



DINNER MENU

STARTERS

GARLIC CHEESE BREAD	8
"ALREADY" FAMOUS	
SWEET POTATO RAVIOLI *	11
HOUSE MADE RAVIOLI AND SWEET POTATO FILLING WITH SAGE CREMA	
JUMBO LUMP CRAB CAKE	14
ASIAN CABBAGE SLAW AND A CITRUS AIOLI	
CRISP FLATBREAD	14
GARLIC CHICKEN, VINE RIPE TOMATOES, FRESH MOZZARELLA, BASIL, OLIVE OIL AND A BALSAMIC REDUCTION	
SPICY FRIED CALAMARI **	14
CHERRY PEPPERS, SCALLIONS, ASIAGO CHEESE, SRIRACHA AIOLI AND MARINARA	
TUNA MAKI	13
TUNA AND RICE, WRAPPED WITH NORI AND FRIED, SERVED WITH PONZU SAUCE, PICKLED GINGER AND SPICY MAYO	

SALADS

FIELD GREENS	9
HAND-PICKED GREENS, CANDIED WALNUTS AND OVEN ROASTED SHALLOT VINAIGRETTE	
GREEK SALAD	10
BABY GREENS, CUCUMBER, TOMATO, CALAMATA OLIVES, FETA CHEESE AND SHALLOT VINAIGRETTE	
CLASSIC CAESAR	11
HEARTS OF ROMAINE, CAESAR DRESSING, CRISP ASIAGO CROUTONS, SHAVED GRANA CHEESE	
MEATBALL SALAD	14
HOME-MADE MEATBALLS, ARUGULA, CUCUMBER, CHERRY TOMATO, FRESH MOZZARELLA AND BALSAMIC VINAIGRETTE	
HOUSE MOZZARELLA AND TOMATO	10
HOUSE MADE MOZZARELLA, VINE RIPENED TOMATO, BASIL VINAIGRETTE AND A GARLIC CROSTINI	

PASTA DISHES

ROSE PASTA	25
SWEET SAUSAGE, MUSHROOMS AND SPINACH IN A LIGHT TOMATO CREAM SAUCE WITH FOUR CHEESE TORTELLINI	
CHICKEN GNOCCHI	25
CHICKEN, SUN-DRIED TOMATOES AND HOUSE MADE RICOTTA GNOCCHI WITH HOME MADE PESTO CREAM SAUCE	
POMODORO *	19
A LIGHT SAUCE OF FRESH TOMATO, SLIVERED GARLIC, FRESH BASIL AND FRESH MOZZARELLA TOSSED WITH RIGATONI PASTA	
CHICKEN PARMESAN	24
CRISPY BREADED AND BAKED WITH MARINARA AND FRESH MOZZARELLA, SERVED OVER LINGUINE	
PASTA ALA VODKA *	20
RIGATONI TOSSED IN A SAUCE OF LIGHT TOMATO CREAM, FETA CHEESE, BROCCOLI, GARLIC AND SUN-DRIED TOMATOES ADD: CHICKEN 6 SHRIMP 7	
RAGU BOLOGNESE	24
A CLASSIC RAGU OF BEEF, PORK AND VEAL SIMMERED WITH A SOFRITO OF VEGETABLES, FINISHED WITH A TOUCH OF CREAM AND RIGATONI PASTA	
SHRIMP FRA DIABLO **	26
SAUTEED SHRIMP, HOT ITALIAN AND CHORIZO SAUSAGE, SICILIAN OLIVES, RED PEPPER FLAKES AND SPINACH IN A FIERY TOMATO SAUCE OVER LINGUINE	
SHRIMP PICCATA	25
SAUTEED SHRIMP, LEEKS, ONIONS, GARLIC, CAPERS AND TOMATO IN A WHITE WINE, LEMON AND BUTTER SAUCE OVER LINGUINE	
GIOBATTO **	28
A SPICY STEW OF CHICKEN, SAUSAGE AND VEAL WITH FENNEL, MUSHROOMS AND RED PEPPERS OVER EGG FETTUCCINE	

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





HOUSE SELECTIONS

SALUTE'S SUNDAY DINNER	20
LINGUINE WITH HOUSE MARINARA AND HOME MADE MEATBALLS	
LEMON PANKO CRUSTED COD	28
LEMON & PANKO CRUSTED COD SERVED WITH HOUSE MASHED POTATOES AND SAUTEED BROCCOLI	
NORTH ATLANTIC SALMON	28
10 OZ GRILLED SALMON, POTATO LASAGNA AND SAUTEED SPINACH WITH PRESERVED LEMON CREAM	
BONELESS SHORT RIB	32
11 OZ SHORT RIB, CARROTS, PETITE PEAS AND SOUR CREAM MASHED POTATOES	
SPASTA PESTO *	22
A SAUTE OF JULIENNED VEGETABLES IN A NEST OF SPAGHETTI SQUASH WITH PESTO AND OUR HOUSE MADE FRESH TOMATO SAUCE	
PORK TENDERLOIN	28
10OZ ROASTED PORK LOIN, SWEET POTATO HASH, SAUTEED BROCCOLI AND A CIDER DEMI-GLAZE	

FROM THE GRILL

CAB HANGER STEAK	32
10 OZ CERTIFIED ANGUS STEAK, SERVED WITH A GORGONZOLA CREAM BECHAMEL	
FILET MIGNON	36
6 OZ CERTIFIED ANGUS, SALUTE STEAK SAUCE	
GRILL SELECTIONS COME WITH A CHOICE OF ONE:	
CREAMER MASHED STEAK FRIES	
POTATO LASAGNA	

ADD A SIDE OF:

GRILLED ASPARAGUS	5
SAUTEED BROCCOLI	5
SAUTEED SPINACH	5

SIDES

CREAMER MASHED POTATOES	7
GRILLED ASPARAGUS	9
MEATBALLS (2) WITH MARINARA	8
POTATO LASAGNA	10
SALUTE MAC AND CHEESE	13
WITH CARMELIZED ONIONS AND BACON	
STEAK FRIES	7



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Please notify your server of any food allergies. Consuming raw or undercooked meats, poultry, beef, seafood, shell fish or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.