 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

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### DRAUGHT

Love City Sal's Pizza Pils \$7

New Trail Crisp Amber Lager \$7

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

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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

