

SALVATORE'S

CUCINA ITALIANA

750 Front Street
(Corner of G Street)
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

- ◆ Open 7 days
- ◆ Dinner Nightly 5:00-10:00pm
- ◆ Private Dining Options for Parties from 20 to 60 guests
- ◆ Semi-Private Dining Options for Parties up to 30 guests
- ◆ Validated Parking Available
- ◆ Dress Code: Business Casual



- ◆ Award of Excellence of outstanding cuisine
- ◆ Two-time Gold Medal winner from San Diego Restaurant Association

Located in the heart of downtown just a short walk from the convention center and most major hotels, Salvatore's was the first restaurant to offer San Diego locals and visitors a diverse and authentic Italian cuisine. Chef-owner Raffaella Morelli and Executive Chef Sergio Casale have been with Salvatore's from its opening in 1985 and remain pivotal to the success of the restaurant. Salvatore's old world elegant yet casual atmosphere is perfect for either corporate entertaining or simply a romantic dinner for two as the interior features several semi-private niches as well as beautifully decorated private 'Villa Toscana' private dining room.

Group Accommodations



Villa Toscana

The Villa Toscana is a completely private banquet room with a setting reminiscent of a Tuscan Villa.

Without AV:

Banquet: 40 Guests spaciouly
60 Guests maximum
Rounds: 40 Guests spaciouly
45 Guests maximum
Square: 24 Guests spaciouly
36 Guests maximum

WITH AV:

Banquet: 36 Guests spaciouly
42 Guests maximum
Crescents: 36 Guests spaciouly
44 Guests maximum
U-Shaped: 40 Guests spaciouly
44 Guests maximum

*\$600 Food & Beverage Minimum,
Plus Tax and 18% Service Charge*



The Terrace

The Terrace is a raised interior 'patio-like' banquet space that offers privacy without being secluded.

Without AV:

Separate tables: 20 Guests spaciouly
(4-tops & 2-tops) 24 Guests maximum
Cocktail reception: 24 Guests spaciouly
30 Guests maximum

*No Food & Beverage Minimum,
Plus Tax and 18% Service Charge*

Group Menus

ENTREPRENEUR DINNER MENU

FIRST COURSE

Antipasto all Italiana

A Classic Antipasto with Bruschetta, Caprese, Coppa, Salami, Olives & Cheese

SECOND COURSE

Choice of

Insalata di Cesare

Romaine, Parmesan Cheese, Croutons, Caesar Dressing

Minestrone con Pesto

Our Homemade Classic Vegetable Soup with Pesto

THIRD COURSE

Choice of

Tris di Pasta

A Sampling of Three (3) Different Pastas.

Lasagna, Penne alla Sorrentina: Penne Pasta with Tomato, Basil, Garlic and Fresh Mozzarella, and

Bavette al Granchio: Linguine with Crab Meat in a Spicy Tomato Cream Sauce

Pollo alla Piemontese con Pappardelle

A Sautéed Breast of Chicken Served on a Bed of Wide Ribbon Shaped Pasta Topped with a Wild Mushroom Brandy Sauce & Diced Tomato

Pesce del Giorno

The Fresh Catch of the Day Grilled and Lightly Basted With Our Own Olive Oil, Lemon and Herb Dressing

Bistecca al Vino Rosso e Rosmarino

Ribeye Steak Grilled to Order Served with a Barbera Wine & Rosemary Sauce

DESSERT

Panna Cotta ai Fruti di Bosco

COFFEE or TEA

\$49.00 PER PERSON

PLUS BEVERAGES, TAX, & 18% SERVICE CHARGE

PRICES AND MENU ITEMS SUBJECT TO CHANGE

EXECUTIVE DINNER MENU

FIRST COURSE

Assorted Hors d'Oeuvres

A Tray Passed Selection of Three (3) Different Italian Finger Foods

SECOND COURSE

Bis di Pasta

A Sampling of Two (2) Different Pastas.

Ravioli alla Marinara: Homemade Ravioli Filled with Ricotta Cheese and Spinach in a Fresh Tomato & Basil Sauce, and

Rigatoni alla Cornelia: Rigatoni Pasta in a Rosé Sauce of Cream and Tomato with Mushrooms and Peas

THIRD COURSE

Insalata Mista

Our Mixed Green Salad with Cucumber and Tomato Lightly Tossed in a Fresh Lemon and Olive Oil Dressing

FOURTH COURSE

Choice of

Pesce del Giorno

The Fresh Catch of the Day Grilled and Lightly Basted With Our Own Olive Oil, Lemon and Herb Dressing

Petti di Pollo alla Marsala

Sautéed Boneless Chicken Breast Topped with Mozzarella Cheese and a Creamy Marsala Wine Sauce

Filetto alla Erbe Aromatiche

A Filet Mignon Grilled to Order in a Sauce of Balsamic Vinegar, Aromatic Herbs and Cream

Scaloppine del Buongustaio

Sautéed Scaloppine of Veal with White Wine, Brandy, Balsamic Vinegar, Sun Dried Tomato, Fresh Diced Tomato and Scallions

DESSERT

Tiramisú and Profiteroles

COFFEE or TEA

\$62.00 PER PERSON

PLUS BEVERAGES, TAX, & 18% SERVICE CHARGE

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Group Menus

C.E.O. DELUXE DINNER MENU

FIRST COURSE

Assorted Hors d'Oeuvres

A Tray Passed Selection of Three (3) Different Italian Finger Foods

SECOND COURSE

Antipasto all Italiana

A Classic Antipasto with Bruschetta, Caprese, Coppa, Salami, Olives & Cheese

THIRD COURSE

Bis di Pasta

A sampling of two different pastas.

Fusilli al Sapore di Mare: *Fusilli Pasta with Sautéed Rock Shrimp, Asparagus and Garlic, and*

Triangoli di Vitello: *Triangle Shaped Pasta Filled with Veal and Ricotta Cheese in a Rosé Sauce of Cream and Tomato with Zucchini and Prosciutto*

FOURTH COURSE

Insalata di Primavera con Portobello

Fresh Grilled Portobello Mushrooms Served on a Bed of Different Baby Lettuces with a Balsamic Vinaigrette

FIFTH COURSE

Choice of

Pesce del Giorno

Fresh Catch of the Day Grilled to Perfection and Lightly Basted with Our Own Olive Oil, Lemon and Herb Dressing

Filetto Rossini

A Filet Mignon Grilled to Order, Topped with a Dollop of Pâté De Fois Gras, Black Truffle and Marsala Wine Sauce

Ossobuco alla Milanese

A Tender Shank of Veal with Saffron Risotto Topped with a Porcini Mushroom Sauce

DESSERT

Tiramisú, Profiteroles and Panna Cotta

COFFEE or TEA

\$78.00 PER PERSON

PLUS BEVERAGES, TAX, & 18% SERVICE CHARGE

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Event Information

Booking Information

Salvatore's is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Salvatore's will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold and a non-refundable deposit will be charged to a credit card. Deposits are based on the number of guests and estimate total cost of the event. Your deposit, in the specified amount, is due upon the signing of the contract. The final balance will be presented to the host at the conclusion of the event, payment in the form of credit card or cash only is accepted. For groups less than 20 guests, a \$200 Room Fee will be added to the final bill.

Food and Beverage Estimate

Salvatore's offers a variety of menus to fit your budget. A service charge of 18% will be added to all food and beverage items and tax will be calculated on 7.75% of subtotal. An extensive wine list will help to complete your event. No outside food or wine or any other beverages are permitted on premises.

Cancellations

In the event of a cancellation, Salvatore's requires a minimum of 72 hours notice prior to event date. Cancellations less than 72 hours of the event date are subject to a \$500 Cancellation Fee. Deposits can be used towards a future event with 30 days of original event date.

EME Rewards

EME Appreciation Program – Salvatore's offers a gift certificate credit equivalent to 5% of food and beverage expenditure for all private events EME books for you at their venue. These certificates may be used for future regular reservations or private party bookings at Salvatore's.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice

Parking

Validated parking on Union Street between G and F Streets.

Map & Directions



From the 5 Freeway Southbound:

Coming from Del Mar, Solana Beach, Oceanside, Orange County, etc

- ◆ Take the 5 Freeway South.
- ◆ Exit Front Street (veering right).
- ◆ Continue southbound on Front Street.
- ◆ Salvatore's is on the northwest corner of Front and G Streets.

From the 5 Freeway Northbound:

Coming from Imperial Beach, Coronado, Mexico, or the Airport

- ◆ Take the 5 Freeway North.
- ◆ Exit on Sixth Avenue; merge left down to Ash.
- ◆ Turn right on Ash.
- ◆ Turn left on Front Street.
- ◆ Salvatore's is on the northwest corner of Front and G Streets.

From Hwy 163 Southbound:

Coming from Mission Valley, Riverside County, etc.

- ◆ Follow Hwy 163 southbound until it becomes 10th Avenue and continue straight.
- ◆ Turn right on Broadway and go to Font Street
- ◆ Turn left on Front Street.
- ◆ Salvatore's is on the northwest corner of Front and G Streets.

From I 94 Westbound:

Coming from El Cajon etc.

- ◆ Follow to end until it becomes F Street
- ◆ Turn Left on 10th Avenue and follow to Market Street.
- ◆ Turn Right on Market Street and continue to Union Street.
- ◆ Turn Right on Union Street and go to G Street.
- ◆ Turn Right on G Street.
- ◆ Salvatore's is on the northwest corner of Front and G Streets

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Regular Dinner Menu*

SECOND PIATTI

Petto di Pollo alla Malafemmena \$19.00

Fresh Sautéed Scallopini of Chicken Breast in a White Wine and Lemon Sauce with Mushrooms and Capers

Saltimbocca alla Romana \$23.00

*Veal Scaloppine Topped with Prosciutto, Mozzarella Cheese and Sage in a Savory White Wine Sauce
A Specialty of Trastevere, in Rome*

Scaloppine del Boscaiolo \$25.00

Veal Scaloppine Sautéed with Chanterelles Mushrooms in White Wine and Brandy

Costolette d'Agnello alla Scottadito \$27.00

Grilled Lamb Chops Marinated in Olive Oil with Rosemary and Garlic

Cioppino (Served Friday & Saturday) \$28.00

A Bountiful Combination of Seafood in a Spicy Broth with a Touch of Tomato. Just Like on the Italian Riviera

Filetto al Maitre D' \$30.00

Filet Mignon Grilled to Order and Served with Butter and Herb Mousse

Lombata alla Ponte Vecchio \$32.00

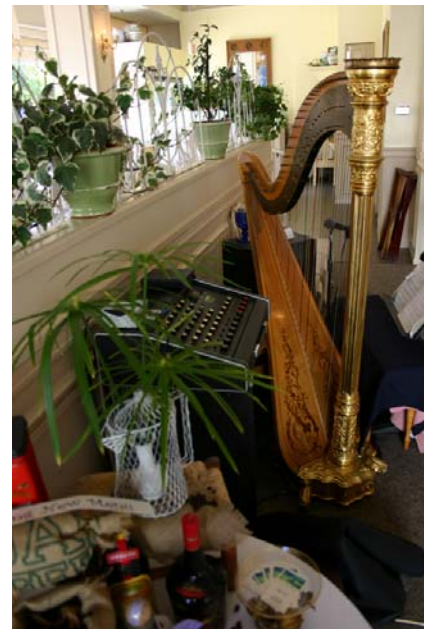
A Veal Chop Grilled to Order and Basted with Our Special Herb Dressing, a Bouquet of Tuscan Spices and Juniper Berries

Costolette di Cinghiale alla "Tuscan Sun" \$32.00

Free Range Boar Chops, Grilled and Served with Baked Fruits, Grilled Polenta and Asiago Cheese

Pesce del Giorno Market Price

Fresh Fish of the Day



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Regular Dinner Menu*

ANTIPASTI, INSALATA AND ZUPPE

Stracciatella Toscana \$7.00

A Classic Tuscan Soup with a Combination of Bread Crumbs, Eggs and Fresh Spinach in a Light Chicken Broth

Vellutata Di Porri E Patat \$8.00

A Light, Creamy Soup of Potatoes and Leeks Garnished with Diced Grilled Chicken Breast

Insalata Mista \$7.00

A Simple Salad of Assorted Lettuces with Tomatoes and Cucumbers Tossed in Our Own House Dressing

Portobellini E Polenta \$9.00

Baby Portobello Mushrooms Filled with Veal and Cheese, Served Over Grilled Polenta with a Touch of Marinara Sauce

Antipasto All'italiana \$11.00

This Classic Italian Antipasto Consists of Caprese, Prosciutto, Caponata, Olives and Cheese

Insalata Di Stagione \$9.00

A Salad of Belgian Endive, Baby Lettuce, Watercress, Pears, Walnuts and Pecorino Toscano Cheese with a Balsamic Vinaigrette

Fagioli E Salsicce All'uccelletto \$10.00

Just Like in Tuscany, this Rustic Dish Consists of Cannelloni Beans, Homemade Sausage and Sage in a Tomato Sauce

Cozze Marinate \$10.00

A Spicy Dish of Sautéed Mussels with Garlic, Olive Oil, White Wine and Diced Tomatoes

Involtni Di Sogliola Con Porri Ed Olive \$12.00

Filets of Dover Sole Rolled in Leeks and Filled with Breadcrumbs, Black Olives and Sun Dried Tomatoes

* MENU ITEMS & PRICES SUBJECT TO CHANGE

PRIMI PIATTI APPETIZER / ENTRÉE

Penne alla Sorrentina \$8.50/\$15.00

A Light Dish from the Sunny Coastline of Sorrento Penne Pasta with Tomatoes, Garlic, Fresh Mozzarella and Basil

Penne del Risorgimento \$9.00/\$16.00

Like Italian History, This Sauce is a Combination of Northern, Central and Southern Ingredients Pesto, Cream and Spicy Marinara Sauce

Cannelloni alla Vittoria \$9.00/\$16.00

Baked Cannelloni Filled with Veal and Ricotta Cheese Topped with Marinara and Béchamel Sauces

Campanelle al Ragù \$9.00/\$16.00

Trumpet Shaped Pasta with an Authentic Italian Meat Tomato Sauce

Farfalle ai Quattro Angoli di Roma \$9.50/\$17.00

Farfalle Pasta Tossed with Our Homemade Sausage, Mushrooms, Peas and Tomatoes with a Touch of Cream Topped with Shaved Pecorino Cheese

Ravioli di Caprino e Noci ai Carciofi \$10.50/\$19.00

Homemade Ravioli Filled with Goat Cheese, Mascarpone, and Walnuts Served with Sliced Artichoke Hearts, Extra Virgin Olive Oil and Garlic

Spaghetti alle Vongole \$11.00/\$20.00

The Quintessential Italian Dish! Fresh Clams with Garlic, Parsley and Colorful Cherry Tomatoes

Bavette al Granchio del Ristorante

"Tre Pini" di Firenze \$11.00/\$20.00

Named After Our Friends in Florence, A Highly Recommended Hot and Spicy Linguine with Crab Meat

Risotto del Giorno *Varies Daily*

The Chef's Daily Risotto Creation

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