



"SOON TO BE FAMOUS"

GARLIC CHEESE BREAD 6.

## STARTERS

### SWEET POTATO RAVIOLI

HOUSE MADE RAVIOLI AND SWEET POTATO FILLING WITH SAGE CREMA 8.

### SHRIMP SCAMPI

SAUTEED SHRIMP, GARLIC TOAST, BASIL, TOMATO, WHITE WINE, BUTTER AND LEMON 12.

### JUMBO LUMP CRAB CAKE

ASIAN CABBAGE SLAW AND A LEMONGRASS AIOLI 10.

### CRISP FLATBREAD

GARLIC CHICKEN, VINE RIPE TOMATOES, FRESH MOZZARELLA, BASIL, OLIVE OIL AND A BALSAMIC REDUCTION 11.

### SHRIMP COCKTAIL

COCKTAIL OF GULF SHRIMP, SPICY HORSERADISH COCKTAIL SAUCE 10.

### SPICY FRIED CALAMARI

CHERRY PEPPERS, SCALLIONS, ASIAGO CHEESE, LEMON AIOLI AND MARINARA 11.

### SPICY TUNA TEMPURA MAKI

TUNA AND RICE, WRAPPED WITH NORI AND FRIED, SERVED WITH PONZU SAUCE, WASABI, PICKLED GINGER AND SPICY MAYO 11.

### VEGETABLE SPRING ROLLS

HOUSE MADE VEGETABLE SPRING ROLLS SERVED WITH AN ASIAN BBQ SAUCE 7.

ASK YOUR SERVER ABOUT TODAY'S SOUP

## SALADS

### FIELD GREENS

HAND-PICKED GREENS, CANDIED WALNUTS AND OVEN ROASTED SHALLOT VINAIGRETTE 7.

### BUTTERNUT SQUASH SALAD

GREENS, ROASTED BUTTERNUT SQUASH, TART APPLES, PISTACHIOS, GOAT CHEESE, DRIED CRANBERRIES WITH APPLE CIDER VINAIGRETTE 8.

### KALE SALAD

KALE, CRANBERRIES, BACON, TOASTED WALNUTS, PARMESAN, FRIED SHOESTRING SWEET POTATOES AND A HORSERADISH VINAIGRETTE 8.

### GREEK SALAD

BABY GREENS, CUCUMBER, TOMATO, CALAMATA OLIVES, FETA CHEESE AND SHALLOT VINAIGRETTE 8.

### CRANBERRY BIBB SALAD

BOSTON BIBB LETTUCE, TOASTED ALMONDS, DRIED CRANBERRIES, GOAT CHEESE CRUMBLES, AVOCADO AND A MAPLE DIJON BALSAMIC VINAIGRETTE 9.

### CLASSIC CAESAR

HEARTS OF ROMAINE, CAESAR DRESSING, CRISP ASIAGO CROUTONS, SHAVED GRANA CHEESE 8.

### MEATBALL SALAD

HOME-MADE MEATBALLS, ARUGULA, CUCUMBER, CHERRY TOMATO, FRESH MOZZARELLA AND BALSAMIC VINAIGRETTE 12.

### HOUSE MOZZARELLA AND TOMATO

HOME MADE MOZZARELLA, VINE RIPENED TOMATO, BASIL VINAIGRETTE AND A GARLIC CROSTINI 8.

# Salute

## PASTA

### ROSE PASTA

SWEET SAUSAGE, MUSHROOMS AND SPINACH IN A LIGHT TOMATO CREAM SAUCE WITH FOUR CHEESE TORTELLINI 20.

### CHICKEN GNOCCHI

CHICKEN, SUN-DRIED TOMATOES AND HOUSE MADE RICOTTA GNOCCHI WITH HOME MADE PESTO CREAM SAUCE 20.

### CHICKEN ALA BELLA

SAUTEED CHICKEN BREAST, CRISP PANCETTA AND BABY SPINACH, IN A ROASTED TOMATO & WILD MUSHROOM CREAM SAUCE, TOSSED WITH CAVATAPPI PASTA 20.

### POMODORO\*

A LIGHT SAUCE OF FRESH TOMATO, SLIVERED GARLIC, FRESH BASIL AND FRESH MOZZARELLA TOSSED WITH RIGATONI PASTA 16.

### CHICKEN PARMESAN

CRISPY BREADED AND BAKED WITH MARINARA AND FRESH MOZZARELLA SERVED OVER LINGUINE 19.

### PASTA ALA VODKA\*

RIGATONI TOSSED IN A SAUCE OF LIGHT TOMATO CREAM, FETA CHEESE, BROCCOLI, GARLIC AND SUN-DRIED TOMATO 16.  
ADD CHICKEN 4. SHRIMP 6.

### RAGU BOLOGNESE

A CLASSIC RAGU OF BEEF, PORK AND VEAL SIMMERED WITH A SOFRITO OF VEGETABLES, FINISHED WITH A TOUCH OF CREAM AND RIGATONI PASTA 18.

### LOBSTER PINCHIORI

PORTABELLA MUSHROOMS, ASPARAGUS, SWEET ONION AND MARSALA, TOSSED WITH LOBSTER CREAM AND FETTUCCINE 33.

### SHRIMP PICCATA

LEEKs, ONIONS, GARLIC, CAPERS AND TOMATO IN A WHITE WINE, LEMON & BUTTER SAUCE OVER LINGUINE 21.

### GIOBATTO\*\*

A SPICY STEW OF CHICKEN, SAUSAGE AND VEAL WITH FENNEL, MUSHROOMS, RED AND YELLOW PEPPERS OVER EGG FETTUCCINE 20.

### CLAMS CASINO

GARLIC, CRISP BACON, RED & GREEN BELL PEPPERS, WHITE WINE, LEMON JUICE, BUTTER, TOASTED HERBED BREAD CRUMBS & LINGUINE 22.

### SHRIMP FRA DIABLO\*\*

SHRIMP, HOT ITALIAN AND CHORIZO SAUSAGE, SICILIAN OLIVES, HOT PEPPER FLAKES AND SPINACH IN A FIERY TOMATO SAUCE SERVED OVER LINGUINE 21.

\* VEGETARIAN SELECTIONS \*\* SPICY DISH

SUBSTITUTE GLUTEN FREE PASTA, SPAGHETTI SQUASH OR GNOCCHI ADD \$2

WE WILL ACCOMMODATE OTHER VEGETARIAN REQUESTS



## HOUSE SELECTIONS

### 10 OZ PORK TENDERLOIN

ROASTED PORK LOIN, CARMELIZED SWEET POTATO, CIDER DEMI-GLACE AND BROCCOLI SAUTEED WITH GARLIC 22.

### PEPPERCORN CRUSTED AHI TUNA

CRISP VEGETABLE SPRING ROLLS, CUCUMBER SALAD, GINGER JUS 24.

### SPASTA PESTO\*

A SAUTE OF JULIENNED VEGETABLES IN A NEST OF SPAGHETTI SQUASH WITH PESTO AND OUR HOME-MADE FRESH TOMATO SAUCE 18.

### SALUTE'S SUNDAY DINNER

LINGUINE WITH HOUSE MARINARA AND HOME MADE MEATBALLS 18 .

### DIVER SCALLOPS

PAN SEARED MAINE DIVER SCALLOPS, SHRIMP FRIED RICE AND SOY BUTTER 26.

### 10 OZ NORTH ATLANTIC SALMON

GRILLED SALMON, POTATO LASAGNA, SAUTEED SPINACH AND SHITAKE MUSHROOMS WITH PRESERVED LEMON CREAM 24.

### 11 OZ BONELESS SHORT RIB

CARROTS, PETITE PEAS AND GOAT CHEESE MASHED POTATOES 26.

## FROM THE GRILL

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

8 OZ BOSTON STRIP 22.  
SALUTE STEAK SAUCE

10 OZ CAB HANGER STEAK  
GORGONZOLA CREAM BECHAMEL 23.

6 OZ FILET MIGNON 24.  
WILD MUSHROOM CREAM SAUCE

12 OZ CENTER CUT FRENCHED  
VEAL CHOP 33.  
GARLIC HERBED BUTTER

**SALUTE SURF AND TURF**  
6 OZ FILET MIGNON  
WITH WILD MUSHROOM CREAM SAUCE,  
PAN SEARED DIVER SCALLOPS 36.

## SIDES

BRUSSEL SPROUTS WITH PANCETTA 7.

CREAMER MASHED POTATOES 5.

SAUTEED WILD MUSHROOMS 6.

GRILLED ASPARAGUS 7.

BROCCOLI RABE AND GARLIC 5.  
ADD SAUSAGE 3.

MEATBALLS WITH SWEET AND HOT SAUSAGE 9.

POTATO LASAGNA 7.

**SALUTE MAC AND CHEESE  
WITH CARMELIZED ONIONS AND BACON 10.**

STEAK FRIES 5.