



## STARTERS

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

## SALADS

<b>FIELD GREENS</b>	9
HAND-PICKED GREENS, CANDIED WALNUTS AND OVEN ROASTED SHALLOT VINAIGRETTE	
<b>GREEK SALAD</b>	10
BABY GREENS, CUCUMBER, TOMATO, CALAMATA OLIVES, FETA CHEESE AND SHALLOT VINAIGRETTE	
<b>CLASSIC CAESAR</b>	11
HEARTS OF ROMAINE, CAESAR DRESSING, CRISP ASIAGO CROUTONS, SHAVED GRANA CHEESE	
<b>MEATBALL SALAD</b>	14
HOME-MADE MEATBALLS, ARUGULA, CUCUMBER, CHERRY TOMATO, FRESH MOZZARELLA AND BALSAMIC VINAIGRETTE	
<b>HOUSE MOZZARELLA AND TOMATO</b>	10
HOUSE MADE MOZZARELLA, VINE RIPENED TOMATO, BASIL VINAIGRETTE AND A GARLIC CROSTINI	
<b>SPINACH SALAD</b>	12
SPINACH, DRIED CRANBERRIES, TOASTED ALMONDS, SLICED APPLE, CRUMBLIED BLUE CHEESE AND A CHAMPAGNE VINAIGRETTE	

## PASTA DISHES

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

<b>SALUTE'S SUNDAY DINNER</b>	20
LINGUINE WITH HOUSE MARINARA AND HOME MADE MEATBALLS	
<b>LEMON PANKO CRUSTED COD</b>	28
LEMON & PANKO CRUSTED COD SERVED WITH HOUSE MASHED POTATOES AND SAUTEED BROCCOLI	
<b>NORTH ATLANTIC SALMON</b>	28
10 OZ GRILLED SALMON, POTATO LASAGNA AND SAUTEED SPINACH WITH PRESERVED LEMON CREAM	
<b>BONELESS SHORT RIB</b>	32
11 OZ SHORT RIB, CARROTS, PETITE PEAS AND SOUR CREAM MASHED POTATOES	
<b>SPASTA PESTO *</b>	22
A SAUTE OF JULIENNED VEGETABLES IN A NEST OF SPAGHETTI SQUASH WITH PESTO AND OUR HOUSE MADE FRESH TOMATO SAUCE	
<b>PORK CHOP</b>	38
14 OZ PORK CHOP, SWEET POTATO HASH, SAUTEED BROCCOLI AND A CIDER DEMI-GLAZE	
<b>AHI TUNA</b>	35
WASABI MASHED POTATOES AND BROCCOLI RABE	

## FROM THE GRILL

<b>CAB HANGER STEAK</b>	32
10 OZ CERTIFIED ANGUS STEAK, SERVED WITH A GORGONZOLA CREAM BECHAMEL	
<b>FILET MIGNON</b>	45
8 OZ CERTIFIED ANGUS, SALUTE STEAK SAUCE	
<b>GRILL SELECTIONS COME WITH A CHOICE OF ONE:</b>	
CREAMER MASHED	
STEAK FRIES	
POTATO LASAGNA	
<b>ADD A SIDE OF:</b>	
GRILLED ASPARAGUS	5
SAUTEED BROCCOLI	5
SAUTEED SPINACH	5

## SIDES

<b>CREAMER MASHED POTATOES</b>	7
<b>GRILLED ASPARAGUS</b>	9
<b>STEAK FRIES</b>	7
<b>SWEET POTATO HASH</b>	8
<b>POTATO LASAGNA</b>	10
<b>SALUTE MAC AND CHEESE</b>	13
WITH CARMELIZED ONIONS AND BACON	
<b>SAUTEED SPINACH</b>	7
WITH GARLIC	
<b>MEATBALLS (2) WITH MARINARA</b>	8
ADD SWEET AND HOT SAUSAGE +4	
<b>BROCCOLI RABE WITH GARLIC</b>	9
ADD SWEET AND HOT SAUSAGE +4	



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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.