— Specialty Pizza —

	Small	Large
Buffalo Chicken	23.50	25.50
Barbecue Chicken	23.50	25.50
Chicken Bacon Ranch	23.50	25.50
Chicken Parmigiana	23.50	25.50
Chicken Pesto	23.50	25.50
White	23.50	25.50
Ricotta, Mozzarella & Grated Cheese		
Hawaiian	23.50	25.50
Ham, Pineapple & Mozzarella		
Margherita	23.50	25.50
Tomato, Garlic, Basil & Mozzarella		
Meat Lovers Pie	27.00	29.00
Pepperoni, Sausage, Bacon & Meatballs		
Salad	23.00	25.00
Mixed Greens, Tomatoes, Olives & Onions with our Italian Dressing		
Vegetables	27.00	29.00
Sauteed Mushrooms, Broccoli, Onions, Peppers and Spinach topped with Mozzarella		
Nonna's Pizza		18.50
Thin, Marinara Sauce		
Personal Gluten Free Pizza		14.00
Cauliflower Gluten Free Pizza		14.00

	Small	Large
Each Additional Topping	3.00	4.00

— Pizza Slice —

Plain	4.00
Sicilian	4.00
Real Special Slice	5.50
Small Pie	18.00
Large Pie	19.00
Sicilian Pie	20.00

1/2 Pizza 2.50 Per Topping • Whole Pizza 4.00 Per Topping

FOOD ALLERGIES?

IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE OWNER, MANAGER, CHEF OR YOUR SERVER.

ALL PRICES NOT INCLUDING SALES TAX

— Catering —

	Large	Small
Chicken Parmigiana	100.00	50.00
Chicken Francese	100.00	50.00
Chicken Marsala	100.00	50.00
Chicken Sorrentino	110.00	60.00
Chicken Scarpariello	110.00	60.00
Chicken Cacciatore	110.00	60.00
Penne alla vodka	80.00	50.00
Baked Ziti	80.00	50.00
Spaghetti with Meatballs	100.00	50.00
Eggplant Parmigiana	100.00	50.00
Eggplant Rollatini	100.00	50.00
Sausage with Peppers and Onions	100.00	50.00
Calamari	100.00	50.00
Mussels Marinara	75.00	50.00

— Lunch Specials —

11 AM – 3 PM

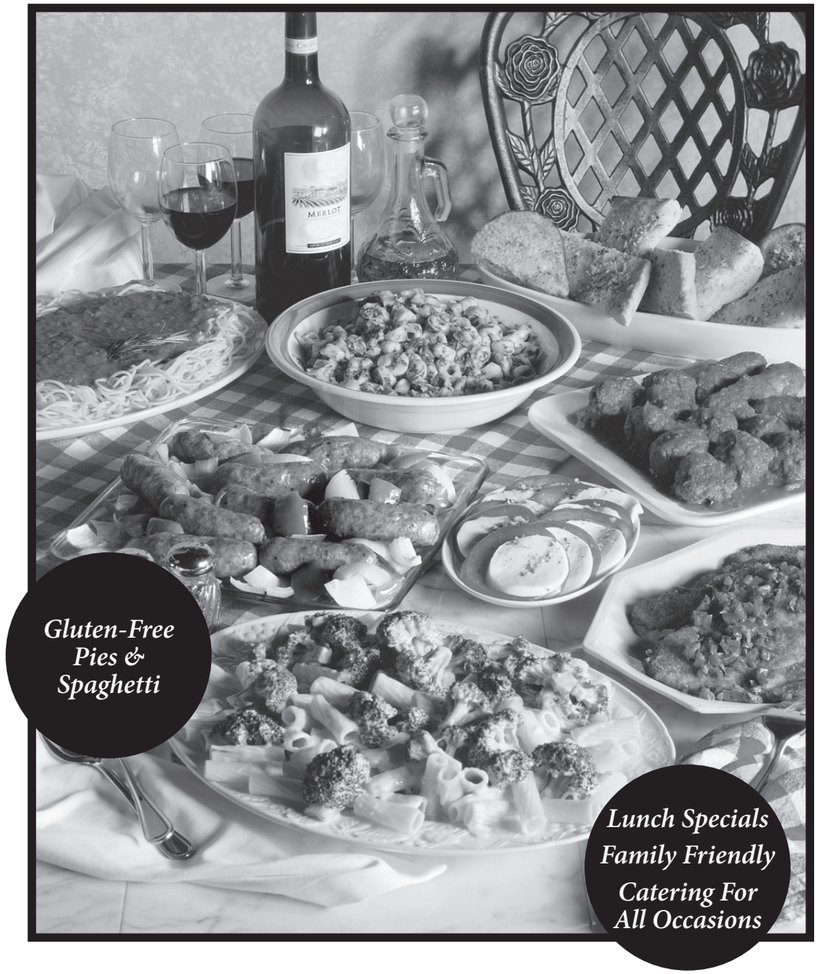
Mussels Marinara with Pasta	9.95
Spaghetti with Tomato Sauce	8.00
Spaghetti with Marinara Sauce	8.00
Spaghetti with Meatballs	10.00
Spaghetti with Garlic & Oil	8.00
Linguine with Clam Sauce (Red or White)	11.00
Fettuccine Alfredo (Cream Sauce)	9.00
Fettuccini Bolognese	11.00
Cavatelli with Broccoli, Garlic & Oil	11.00
Penne alla Vodka	9.00
Manicotti	9.00
Baked Ziti	9.00
Ravioli	9.00

— Beverages —

Water	1.75
20 oz. Bottled Soft Drinks	3.50
2 Liter	4.50

~ $2.00 For Delivery • Dine In or Take-Out ~

Sal's
Pizza & Pasta



(914) 248-8995

155 Route 202 • Somers

Open 7 Days: Monday - Sunday 11 am - 9 pm

$20 MINIMUM FOR DELIVERY

~ Lunch & Dinner Menu ~

— Insalata — (Salad)

House Salad
.....Small 8.00
.....Large 9.00

Caesar..... 9.00

Caesar with Grilled Chicken..... 12.00

Italian Antipasto..... 13.00
Ham, Salami, Provolone, Artichoke Hearts, Lettuce, Tomatoes, and Roasted Peppers

Popeye Salad.....13.00
Spinach, Sauteed Onions, Bacon, Mushrooms, and Our Italian Dressing

Greek Salad.....19.00
Romaine Lettuce, Onions, Feta Cheese, Green Olicesx

— Soups —

6.50 Each

Soup of the Day
Pasta Fagioli
Chicken Tortellini
Escarole & Beans

— Calzones —

Prepared with Mozzarella and Ricotta Cheeses..... 8.00
Each Extra Item 1.00

— Hot Appetizers —

Baked Clams..... 10.00
Mussels Marinara..... 10.00
Mozzarella Sticks..... 8.00
Fried Calamari 10.00
Stuffed Mushrooms..... 10.00
Chicken Wings
8 pieces..... 12.00
12 pieces..... 17.00
Chicken Tenders 9.00
French Fries 6.00
Garlic Knots (6) 4.00
Zucchini Sticks 8.00

— Mini Rolls —

3.50 Each

Pepperoni
Sausage & Peppers
Chicken Parmigiana
Broccoli
Spinach

— Hot Sandwiches —

*We Have Wraps **$11.00***

Veal Parmigiana.....13.00
Chicken Parmigiana.....11.00
Meatball Parmigiana.....11.00
Sausage Parmigiana.....11.00
Sausage, Pepper and Onion Parmigiana.....11.00
Eggplant Parmigiana.....11.00
Sausage and Broccoli Rabe.....12.00
Peppers and Eggs.....11.00
Philly Cheesesteak with Peppers and Onions 12.00

— Side Dishes —

Garlic Bread..... 6.00
Topped with Mozzarella Cheese
Meatballs (two)..... 9.00
Escarole..... 9.00
Spinach..... 9.00
Broccoli..... 9.00
Broccoli Rabe 9.00
Side Grilled Chicken..... 9.00

— Pasta Specialties —

Pasta Specialties Served with Dinner Salad

Spaghetti with Tomato Sauce.....13.00
Spaghetti with Meatballs 18.00
Spaghetti Aglio e Olio 13.00
Garlic and Oil
Linguine with Clam Sauce (Red or White).....19.00
Linguine Primavera.....19.00
Fresh Vegetables in Garlic Oil
Fettuccine Alfredo 18.00
White Cream Sauce
Fettuccine Bolognese.....19.00
Penne with Chicken, Broccoli, Sun-dried Tomatoes 19.00
Olive Oil and Garlic
Linguine with Broccoli Rabe.....19.00
Extra Virgin Olive Oil, Sun-dried Tomatoes and Garlic
Cavatelli Bolognese 18.00
Penne alla Vodka 18.00
Penne with Pesto Sauce and Sun-dried Tomatoes.....18.00
Penne alla Maria 19.00
Broccoli Rabe Sauteed in Extra Virgin Olive Oil and Served with Sweet Italian Sausage
Rigatoni alla Matriciana 18.00
Fresh Tomatoes, Onions, Prosciutto, and Parmigiana Cheese
Rigatoni Bolognese.....18.00
Tomatoes, Ground Beef, Carrots, Onions and Red Wine Sauce
Manicotti 18.00
Cheese Tortellini Bolognese.....18.00
Baked Ziti 18.00
Cheese Ravioli 18.00
Lobster Ravioli 20.00
Lasagna 18.00
Stuffed Shells.....18.00
Eggplant Rollatini Stuffed with Ricotta Cheese and Mozzarella 18.00
Eggplant Parmigiana.....18.00

Whole Wheat Penne & Gluten Free Pasta Available

— Entrees —

All Entrees Served with a Dinner Salad or Side of Pasta with Tomato Sauce

— Pollo (Chicken) —

Chicken Parmigiana.....19.00
Tomato Sauce and Mozzarella Cheese
Chicken Cacciatore.....19.00
Chicken Breast, Vegetables, Peppers, Onions & Marinara
Chicken Scarpariello.....19.00
Chicken Breast Sauteed with Hot Peppers, Mushrooms, Sausage & Wine
Chicken alla Marsala 19.00
Sauteed with Mushrooms and Marsala Wine
Chicken alla Francese.....19.00
Sauteed in a Lemon and Wine Sauce
Chicken Sorrentino 19.00
Chicken and Eggplant Sauteed in White Wine, Topped with Prosciutto, Sliced Tomatoes and Mozzarella
Chicken Piccata.....19.00
Sauteed with White Wine, Lemon, Artichoke Hearts and Capers

— Pesce (Fish) —

Mussels alla Marinara.....18.00
Zuppa di Pesce.....29.00
Clams, Mussels, Shrimp, Calamari in a Marinara Sauce
Calamari alla Marinara 19.00
Shrimp alla Marinara 19.00
Shrimp alla Fra Diavolo 19.00
Tomatoes with Garlic and Hot Pepper
Shrimp Scampi.....19.00
Broiled with Lemon and Butter
Shrimp Parmigiana 19.00
Tomato Sauce and Mozzarella Cheese
Salmon of the Day 23.00
Sole Francese 23.00

— Vitello (Veal) —

Veal Cutlet Parmigiana.....22.00
Tomato Sauce and Mozzarella Cheese
Veal alla Francese.....22.00
Egg Battered Cutlet Sauteed in a Lemon and Wine Sauce
Veal Piccata 22.00
Sauteed with White Wine, Lemon, Artichoke Hearts & Capers
Veal Sorrentino 22.00
Sauteed in a White Wine Topped with Prosciutto, Eggplant & Mozzarella

— Manzo (Beef) —

Grilled Rib Eye Steak 24.00
Mushrooms & Onions