

**Crab & Artichoke Dip**

four cheeses. olive oil crumbs.  
basil pesto. toasted focaccia. 14

**Flash-Fried**

**Semolina Crusted Calamari**

pepperoncini. fresh basil. garlic.  
lemon butter. tomato sauce. 16

**Fig & Goat Cheese**

caramelized onion.  
prosciutto. arugula. olive oil.  
balsamic. house flatbread. 14

**Cheese and Tomato**

oregano. fresh mozzarella.  
sauce. olive oil. 14

**House Meatball and Ricotta**

caramelized onions. roasted peppers.  
sauce. basil. mozzarella. 15

**Margherita**

fresh mozzarella. basil.  
parmesan. sauce. 14

**Pizzas**

**“Our” Pepperoni**

artisan pepperoni. pepperoni sauce.  
fresh mozz. ricotta. basil. 15

**Mushroom and Truffle**

caramelized onions. provolone & mozzarella.  
arugula. fresh herbs. 15

**Artichoke and Goat Cheese**

prosciutto. smoked goat lady.  
spinach. caramelized onions. 15

**Salads & Soups**

*(add chicken or shrimp to any salad +7, add cold water salmon +10)*

 **Baby Mixed Green Salad**

shaved veggies. point Reyes tomat.  
marcona almonds.  
white balsamic vin. 8

 **Salmeri’s Caesar**

parmesan frico. lemony caesar.  
rosemary focaccia croutons. 8

**Seasonal**

**Strawberry & Burrata Salad**

fresh strawberries. arugula.  
pickled onion. candied pecans. 12

**Salmeri’s Caprese Salad**

heirloom tomatoes. basil.  
fresh mozzarella. olive oil.  
balsamic syrup. ciabatta crumbs. 10

 **Chopped Salad**



tomatoes. olives. pepperoncini.  
bacon. crispy cannellini beans.  
citrus vinaigrette. 10

 **Italian Wedding Soup**

spinach. fennel sausage.  
acini de pepe. parmesan. 8

 **Tuscan Tomato Bisque**

grilled cheese croutons.  
crystallized basil. 8

 **Pasta & More – 3 Courses \$36** 

**pick one of each: soup or side salad.**

**any Salmeri’s pasta or entree. and home made dessert.**

 denotes upcharge

\*if you use a credit card, we will charge an additional 3% to help offset processing costs.  
this amount is not more than what we pay in fees. we do not surcharge debit cards.\*

# Entrees DINNER

Spring Dinner Menu 2026

## 🍷 Chianti Braised Beef Short Ribs

*marsala glazed mushrooms.  
polenta. broccolini. beef sauce. 32*

## \*Grilled Cold Water Salmon

*chef selection of seasonal vegetables  
and fresh herbs. 27*

## Salmeri's Lasagna Bake

*beef. fennel sausage. ricotta. mozz. provolone. 18*

## Lobster & Shrimp Ravioli

*spinach. roasted tomatoes. asparagus.  
vodka tarragon pink sauce. evoo crumbs. 25*

## Dylan's Chicken Alfredo

*parmesan crusted fried chicken. broccolini.  
bucatini pasta. aged parmesan. 22*

## Cajun Shrimp Fettucine

*roasted mushrooms. spinach.  
red pepper alfredo. 21*

## Chicken Parmesan

*parmesan crusted. house gravy and mozzarella.  
pesto. served over our bucatini alfredo. 24*

## Jason's Baked Pasta

*campanelle pasta. mozzarella. provolone. ricotta.  
parmesan. fennel sausage. house gravy. 18*

## Sandwiches

*(served with rosemary french fries)*

## Beth's Bolognese Sloppy Joe

*meatballs. sausage. short ribs.  
mozz and fontina cheese.  
roasted peppers. 14*

## Salmeri's Chicken Parmesan

*pesto. fresh mozz. sauce.  
lemony arugula. ciabatta. 15*

## \*Salmeri's Burger

*mozzarella & provolone.  
bacon. basil mayo.  
pickled onions. 14*

## Meatball Parmesan

*beef & pork. fresh mozz.  
tomato sauce. hoagie roll. 14*

## Salmeri's Shrimp Scampi

*cacio e pepe risotto. asparagus.  
roasted garlic. smoked tomato butter. 22*

## Eggplant Parmesan

*mozzarella. sartori parmesan.  
marinara. crispy basil. pesto. bucatini. 18*

## Pastas

## Shrimp Tortellini Diavolo

*sausage. three-cheese tortellini. spicy diavolo. 21*

## Brennan's Bolognese

*well kinda. meatballs. fennel sausage.  
short ribs. sauce. pappardelle. pesto. 24*

## Three Cheese Ravioli Primavera

*springs farm veggies. mushrooms.  
white wine cream. fresh herbs. 19*

## Urban Gourmet Farms Mushroom Ravioli

*tasso ham. oven roasted peppers.  
spinach. onions. garlic cream. 18*

## Chicken Carbonara

*campanelle pasta. smoked bacon.  
parmesan cream. grilled chicken. spinach. 21*

## Pesto Salmon Pasta

*blistered tomatoes. spinach. artichokes.  
house made garlic breadcrumbs. 23*

## Simple Pasta

### **pick a sauce**

*olive oil and garlic. simple marinara.  
alfredo. cajun alfredo. pesto cream.*

### **pick a pasta**

*campanelle or bucatini 14  
tagliatelle +2*

**add chicken, meatballs, or shrimp +7**  
**add salmon +10**

General Manager Eric Rhoad  
Sous Chefs Bobby B. Ryan M.  
Service Manager: Dee N.

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\**

*\*please alert your server about any allergies\**