

SALVATORE G'S

CUCINA ITALIANA TRADIZIONALE • CABO SAN LUCAS

* Please ask our staff for gluten-free pasta options *

HOUSE SPECIALS

Mussels Diablo

Fresh mussels cooked to perfection with a spicy, aromatic red diablo sauce.

\$500 MXN

With pasta: \$580

Steamer Clams

Fresh steamer clams bathed in Mamma Galluzzo's signature white wine, butter, and herb sauce.

\$680 MXN

With pasta: \$750

Mama's Sunday Gravy

Our comforting homemade meatball, Italian sausage, herb-roasted pork, and slow-braised beef bolognese sauce served over a bed of fresh spaghetti. Just like grandma made!!!

\$450 MXN

Italian Porketta

Marinated pork shank grilled and then slow-cooked in a rich wine and herb reduction, topped with a mild chipotle-cilantro sauce. Served with grilled asparagus and creamy fettuccine alfredo. Melt-in-your-mouth tender!

\$500 MXN

Lasagna

Layered fresh pasta sheets packed with our own authentic Italian sausage, a premium blend of four Italian cheeses, and tender baby spinach, fully covered in Galluzzo's famous marinara sauce.

\$600 MXN

Tony Soprano's Special

Three extra-large homemade traditional meatballs simmered in rich marinara sauce, generously served over perfectly al dente spaghetti.

\$400 MXN

ANTIPASTI / APPETIZERS

Bruschetta	\$200 MXN
<i>Crostini crujiente cubierto con tomate fresco picado, albahaca, ajo, aceite de oliva virgen extra y un toque de vinagre balsámico, espolvoreado con queso parmesano madurado.</i>	
Calamar Italiano	\$380 MXN
<i>Anillos de calamar frito crujiente al estilo italiano, acompañados de dos salsas de la casa: una exótica reducción de chipotle-frambuesa y un aderezo ranch clásico.</i>	
Camarones a la Parrilla	\$400 MXN
<i>Camarones seleccionados a la parrilla, perfectamente sazonados y bañados en una rica mantequilla artesanal de hierbas al ajo y pesto de albahaca fresca.</i>	
Portobello Relleno	\$450 MXN
<i>Hongo portobello gigante relleno de callo de hacha, cabrilla, camarones frescos y crostini aromatizado al estragón, finalizado con reducción de balsámico sobre una delicada cama de salsa limón-jerez.</i>	

INSALATA / SALADS

Caesar Salvatore	\$240 MXN
<i>Crisp romaine lettuce tossed with homemade garlic croutons, shaved parmesan cheese, and our creamy traditional Caesar dressing recipe.</i>	
Insalata Caprese	\$260 MXN
<i>Slices of fresh vine-ripened tomatoes and creamy bocconcini mozzarella cheese, layered with fresh basil leaves, extra virgin olive oil, and an elegant balsamic reduction glare.</i>	

CHICKEN & MEAT ENTRÉES

Chicken Parmigiana	\$420 MXN
<i>Tender breaded chicken breast topped with melted mozzarella and savory marinara sauce, served alongside a side of spaghetti.</i>	
Chicken Marsala	\$440 MXN
<i>Pan-seared chicken breast sautéed with fresh forest mushrooms in a sophisticated, rich Marsala wine and herb reduction.</i>	
Ribeye Alla Griglia	\$750 MXN
<i>Premium cut grilled ribeye steak seasoned with fine Italian sea salt and herbs, accompanied by rustic rosemary potatoes and charred seasonal vegetables.</i>	

SEAFOOD ENTRÉES

Salmon al Limón

\$520 MXN

Pan-seared fresh salmon fillet topped with a smooth, velvety lemon-caper white wine cream sauce, beautifully presented over a bed of fettuccine.

Cioppino Salvatore

\$690 MXN

A robust, traditional seafood stew loaded with tender shrimp, fresh mussels, local clams, and the catch of the day in a deeply aromatic tomato-saffron broth.

DOLCI / DESSERTS

Tiramisú Tradicional

\$180 MXN

Ladyfinger biscuits soaked in rich espresso and fine liqueur, layered with a velvety sweet mascarpone cream and dusted with premium cocoa powder.

Cannoli Siciliani

\$160 MXN

Crispy pastry shells filled with a sweet, creamy traditional sheep's milk ricotta base, folded with dark chocolate chips and crushed pistachios.