



LUNCH MENU

"ALREADY FAMOUS"

GARLIC CHEESE BREAD 8

LUNCH SALADS

FIELD GREENS 9

HAND-PICKED GREENS, CANDIED WALNUTS
AND OVEN ROASTED SHALLOT VINAIGRETTE

HOUSE MOZZARELLA & TOMATO 10

HOME-MADE MOZZARELLA, VINE
RIPENED TOMATO, BASIL VINAIGRETTE
AND A GARLIC CROSTINI

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

ADD TO YOUR SALAD:

CHICKEN	6	SHRIMP	7
FLANK STEAK	8	SALMON	8

SANDWICHES

CHEESEBURGER 14

8 OZ. PRIME GROUND BEEF GRILLED AND
SERVED ON A KAISER ROLL WITH LETTUCE,
TOMATO, ONION AND A CHOICE OF
CHEDDAR OR SWISS CHEESE
ADD BACON 1

JUMBO LUMP CRABCAKE 15

CRABCAKE SERVED ON A BRIOCHE ROLL,
ARUGULA, PLUM TOMATO, SRIRACHA AIOLI

GRILLED CHICKEN SANDWICH 13

MOZZARELLA, TOMATO, PESTO
AND A PARMESAN AIOLI

TOMATO & MOZZARELLA CIABATTA 12

VINE RIPENED TOMATO, FRESH MOZZARELLA,
PESTO, BALSAMIC SYRUP, TOASTED CIABATTA

FISH TACOS 14

TEMPURA BATTERED COD WITH
HOMEMADE VEGETABLE SLAW

ALL SANDWICHES COME WITH A CHOICE OF:
FIELD GREENS OR STEAK FRIES





LUNCH ENTREES

SWEET POTATO RAVIOLI*	13
HOUSE MADE RAVIOLI WITH SWEET POTATO FILLING AND SAGE CREMA	
ROSE PASTA	14
SWEET SAUSAGE, MUSHROOMS AND SPINACH IN A LIGHT TOMATO CREAM SAUCE WITH FOUR CHEESE TORTELLINI	
CHICKEN GNOCCHI	14
CHICKEN, SUN- DRIED TOMATOES AND HOUSE MADE RICOTTA GNOCCHI WITH HOME MADE PESTO CREAM SAUCE	
POMODORO*	11
A LIGHT SAUCE OF FRESH TOMATO, SLIVERED GARLIC, FRESH BASIL AND FRESH MOZZARELLA TOSSED WITH RIGATONI PASTA	
SALUTE MAC N CHEESE	13
SALUTE MAC AND CHEESE WITH CARMELIZED ONIONS AND SMOKED BACON	
RAGU BOLOGNESE	13
A CLASSIC RAGU OF BEEF, PORK AND VEAL SIMMERED WITH A SOFRITO OF VEGETABLES, FINISHED WITH A TOUCH OF CREAM AND RIGATONI PASTA	
PASTA ALA VODKA*	11
RIGATONI TOSSED IN A SAUCE OF LIGHT TOMATO CREAM, FETA CHEESE, BROCCOLI, GARLIC & SUN-DRIED TOMATO ADD: CHICKEN 6 SHRIMP 7.	
SHRIMP PICCATA	15
SAUTEED SHRIMP, LEEKS, ONIONS, GARLIC, CAPERS AND TOMATO IN A WHITE WINE, LEMON AND BUTTER SAUCE OVER LINGUINE	
SHRIMP FRA DIABLO **	16
SAUTEED SHRIMP, HOT ITALIAN AND CHORIZO SAUSAGE, SICILIAN OLIVES, RED PEPPER FLAKES AND SPINACH IN A FIERY TOMATO SAUCE OVER LINGUINE	
CHICKEN PARMESAN	13
CRISPY BREADED AND BAKED WITH MARINARA AND HOUSE MOZZARELLA SERVED OVER LINGUINE	
SPASTA PESTO*	13
A SAUTE OF JULIENNED VEGETABLES IN A NEST OF SPAGHETTI SQUASH WITH PESTO AND OUR HOME-MADE FRESH TOMATO SAUCE	
VEGETARIAN SELECTIONS* SPICY DISH** SUBSTITUTE GLUTEN FREE PASTA, SPAGHETTI SQUASH OR GNOCCHI ADD 2	



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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.