



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 12

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

GREEK SALAD 11

BABY GREENS, CUCUMBER, TOMATO,
CALAMATA OLIVES, FETA CHEESE
AND SHALLOT VINAIGRETTE

CLASSIC CAESAR 13

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

MEATBALL SALAD 15

HOME-MADE MEATBALLS, ARUGULA,
CUCUMBER, CHERRY TOMATO, FRESH
MOZZARELLA AND BALSAMIC VINAIGRETTE

BUTTERNUT SQUASH SALAD 13

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

ADD TO YOUR SALAD:

CHICKEN	6	SHRIMP	8
FLANK STEAK	10	SALMON	10

SANDWICHES

CHEESEBURGER 17

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 16

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

GRILLED CHICKEN SANDWICH 14

MOZZARELLA, TOMATO, PESTO
AND A PARMESAN AIOLI

TOMATO & MOZZARELLA CIABATTA 13

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

FISH TACOS 15

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	15
SWEET SAUSAGE, MUSHROOMS AND SPINACH IN A LIGHT TOMATO CREAM SAUCE WITH FOUR CHEESE TORTELLINI	
CHICKEN GNOCCHI	15
CHICKEN, SUN- DRIED TOMATOES AND HOUSE MADE RICOTTA GNOCCHI WITH HOME MADE PESTO CREAM SAUCE	
POMODORO*	12
A LIGHT SAUCE OF FRESH TOMATO, SLIVERED GARLIC, FRESH BASIL AND FRESH MOZZARELLA TOSSED WITH RIGATONI PASTA	
SALUTE MAC N CHEESE	14
SALUTE MAC AND CHEESE WITH CARMELIZED ONIONS AND SMOKED BACON	
RAGU BOLOGNESE	14
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*	12
RIGATONI TOSSED IN A SAUCE OF LIGHT TOMATO CREAM, FETA CHEESE, BROCCOLI, GARLIC & SUN-DRIED TOMATO ADD: CHICKEN 6 SHRIMP 8	
SHRIMP PICCATA	16
SAUTEED SHRIMP, LEEKS, ONIONS, GARLIC, CAPERS AND TOMATO IN A WHITE WINE, LEMON AND BUTTER SAUCE OVER LINGUINE	
SHRIMP FRA DIABLO ***	17
SAUTEED SHRIMP, HOT ITALIAN AND CHORIZO SAUSAGE, SICILIAN OLIVES, RED PEPPER FLAKES AND SPINACH IN A FIERY TOMATO SAUCE OVER LINGUINE	
CHICKEN PARMESAN	14
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.