

SALERNO

italian restaurant



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ach day we make our own sauces, dressings and homemade minestrone soup, from the freshest ingredients. Is there any other way?”

SALERNO Italian restaurant is locally owned and operated. We pride ourselves on serving delicious homemade food, promptly and always with a smile. Our recipes have been requested from as far away as New York by “gourmet magazine.” If you have a special dietary need or request, please ask your server. We guarantee your satisfaction!

Salads

Served with homemade minestrone soup and freshly baked bread.

Pasta Salad

Marinated radiator pasta tossed with fresh vegetables and Verona sauce \$5.95 with chicken or bay shrimp, add \$2.25 with blackened chicken, add \$2.50

Salerno Salad Primavera

Crisp salad greens topped with sauteed primavera vegetables and Salerno house dressing \$6.50

Caesar Salad

An all time favorite passed down from the original recipe \$5.95 substitute for a house salad with an entree \$2.50 with chicken or bay shrimp, add \$2.25 with blackened chicken, add \$2.50

Spinach Salad

Fresh spinach leaves, mandarin oranges, diced apples and toasted pinenuts tossed in a creamy honey mustard dressing \$6.95 substitute for a house salad with an entree \$2.50

Pasta, Pasta, Pasta

Served with freshly baked sourdough bread and your choice of homemade minestrone soup or pasta salad or famous house salad Soup and Salad Add .99

Spaghetti w/Marinara \$5.50

Rigatoni w/Marinara \$6.00

Ravioli w/Marinara \$6.25

Manicotti w/Marinara \$6.25

Gnocchi w/Marinara- \$6.50

Add Meatballs \$1.99

Add Italian Sausage \$1.99

Add Meat Sauce \$1.50

Add "The Works" Meatballs & Italian Sausage Simmered in Meat Sauce \$2.99

Salerno Gourmet Specialties

Served with freshly baked sourdough bread and your choice of homemade minestrone soup or pasta salad or famous house salad
Soup and Salad Add .99

Tortellini Michelli

Lightly poached in a flavorful combination of double cream, mushrooms, black olives and fresh tomatoes \$13.95

Chicken Dijon

Tender chicken breast sauteed in a creamy Dijon sauce with shallots & fresh tomatoes. Served with a side of spaghetti \$13.20
Lighter Portion \$10.25

Scampi Primo

Black tiger prawns, mushrooms, shallots, fresh tomatoes and zucchini sauteed with garlic, herbs and white wine \$15.95

Chicken Picatta

Tender chicken breast sauteed with shallots, mushrooms, capers and fresh lemon Served with a side of spaghetti \$13.95
Lighter Portion \$10.95

Sicilian Linguine

A must for seafood lovers! Scallops, bay shrimp, clams, prawns, whitefish & mussels sauteed with garlic and herbs in a white wine sauce \$17.95

Seafood Fettuccini

Prawns, scallops, bay shrimp, clams, whitefish & mussels sauteed in a homemade Alfredo sauce, tossed with fettuccini noodles then topped with fresh parmesan \$17.95

Cioppino

A rich tomato and vegetable stew brimming with clams, scallops, prawns, whitefish and mussels with a hint of saffron Served with a side of spaghetti--\$16.95

Veal Picatta

Tender veal scaloppine sauteed with shallots, mushrooms, capers and fresh lemon Served with a side of spaghetti \$15.95

Veal Marsal

Veal scaloppine sauteed with shallots, mushrooms, beef stock, marsala wine and a touch of butter. Served with a side of spaghetti \$15.95

Steak Mattino

A 10 oz. prime top sirloin sauteed with port wine, gorgonzola cheese and green peppercorns. Served with a side of spaghetti \$17.95

Steak Martino

A 10 oz. prime top sirloin marinated in olive oil and Italian herbs with a touch of chianti, tastefully broiled Served with a side of spaghetti \$16.95

Sauteed Seafood Salad

Scallops, bay shrimp, prawns, mussels and whitefish sauteed with fresh vegetables in a light lemon dressing Served over crisp romaine lettuce with toasted almonds & melted swiss cheese \$13.95

Seafood Fra'Diavolo

Calamari, clams, mussels and bay shrimp simmered in a very spicy red sauce served over linguine \$12.95

Chicken Marsala

Boneless chicken breast sauteed with shallots, beef stock, marsala wine and a touch of butter. Served with a side of spaghetti \$13.95

Lighter Portion \$10.95

Italian Favorites

Served with freshly baked sourdough bread and your choice of homemade minestrone soup or pasta salad or famous house salad. Soup and Salad Add .99

Lasagne

Extra wide pasta noodles layered with four cheeses and a mixture of our meat and marinara sauces \$10.95

Lighter Portion \$8.95

Vegetable Primavera

Spinach, peas, artichoke hearts, tomatoes, zucchini, mushrooms, garlic, onions, celery, carrots, broccoli and cabbage, sauteed with white wine and herbs, served over linguine \$9.95 with chicken or bay shrimp, add \$2.25 with blackened chicken, add \$2.50

Gnocchi Alfredo

Our original gnocchi poached, then tossed with spinach, mushrooms and peas in our classic Alfredo sauce \$11.95

Lighter Portion \$9.95

Eggplant Parmesan

Lightly breaded eggplant slices baked with Salerno marinara sauce, parmesan and mozzarella cheeses and served with a side of spaghetti \$10.95

Lighter Portion \$8.95

Chicken Parmesan

Boneless chicken breast, lightly breaded, and baked with Salerno marinara sauces and three cheeses \$11.95

Lighter Portion \$9.95

Spicy Chicken Calabria

Tender chicken breast slices sauteed with onions, mushrooms and peperoncini in a spicy Sicilian cream sauce, then tossed with fettuccini noodles very tasty! \$13.95

Lighter Portion \$10.95

Fettuccini Alfredo--\$11.95

with chicken or bay shrimp, add \$2.25

with blackened chicken, add \$2.50

Salerno Calzone

A pizza pocket stuffed with the freshest seasonal ingredients: Price Varies

Broccoli & Radiator Alfredo

Freshly steamed broccoli, tossed with mushrooms, artichoke hearts, black olives and radiatore pasta in an extra-cheesy version of our classic Alfredo sauce \$11.95

Lighter Portion \$9.95

Baked Rigatoni

Rigatoni in pasta tossed with ricotta, mozzarella and Salerno marinara sauce, then baked \$10.95

Add Meat Sauce \$1.50

Lighter Portion \$9.95

Chicken Cacciatore

Tender chicken breast sauteed then simmered in a rich tomato sauce with green peppers, mushrooms and onions.

Served with a side or spaghetti--\$11.95

Lighter Portion \$9.95

Linguine with Clam Sauce

Clams sauteed with olive oil garlic, herbs, white wine--\$11.95

Linguine with red clam sauce \$11.95

Linguine with cream clam sauce \$11.9

Combinations

Available 11 AM to Close Served with freshly baked sourdough bread and your choice of homemade minestrone soup or pasta salad or famous house salad Soup and Salad Add .99

Vegetable Fromaggio

Eggplant Parmesan, Broccoli & Radiator Alfredo \$12.95

Tony's Favorite

When Tony Bennet visits Spokane, he visits Salerno & this is what he orders:

Scampi Primo, Seafood Fra'Diavlo \$16.95

Perfect Match

Salerno homemade lasagne, chicken calabria \$12.95

Fettuccini Manila

Salerno Fettuccini Alfredo, Fresh Manila
Steamed Clams \$14.95





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www.salerno.com