

STARTERS & SALADS

GARLIC CHEESE BREAD 8.

SWEET POTATO RAVIOLI HOUSE MADE RAVIOLI WITH SWEET POTATO FILLING AND SAGE CREMA 11.

SHRIMP COCKTAIL (4) HORSERADISH COCKTAIL SAUCE, LEMON 14.

TUNA MAKI

TUNA AND RICE, WRAPPED WITH NORI AND TEMPURA DRIED, SERVED WITH PONZU SAUCE, WASABI AND SRIRACHA AIOLI 15.

CRISP FLATBREAD

SWEET SAUSAGE, PESTO, GARLIC, OLIVE OIL, FRESH MOZZ, BALSAMIC DRIZZLE 13.

SPICY FRIED CALAMARI CHERRY PEPPERS, SCALLIONS, ASIAGO CHEESE, SRIRACHA HONEY DRIZZLE 14.

BLACKENED CHICKEN QUESADILLA BLACKENED CHICKEN, MOZZARELLA, CARMELIZED ONION, PICO DE GALLO 14.

STEAMED MUSSELS HOT ITALIAN SAUSAGE, FENNEL, SAFFRON TOMATO HERB BROTH, CRUSTY BREAD 18.

PAN FRIED RISOTTO BALLS FRESH TOMATO BASIL SAUCE, PARMESAN 11.

MEATBALLS (2) WITH MARINARA 8. ADD SWEET & HOT SAUSAGE 12.

FIELD GREENS GREENS, CANDIED WALNUTS, OVEN ROASTED SHALLOT VINAIGRETTE 9.

BUTTERNUT SQUASH SALAD

GREENS, ROASTED BUTTERNUT SQUASH, TART APPLES, PISTACHIOS, GOAT CHEESE, DRIED CRANBERRIES, APPLE CIDER VINAIGRETTE 12.

CLASSIC CAESAR *

HEARTS OF ROMAINE, CAESAR DRESSING, CRISP ASIAGO CROUTONS, SHAVED GRANA CHEESE 11.

MEATBALL SALAD

HOUSE-MADE MEATBALLS, ARUGULA, CUCUMBER, CHERRY TOMATO, FRESH MOZZARELLA AND BALSAMIC VINAIGRETTE 15.

HOUSE MOZZARELLA AND TOMATO

HOME MADE MOZZARELLA, VINE RIPENED TOMATO, BASIL VINAIGRETTE, BALSAMIC DRIZZLE AND A GARLIC CROSTINI 11.

PASTA

ROSE PASTA

SWEET SAUSAGE, MUSHROOMS AND SPINACH IN A LIGHT TOMATO CREAM SAUCE WITH FOUR CHEESE TORTELLINI 25.

CHICKEN GNOCCHI

CHICKEN, SUN-DRIED TOMATOES AND HOUSE MADE RICOTTA GNOCCHI WITH HOUSE MADE PESTO CREAM SAUCE 25. SHRIMP GNOCCHI 26.

POMODORO

A LIGHT SAUCE OF FRESH TOMATO, SLIVERED GARLIC, FRESH BASIL AND FRESH MOZZARELLA TOSSED WITH RIGATONI PASTA 19.

CHICKEN OR EGGPLANT PARMESAN

CRISPY BREADED AND BAKED WITH MARINARA AND MOZZARELLA, SERVED OVER LINGUINE 24.

CHICKEN ALLA BELLA

SAUTEED CHICKEN BREAST, PANCETTA, MUSHROOMS, ONIONS, GARLIC, ROASTED TOMATO, SPINACH, PARMESAN CREAM SAUCE, FUSILLI PASTA 23.

SHORT RIB "BOLOGNESE"

BRAISED SHORT RIB, BROCCOLI RABE, CARMELIZED ONIONS, MUSHROOMS, TOMATO, BRAISING SAUCE, RIGATONI, SOUR CREAM & SHAVED GRANA PARM 27.

PASTA ALLA VODKA

RIGATONI TOSSED IN A SAUCE OF LIGHT TOMATO CREAM, GARLIC, SPINACH, SUN-DRIED TOMATOES AND TOPPED WITH GRANA PARM 20. ADD CHICKEN 6. ADD SHRIMP 7.

SHRIMP FRA DIABLO

SAUTEED SHRIMP, HOT ITALIAN SAUSAGE, SICILIAN OLIVES, RED PEPPER FLAKES AND SPINACH IN A FIERY TOMATO SAUCE OVER LINGUINE 26.

SHRIMP PICCATA

SAUTEED SHRIMP, LEEKS, ONIONS, GARLIC, CAPERS AND TOMATO IN A WHITE WINE, LEMON & BUTTER SAUCE OVER LINGUINE 25. CHICKEN PICCATA 23.

J FUSILLI RABE E SALSICCIA

HOT & SWEET ITALIAN SAUSAGE, BROCCOLI RABE, SUN-DRIED TOMATOES, CRUSHED RED PEPPER FLAKES, SLIVERED GARLIC, OLIVE OIL, SHAVED GRANA PARM, FUSILLI PASTA 24.

VEGETARIAN SELECTIONS SPICY DISH SUBSTITUTE: ADD \$3 GLUTEN FREE PASTA, SPAGHETTI SQUASH OR GNOCCHI WE WILL ACCOMMODATE OTHER VEGETARIAN REQUESTS



HOUSE SELECTIONS

SALUTE'S SUNDAY DINNER LINGUINE WITH HOUSE MARINARA AND HOME MADE MEATBALLS 20.

> ASIAGO CRUSTED ATLANTIC COD OVEN BAKED COD, ASIAGO CHEESE CRUST, MASHED POTATOES AND GRILLED ASPARAGUS 28.

10 OZ NORTH ATLANTIC SALMON * GRILLED SALMON, POTATO LASAGNA & SAUTEED SPINACH WITH LEMON CREAM 28.

SPASTA PESTO A SAUTE OF JULIENNED VEGETABLES IN A NEST OF SPAGHETTI SQUASH WITH PESTO AND OUR HOME-MADE FRESH TOMATO SAUCE 22.

FRIED PORK RIBEYE

FRIED HERB BREADED PORK RIBEYE SERVED WITH MASHED POTATOES, BROCCOLI RABE WITH GARLIC AND TOPPED WITH WHITE GRAVY 27.

FROM THE GRILL

GRILL SELECTIONS COME WITH A CHOICE OF CREAMER MASHED, STEAK FRIES OR POTATO LASAGNA

10 OZ CAB HANGER STEAK * GORGONZOLA CREAM BECHAMEL 32.

8 OZ FILET MIGNON * **SPICY RED PEPPER CHUTNEY 45.**

12 OZ NEW YORK STRIP * BACON & RED ONION JAM 39.

ADD A SIDE: 5. **GRILLED ASPARAGUS** SAUTEED BROCCOLI RABE SAUTEED SPINACH

SIDES

CREAMER MASHED POTATOES 7.

GRILLED ASPARAGUS 9.

MEATBALLS (2) WITH MARINARA 8. ADD SWEET & HOT SAUSAGE 12.

POTATO LASAGNA 10.

SALUTE MAC AND CHEESE WITH CARMELIZED ONIONS AND BACON 13.

STEAK FRIES 7.

BROCCOLI RABE WITH GARLIC 9. ADD SWEET & HOT SAUSAGE 13.



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Welcome to our Rocky Hill location!



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Before placing your order, please inform a server if a person in your party has a food allergy. * MAY BE COOKED TO ORDER. CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS