

Welcome to our menu  
Salvo wishes you  
BUON appetito



To all our customers:

Please inform our staff if any allergies or intolerances

Some of our dishes contain nuts.

Please note that a service charge of 10% will be applied to  
groups of 6 or more people.

# Starters

## Vegetarian

<i>Garlic bread</i>	£3.95	<i>Garlic bread mozzarella</i>	£4.20
Small pizza dough with olive oil and garlic.		Small pizza dough with olive oil, garlic, mozzarella and oregano	
<i>Garlic bread tomato</i>	£4.20	<i>Garlic bread tomato and mozzarella</i>	£4.95
Small pizza dough with olive oil, garlic, tomato and oregano		Small pizza dough with olive oil, garlic, mozzarella, tomato sauce.	
<i>Bruschetta della nonna</i>	£4.20	<i>Funghi Giovanna</i>	£7.95
Small pizza dough topped with chopped fresh tomato, red onion, basil, garlic, olive oil, salt and oregano.		Baked flat mushrooms with a garlic, chilli, fresh rosemary, white wine and butter sauce.	
<i>Caprese</i>	£6.95	<i>Insalata tricolore</i>	£7.95
Fresh tomato, mozzarella, basil and olive oil.		Fresh tomato, mozzarella, avocado, basil and olive oil.	
<i>Vegetali alla griglia e caprino</i>	£7.95	<i>Caesar Salad</i>	£6.95
Mixed grilled vegetables served with goat's cheese.		Salad with croutons, black olives, shaved grana padana cheese topped with chef's sauce.	
		<i>Green Salad</i>	£2.95
		<i>Mix salad</i>	£3.95

## Fish

<i>Coppa reale</i>	£8.95	<i>Cozze al limone</i>	£8.95
Prawn cocktail served with a homemade pink sauce and parsley served with homemade bread.		Mussels cooked with garlic, lemon, black pepper, white wine sauce.	
<i>Cozze al Pomodoro</i>	£8.95	<i>Gamberoni "La Palma"</i>	£9.95
Mussels cooked with garlic, white wine, tomato sauce, black pepper and parsley served with homemade bread.		Pan fried prawns in a garlic, butter and Limoncello sauce.	
<i>Gamberoni arrabbiati</i>	£8.95	<i>Calamari fritti</i>	£8.95
Pan fried prawns in garlic, chilli, white wine, butter and parsley sauce.		Deep fried calamari rings served with lemon, salad and homemade tartare sauce.	
<i>Fritto misto</i>	£13.95	<i>Sardine alla griglia</i>	£8.95
Deep fried calamari rings, whitebait and prawns served with salad, lemon and homemade tartare sauce.		Grilled whole sardines served with salad, lemon and a homemade salsa verde.	
<i>Capesante e pancetta</i>	£10.95	<i>Moscardini Luciana</i>	£10.95
Pan fried scallops wrapped in Italian smoked pancetta served with peas puree.		Baby octopus cooked in a spicy red wine and tomato sauce served with homemade bread.	

## Meat

<i>Melanzane della mamma</i>	£7.95	<i>Polpettine in sugo</i>	£8.95
Thin aubergine's slices rolled with ham and cheese baked in tomato sauce and mozzarella.		Homemade beef meatballs cooked in tomato sauce served with homemade bread.	
<i>Caesar Salad</i>	£10.95	<i>Carpaccio di Bresaola</i>	£9.95
Grilled chicken breast, with croutons, black olives, shaved grana padana cheese, topped with chef's sauce.		Cured salted delicatessen sliced beef served on a bed of rocket and a topped with shaved grana padana and olive oil.	

# Pasta

## Vegetarian

<i>Spaghetti al Pomodoro</i> Olive oil, garlic, basil and tomato sauce.	£7.95	<i>Linguine al pesto</i> Linguini pasta with traditional pesto Genovese.	£8.95
<i>Penne all'arrabbiata</i> Olive oil, garlic, chilli, parsley and tomato sauce.	£8.95	<i>Penne alla Norma</i> Olive oil, garlic, aubergine, basil and tomato sauce.	£9.95
<i>Penne dell'orto</i> Mixed grilled vegetables, garlic and olive oil parsley and a touch of cream sauce.	£9.95	<i>Fettuccine ai funghi</i> Olive oil, garlic, white wine, mixed mushrooms, and black pepper.	£10.95

## Fish

<i>Spaghetti alle vongole</i> Clams cooked in olive oil, garlic, white wine, black pepper, parsley and cherry tomato sauce.	£12.95	<i>Spaghetti al cartoccio</i> Prawns, calamari, clams, mussels and mixed seafood in olive oil, garlic, chilli, white wine, parsley and tomato sauce wrapped in foil.	£13.95
<i>Spaghetti ai gamberoni</i> Prawns cooked in olive oil, garlic, chilli, white wine, parsley and tomato sauce.	£13.95	<i>Penne Lido</i> Swordfish chunks cooked in olive oil, garlic, aubergine, mint and tomato sauce.	£13.95
<i>Linguine mare e monti</i> Prawns, calamari, clams, mussels, mixed seafood, courgette, cherry tomato and mixed mushrooms in garlic, white wine and parsley sauce.	£14.95	<i>Fettuccine al granchio</i> Crab meat in olive oil, garlic, chilli, white wine, parsley and cherry tomato sauce.	£12.95
<i>Spaghetti all'astice</i> Half a lobster with prawns cooked in garlic, parsley, cherry tomato and a touch of tomato sauce.	£14.95	<i>Linguine Scoglio</i> Linguini pasta served with claims, squid, baby prawns, mussels, chilli, fresh cherry tomatoes in olive oil and white wine sauce.	£12.95

## Meat

<i>Spaghetti alla carbonara</i> Italian smoked pancetta, black pepper, whole egg and cheese.	£10.95	<i>Spaghetti alla Bolognese</i> Slow cooked minced beef in onion, celery, carrot, red wine and tomato sauce.	£9.95
<i>Spaghetti alle polpette</i> Homemade beef meatballs cooked in tomato sauce.	£9.95	<i>Penne Amatriciana</i> Italian smoked pancetta, onion, black pepper and tomato sauce.	£10.95
<i>Fettuccine pollo e spinaci</i> Chicken, onion, spinach and tomato sauce.	£11.95	<i>Penne al Gorgonzola</i> Gorgonzola cheese, pancetta, cream and pine nuts.	£9.95
<i>Fettuccine rosse</i> Chicken, mixed peppers, sundried tomato pesto and tomato sauce.	£10.95	<i>Lasagna</i> Baked pasta layers with Bolognese sauce, béchamel and parmesan cheese.	£9.95

## Risotti

<i>Risotto ai funghi</i> Arborio rice Olive oil, garlic, white wine, mixed mushrooms, black pepper and parsley.	£10.95	<i>Risotto ai frutti di mare</i> Arborio rice with prawns, calamari, clams, mussels and mixed seafood, cooked in olive oil garlic, white wine, parsley and tomato	£12.95
<i>Risotto "La Palma"</i> Arborio rice with Italian smoked pancetta, olive oil, baby prawns, artichokes, white wine and parsley.	£11.95		

A wide range of pastas can be served gluten free. Please ask the waiter for the description.

# MAIN COURSES

## Meat

### Pollo Cristian £14.95

Pan fried chicken breast in white onion, bacon, white wine and cream sauce topped with crispy bacon served with rosemary roasted potatoes and vegetables.

### Pollo ai funghi £14.95

Pan fried chicken breast in garlic, rosemary, mixed mushrooms, touch of cream and white wine sauce served with rosemary roasted potatoes and vegetables.

### Pollo alla Milanese £14.95

Pan fried chicken breast coated in egg and breadcrumbs tomato sauce served with tomato spaghetti and lemon wedge

### Fegato Alla griglia £15.95

Pan fried in garlic, rosemary, mixed mushrooms touch of cream and white wine sauce served with rosemary potatoes.

### Agnello "La Palma" £17.95

Pan fried rack of lamb with red onion, wholegrain mustard, touch of honey and red wine sauce served with rosemary roasted potatoes and vegetables.

### Vitello Alla Romana £18.95

Pan fried veal escalope in butter, white wine, flour, sauce topped with sage and San Daniele Ham served with rosemary roasted potatoes and vegetables.

### Vitello Al Limone £17.95

Pan fried veal escalope in lemon, white wine, flour butter sauce served with rosemary roasted with potatoes and vegetables.

### Vitello alla Pizzaiola £18.95

Pan fried veal escalope in garlic, oregano and served with rosemary roasted potatoes and vegetables.

### Vitello ai funghi £17.95

Finely sliced calf liver and grilled with Italian smoked pancetta served with rosemary roasted potatoes and spinach and vegetables.

### Vitello alla Milanese £18.95

Pan fried veal escalope coated in egg and breadcrumbs served with tomato spaghetti and lemon wedge.

## Fillet Steak

### Filletto Al pepe verde £21.95

Green peppercorn, Brandy, cream and gravy sauce.

### Filletto Al vino rosso £20.95

Red wine reduction and gravy sauce.

### Filletto ai funghi £21.95

Mixed mushrooms, red wine reduction and gravy sauce.

### Filletto Al Gorgonzola £20.95

Gorgonzola and cream sauce.

### Filletto "La Palma" £21.95

Grilled plain with olive oil, basil, red wine and balsamic just served on the side topped with crispy bacon.

## Rib-eye Steaks

### Bistecca Al pepe verde £17.95

Green peppercorn, Brandy, cream and gravy sauce.

### Bistecca Al vino rosso £17.95

Red wine reduction and gravy sauce.

### Bistecca ai funghi £17.95

Mixed mushrooms, red wine reduction and gravy sauce.

### Bistecca Al Gorgonzola £17.95

Gorgonzola and cream sauce.

### Bistecca "La Palma" £18.95

Grilled plain with olive oil, basil, red wine and balsamic Just served on the side topped with crispy bacon.

All mains are served with rosemary, roasted potatoes and vegetables of the day.

# Pizza

<i>Margherita</i>	<i>£7.95</i>	<i>Ciliegina</i>	<i>£11.95</i>
Tomato, olive oil, mozzarella, oregano.		Vegetarian Pizza – Tomato, mozzarella di bufola, olive oil, rocket, cherry tomatoes, shaved parmesan.	
<i>Prosciutto</i>	<i>£8.95</i>	<i>Ortolana</i>	<i>£10.95</i>
Tomato, olive oil, mozzarella, ham.		Vegetarian Pizza – Tomato, smoked cheese, aubergine, roasted peppers, mushrooms, olive oil.	
<i>Napoletana</i>	<i>£9.95</i>	<i>Americana</i>	<i>£9.95</i>
Tomato, olive oil, mozzarella di bufala, basil, anchovies.		Tomato, mozzarella, pepperoni sausage.	
<i>Capricciosa</i>	<i>£10.95</i>	<i>Calzone</i>	<i>£10.95</i>
Tomato, olive oil, mozzarella, mushrooms, artichokes, ham, black olives, wustel.		Folded pizza – Tomato sauce, mozzarella, artichokes, ham, mushrooms, blue cheese.	
<i>Quattro Stagioni</i>	<i>£10.95</i>	<i>Schiacciata con bresaola</i>	<i>£10.95</i>
Tomato, olive oil, mozzarella, mushrooms, ham, peperoni sausage, black olives.		This is a beautiful Sicilian pizza – pizza base that's been baked in the oven, then sliced, filled with bresaola, rocket, parmesan shavings, blue cheese.	
<i>Regina</i>	<i>£10.95</i>	<i>Schiacciata caprese</i>	<i>£9.95</i>
Tomato, olive oil, mozzarella, olives, ham, mushrooms.		Pizza base that's been baked in the oven, then sliced, filled with sliced tomatoes and mozzarella, rocket, olive oil, basil.	
<i>Pizza La Palma</i>	<i>£12.95</i>	<i>Hawaiiana</i>	<i>£9.95</i>
Tomato, olive oil, mozzarella, Parma ham peperoni sausage, olives, artichokes, mushrooms.		Mozzarella, pineapple and ham.	
<i>San Daniele</i>	<i>£11.95</i>	<i>Quattro formaggi</i>	<i>£9.95</i>
Tomato, olive oil, mozzarella, rocket, San Daniele ham, cherry tomatoes, shaved parmesan.		Tomato, Mozzarella, blue cheese, parmesan cheese, smoked cheese	
<i>Frutti di mare</i>	<i>£13.95</i>	<i>Messicana</i>	<i>£13.95</i>
Tomato, mozzarella, mixed shellfish, squid and king prawns.		Tomato, mozzarella, ham, chilli, onions, red and green peppers Grilled and diced chicken.	

## Fish

### *Tonno grigliato*

Grilled fresh tuna steak served with rosemary roasted potatoes and vegetables of the day.

£19.95

### *Coda di rospo di Agrigento*

Pan fried monk fish in cherry tomatoes, garlic, white wine and parsley sauce served with rosemary roasted potatoes and vegetables of the day.

£ 21,95

### *Spada alla Salvo*

Baked fresh sword fish coated in bread crumbs served with salad and potatoes.

£ 19,95

### *Branzino Adriatico*

Pan fried seabass fillets served with spinach and porcini and cherry tomatoes sauce.

£ 19,95

### *Sardina Grigliata*

Served with salad, lemon and a homemade salsa verde.

£12.95

### *Mixed grilled seafood*

Tuna, sword fish, Fillet of seabass, salmon, and king prawns, served with salad.

£24.95

### *Misto pesce Giovanna*

#### *House speciality*

A selection of shellfish, served with half lobster, king prawns, clams, mussels, squid, olive oil, garlic, white wine, spicy tomato sauce, parsley, served with grilled bread with olive oil and oregano.

£21.95

## LA PALMA

### WHITE WINES

	175 ml	250 ml	Bottle
<b>La palma house white</b> Floral peach and tropical fruit aromas with hints of fennel, honeyed flavours with a citrusy finish	£3.95	£4.95	£15.00
<b>Pinot Grigio Dogarina</b> A dry fresh white citrus and stone fruit aromas.	£4.95	£5.95	£18.00
<b>Sauvignon Dogarina</b> Crisp, fresh aromatic and floral.	£5.95	£6.95	£21.50
<b>Frascati Superiore</b> Straw yellow, delicate fruit and blossom dry fresh and elegant.			£22.00
<b>Soave Classico</b> Crisp and spicy dry white wine with hints of fennel, medium bodied with zesty citrus fruit.			£23.00
<b>Gavi di Gavi Nuovo Quadro</b> Gently aromatic with green apple and lime			£26.00
<b>Greco di Tufo</b> Ripe apple and greengage, broad mineral with a tangy bite			£32.00

### ROSE WINES

	175ml	250ml	Bottle
<b>Monferrato Chiacetto</b> Fresh, delicate strawberry and redcurrant aromas, ripe and juicy with a crisp finish.	£4.75	£5.75	£17.50
<b>Pinot Grigio Rose</b> Fresh and fruity with aromas of red berries, ripe berry and red cherry on the palate.	£4.95	£6.50	£19.95

### SPARKLING WINES AND CHAMPAGNE

<b>Prosecco Dogarina</b> Light and fruity with hints of apple and peach. Soft ripe stone fruit palate.		£6.00	£24.00
<b>Prosecco Rose Le Clivie Extra dry</b>		£6.50	£25.00
<b>La Palma Brut Champagne</b> Fresh floral aromas, balanced peach skin and baked biscuit flavours with a crisp citrus finish			£36.00
<b>Bollinger, Champagne</b> Fresh with rich and mouth feeling mousse			£75.00
<b>Laurent Perrier Rose, Champagne</b> Light and elegant fruit with fine bubbles, lovely dry finish			£90.00
<b>Dom Perignon, Champagne</b>			£175.00

## LA PALMA

### RED WINES

	175ml	250ml	Bottle
<b>La Palma Sicilian House Red Wine</b> Nero d'Avola	£3.95	£4.95	£15.00
<b>Montepulciano d'Abuzzo</b> Fully-bodied sapid and harmonic flavour.	£4.95	£5.95	£19.00
<b>Merlot Villa Granda</b> A red ruby colour aromas of fruit of the forest.	£5.95	£6.95	£20.00
<b>Barbera da Vine</b> Warm spicy aromas of blueberries and plum			£22.00
<b>Chianti Classico</b> Ripe red berry, cherry aromas. Balance palate with mellow oak adding a hint of spice.			£36.00
<b>Barolo Alasia</b> Dark plum, violet and vanilla aromas. A full ripe red fruit.			£42.00
<b>Amarone Classico</b> Full bodied, dried black fruits, raisin and liquorice, rich and full			£75.00

### DRINKS LIST

<b>Aperitif Mixed</b> £5.95	<b>Liquors</b> £4.00	<b>Spirits (25ml) Mixed</b> £5.95	<b>Brandy</b>
Martini Rosso	Baileys	London gin	Vecchia Romagna £5.95
Martini Dry	Averna	Vodka	Torres 10 £5.50
Cinzano Bianco	Tia Maria	Bacardi Rum	Armagnac £5.50
Bitter Campari	Amaretto	Jack Daniel's	Remy Martin £6.95
Pimm's No 1	Cointreau	Jim Beam	Martell £6.95
Sherry	Drambuie	Jameson	<b>Soft Drinks</b> £2.50
Port	Sambucca	Amaretto	Coke / Diet coke
<b>Italian Beer</b> £3.75	Limoncello	Southern Comfort	Cranberry juice
Peroni 330ml	Grappa	Malibu	Apple juice
Birra Moretti 330ml	Strega	Martini	Pineapple juice
		Campari	Orange juice
<b>Mineral Water</b> £2.75			Bitter lemon
Sparkling 50cl	£2.75	<b>Bombay Sapphire Gin</b> £6.95	Ginger ale
Still 50CL			Tonic water
			Soda water



## COCKTAILS

Mojito Rum Havana Club, Soda Water, mint.	€7.95
Caipirinha Cachaça, Sugar cane, lime.	€7.95
Tequila sunrise Tequila, orange, grenadine	€7.95
Margarita Tequila, Cointreau, Fresh lime, salted glass.	€7.95
Negroni Sbagliato Campari Rosso, Vermouth rosso, Fresh orange, Prosecco.	€8.95
Gin Fizz Gin, fresh lemon juice, sugar cane.	€7.95
La Palma Malibu, Campari Rosso, Coconut, Grenadine, Pineapple juice.	€7.95
Sex on the beach Archers Peach Schnapps, Vodka, Orange juice, Topped with grenadine.	€7.95
Cuba libre Havana 7, Chopped lime, Coke.	€7.95
Mimosa Prosecco, Peach juice.	€7.95
Monalisa Martini bianco, mint, Chopped fresh lime, Prosecco.	€7.95
Daiquiri Bacardi, Fresh lemon juice, Cane sugar.	€7.95
Cosmopolitan Vodka, Cointreau, fresh lime juice, cranberry juice	€7.95
Pina Colada White Rum, coconut cream, pineapple juice	€7.95

