Salva D'or

Ristorante Italiano & Pizzeria

Menù

350 Cameron Road, Tauranga

Phone: 07 5788000

www.salvador.co.nz

Restaurant@salvador.co.nz

Antipasti Appetizers

STEAK TARTARE (GFO) $23.50
Fresh raw finely diced beef, mixed with capers, olives & gherkins, served with mesclun salad and ciabatta slice

PANE ALL'AGLIO (VT, VG) $15.50
Garlic pizza bread with olive oil, garlic, oregano

BRUSCHETTA (VT,VG) *(three/ four slices)* $15.50/ $18.50
Toasted homemade ciabatta bread with fresh tomatoes, Basil, olive oil and vinegar glaze

ANTIPASTO RUSTICO (GFO) $45.50
Cold cuts of premium cured meats & high quality cheese delicacies and pickles, served with grissini(bread fingers)

ANELLI DI CALAMARI(GFO) $19.50
Tender squid rings grilled to perfection with garlic

ARANCINI (VT) *2pc* $22.50
Traditional stuffed rice balls, coated with breadcrumbs, served with spicy tomato sauce

GAMBERI SAPORITI (GF) *4pc* $23.50
Tiger king prawns sautéed in a creamy Worcester, garlic and white wine sauce

PARMIGIANA DI MELANZANE (VT)(GFO) $22.50
Baked eggplant in Napoletana sauce, mozzarella & parmesan

COZZE ALLA TARANTINA (GFO) $22.50
Mussels cooked in tomato, chilli and white wine

Insalate Salads

INSALATA GRECA $17.50
Greek salad with tomato, cucumber, feta cheese, red onion, pitted olives

INSALATA CAPRESE $21.50
Buffalo mozzarella, Tomato, basil, balsamic vinegar glaze

VT vegetarian
VG vegan
GF gluten free
GFO gluten free option available

Pizza

MARGHERITA $27.50
Buffalo mozzarella, Tomato, fresh basil, virgin olive oil

PEPPERONI DIAVOLA $28.50
Tomato, mozzarella, salami, capsicum

VEGETARIANA $28.50
Tomato, mushroom, capsicum, olives and capers

POLLO AVOCADO $29.50
Tomato, mozzarella, chicken, avocado, camembert

PROSCUITTO DI PARMA $29.50
Tomato, mozzarella, rocket salad, aged prosciutto

CALZONE *(Folded Pizza)* $29.50
Salami, ham, spinach, sundried tomato, feta, rocket salad

HAWAIIAN $28.50
Tomato, mozzarella, ham, juicy pineapple

CAPRICCIOSA $28.50
Tomato, mozzarella, ham, mushrooms

Contorni - Sides

Verdure del Giorno *(Mashed potatoes, veggies)* $11.50
Side Insalata $11.50
Mixed Olives *(sautéed)* $11.50
Parmesan $5.00
Toasted Ciabatta slice $2.00

Pasta e Risotto

RAVIOLI GRANCHIO *6pc* $34.50
Homemade squid ink ravioli with crab meat filling, served with bisk and creamy sauce

SPAGHETTI BOLOGNESE $29.50
Traditional minced beef sauce topped with parmesan

RAGU PAPPARDELLE $29.50
Pappardelle pasta with nz ragu, red wine, parmesan

FETTUCINE AL FUNGHI $31.50
Fettuccine, chicken, mushrooms, white wine, creamy sauce

LASAGNE AL FORNO $31.50
Traditional beef homemade lasagne topped with cheese

SPAGHETTI CARBONARA $30.50
Spaghetti cooked with bacon and egg in creamy sauce

SPAGHETTI MARINARA $30.50
Seafood spaghetti cooked in red wine & napoletana sauce

CANNELLONI (VT) $30.50
Oven baked homemade spinach and ricotta cannelloni topped with bechamel and mozzarella

RISOTTO CON POLLO (GF) $31.50
Arborio risotto cooked with chicken and mushrooms in creamy white wine sauce

GNOCCHI SORRENTINA (VT) $26.50
Homemade agria potato dumplings, napoletana sauce mozzarella, fresh basil

Choice of **Gnocchi with creamy gorgonzola sauce and walnuts* $29.50

****Gluten free pastas available : Spaghetti/Gnocchi for extra $3.00 with choice of your sauce***

Secondi Piatti Main Courses

SCALOPPINA AL MARSALA $40.50
Pork escalope cooked with Sicilian Marsala liqueur and mushrooms in creamy sauce

CREPES DI POLLO $41.50
Tender chicken pieces and mushrooms cooked in creamy sauce, wrapped with camembert cheese in crepe

BISTECCA MIGNON $47.50
Tender scotch fillet wrapped with bacon, topped with creamy mushroom sauce

POLLO CON ALBICOCCHE $39.50
Chicken breast cooked in marsala wine creamy sauce topped with apricot halves and camembert cheese

BISTECCA GORGONZOLA $47.50
Tender Scotch fillet topped with creamy gorgonzola sauce

CHEF'S SPECIAL XX
Please check with our lovely staff about the available chef's specials ☺

All main course dishes are served with creamy mashed potatoes and a small portion of seasonal veggies
Main course dishes can be made gluten free on request

MINI BAMBINI

Available only for kids 12 years old or under

SPAGHETTI CHEESE AND CREAM	$14.50
SPAGHETTI BOLOGNESE	$14.50
CHEESE PIZZA	$14.50
HAWAIIAN PIZZA	$14.50
PIZZA + SOFT DRINK + SURPRISE	$21.50
SUNDAE ICE CREAM	$5.00

Caffè e Tè

ESPRESSO	$4.00
CAPPUCCINO	$6.00
FLAT WHITE	$6.00
MOCHACCINO	$6.00
HOT CHOCOLATE	$6.50
TÈ	$4.00
CAFFE CON LIQUORE *Liquor (Frangelico/ Baileys/ Whiskey) espresso, whipped cream*	$19.50
AFFOGATO *Espresso, liquor(any), ice cream*	$19.50
ESPRESSO MARTINI *Vodka, Kahlua, espresso*	$21.00

Dolci

TIRAMISÙ *Homemade tiramisu served with vanilla ice cream*	$16.00
PANNA COTTA *Coconut cream panna cotta served with berry sauce*	$16.00
CRÈME BRULÉE VANIGLIA *Rich burnt cream base, topped with a layer of hardened caramelised sugar*	$17.00
GELATO AL LIMONCELLO *Homemade ice cream made from fresh lemons and Italian limoncello liquor*	$16.00
DELIZIA ALLA BANANA *Banana slices cooked in butter, brown sugar, brandy and cream, topped with vanilla ice cream*	$17.00
BANANA SPLIT *Vanilla, chocolate and strawberry ice cream, served with fresh banana, whipped cream and sliced almonds*	$18.00

After Meal Liquor *(50ml)*

MOSCATO DI SICILIA	$11.00
BROWN BROTHERS PORT	$11.00
LIMONCELLO	$11.00

Dedicated vegan menu available

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Salva Cori

VEGAN MENU

STARTERS

PANE ALL'AGLIO — $15.50
Garlic pizza bread with olive oil and oregano

BRUSCHETTA - 4PC — $18.50
Toasted ciabatta with tomato, basil, balsamic glaze

PARMIGIANA MELANZANE — $22.50
Eggplant baked in tomato and vegan mozzarella

INSALATA GRECA — $18.50
Tomato, cucumber, pitted olives, red onion, vegan feta

PIZZA

MARGHERITA — $27.50
Tomato, fresh basil, oregano

VEGETARIANA — $28.50
Tomato, mushroom, capsicum, olives, capers

CALZONE — $28.50
Eggplant baked in tomato and vegan mozzarella

PASTA

GNOCCHI TOMATO — $29.50
Potato dumplings baked in tomato and vegan cheese

FETTUCINE — $29.50
Fettucine, mushrooms, mixed veggies in coconut creamy sauce

RAVIOLI AL CARCIOFO — $34.50
Homemade artichoke ravioli, served with sauteed tomato, basil

DESSERT

PANA COTTA — $16.00
Coconut cream pana cotta served with mixed berry sauce

BANANA DELIZIA — $16.00
Banana cooked in coconut cream with brown sugar, brandy. served with vegan ice cream

SOFT DRINKS

Coke / Diet Coke / Sprite	7.0
Lemon lime & bitters	9.0
Ginger Beer	9.0
Juice-Apple / Orange / Pineapple / Cranberry	7.0
Perrier mineral water 750 ml	10.0

LIQUEUR & SPIRITS

Gin + Tonic	14.0
Grappa – Italian liquor	12.0
Red Label Johnnie Walker	10.0
Black Label Johnnie Walker	14.0
Blue label Johnnie Walker	30.0
Macallan 12 year (Single malt)	24.0
Cointreau	10.0
Drambuie	10.0
Jim Beam / Jack Daniels	10.0
Armada Spirits Rum 3 years Barrel Aged	11.0
Appleton Rum	11.0
Tequila	10.0
Brandy	10.0
Galliano Vanilla / Sambuca / Amaretto	10.0

COFFEE / TEA

Espresso / Long black	5.0
Cappuccino / Flat white	6.0
English breakfast / Earl grey / Herbal	5.0
Hot chocolate	6.5

COFFEE WITH LIQUORE

Café Con Liquor (Kahlua / Baileys / Frangelico)	17.5
Affogato (Ice cream, espresso, liquor)	17.5
Espresso Martini	19.5

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CARTA DELLE BEVANDE

SPRITZ & COCKTAILS

Aperol Spritz Prosecco, Aperol, club soda with slice of orange	19.0
Hugo Spritz Elderflower syrup, prosecco, club soda	19.0
Limoncello Spritz Prosecco, Limoncello, club soda with lemon slice	19.0
Prosecco Frizzante Origin: Veneto, Italy	13.0 / 59.0
Cranberry Martini Pink gin, Cointreau, lemon & cranberry juice	21.0
Negroni Firenze Classic Italian cocktail- Gin, Campari, vermouth rosso	21.0
Americano Milano Campari, vermouth rosso, club soda	21.0

MOCKTAILS

Virgin Mojito Mint, lemon, club soda	15.0
Blue Lagoon Sprite, curacao, club soda, lemon	15.0
Bramble Spritz Blue berries, cranberry juice, club soda	15.0
Jamaican Mule Pineapple juice, ginger beer, lemon	17.0

LIQUORE DOLCE

Charli Il Mio Lambrusco Emilia-Romagna	11.0 / 49.0
Moscato Emilia-Romagna 60ml	11.0

VINI BIANCHI WHITE

	Glass / Bottle
House white wine	12.0
Pinot Grigio delle Venezia Veneto	14.0 / 64.0
Piccini Orvieto Classico DOC Umbria	14.0 / 64.0
Chardonnay Lake Chalice Marlborough	12.0 / 53.0
TW Wines Estate Chardonnay Gisborne	14.0 / 65.0
Smith & Sheth Chardonnay CRU Hawke's Bay	89.0
Dog point Sauvignon Blanc Marlborough	84.0
Lake Chalice Sauvignon Blanc Marlborough	12.0 / 55.0
Man o War Sauvignon Blanc Waiheke Island	79.0
Framingham Pinot Gris Marlborough	13.0 / 59.0
Amisfield Pinot Gris 23 Central Otago	89.0

VINO ROSATO ROSE

M. Chapoutier d'Oc Rosé Rhône France	12.0 / 56.0
Méditéo Rosé Méditerranée	12.0 / 56.0
Ata Rangi Rosé Martinborough	79.0

CELLAR SELECTION

Leonardo da Vinci Chianti Fiasco basket Toscano	79.0
Craggy Range Te Kahu Merlot Hawkes's Bay	94.0
Beretta Terre Cariano Amarone DOCG 16 Veneto	158.0
Villa Vetti Vivunt Valpolicella Ripasso 20 Veneto	99.0
Ascheri Barolo vintage DOCG 18 Piemonte	154.0
Cecchi Brunello di Montalcino 2019 Toscana	119.0

VINI ROSSI RED

	Glass / Bottle
Merlot Trevenezie IGT Triveneto	12.0
Origines Italice Montepulciano Abruzzo	14.0 / 65.0
I Muri Negroamaro Puglia	69.0
Vito Cabernet Toscana	12.0 / 56.0
Origines Italice Nero D'avola Sicilia	61.0
Chianti Corvioleta Rufina DOCG Toscano	14.0 / 65.0
Piccini Chianti Riserva DOCG Toscana	77.0
Lake Chalice Pinot Noir Marlborough	12.0 / 55.0
Craggy Range Pinot Noir Martinborough	94.0
Smith & Sheth Pinot Noir CRU Central Otago	97.0

BEER – CRAFT, BOTTLED & CIDER

Manabrea Bionda Piedmont Italia 4.8%	14.0
Wanaka Lager B.effect brewing co. Wanaka 4%	14.0
Fog City Hazy IPA 5.8%	14.0
Peroni Nastro Azzuro 4.7%	12.0
Apple Cider Somersby 4.5%	12.0
Heineken 5.0%	12.0

LOW & ZERO ALCOHOLIC

Manabrea ZERO beer Italia	11.0
Monteith's Golden light	11.0
Zeffer 0% Crisp apple	11.0