



“SOON TO BE FAMOUS”

GARLIC CHEESE BREAD 6.

## LUNCH SALADS

### FIELD GREENS

HAND-PICKED GREENS, CANDIED WALNUTS AND OVEN ROASTED SHALLOT VINAIGRETTE 8.

### HOUSE MOZZARELLA AND TOMATO

HOME-MADE MOZZARELLA, VINE RIPENED TOMATO, BASIL VINAIGRETTE AND A GARLIC CROSTINI 9.

### GREEK SALAD

BABY GREENS, CUCUMBER, TOMATO, CALAMATA OLIVES, FETA CHEESE AND SHALLOT VINAIGRETTE 9.

### CLASSIC CAESAR

HEARTS OF ROMAINE, CAESAR DRESSING, CRISP ASIAGO CROUTONS, SHAVED GRANA CHEESE 9.

### MEATBALL SALAD

HOME-MADE MEATBALLS, ARUGULA, CUCUMBER, CHERRY TOMATO, FRESH MOZZARELLA AND BALSAMIC VINAIGRETTE 13.

ADD TO YOUR SALAD, CHICKEN 4,  
SHRIMP 6, FLANK STEAK 6,  
SALMON 6.

## SANDWICHES

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

### CHEESEBURGER

8 OZ. PRIME GROUND BEEF GRILLED AND SERVED ON A KAISER ROLL WITH LETTUCE, TOMATO, ONION AND A CHOICE OF CHEDDAR OR SWISS CHEESE 12.  
ADD BACON 1.

### JUMBO LUMP CRABCAKE

CRABCAKE SERVED ON A BRIOCHE ROLL, ARUGULA, PLUM TOMATO, ROASTED PEPPER REMOULADE 11.

### GRILLED CHICKEN SANDWICH

MOZZARELLA, TOMATO, PESTO AND A PARMESAN AIOLI 11.

### TOMATO & MOZZARELLA CIABATTA

VINE RIPENED TOMATO, FRESH MOZZARELLA, PESTO, BALSAMIC SYRUP, TOASTED CIABATTA 10.



## LUNCH ENTREES

### SWEET POTATO RAVIOLI\*

HOUSE MADE RAVIOLI AND SWEET POTATO FILLING WITH SAGE CREMA 11.

### ROSE PASTA

SWEET SAUSAGE, MUSHROOMS AND SPINACH IN A LIGHT TOMATO CREAM SAUCE WITH FOUR CHEESE TORTELLINI 12.

### CHICKEN GNOCCHI

CHICKEN, SUN-DRIED TOMATOES AND HOUSE MADE RICOTTA GNOCCHI WITH HOME MADE PESTO CREAM SAUCE 12.

### POMODORO\*

A LIGHT SAUCE OF FRESH TOMATO, SLIVERED GARLIC, FRESH BASIL AND FRESH MOZZARELLA TOSSED WITH RIGATONI PASTA 9.

### SALUTE MAC N CHEESE

SALUTE MAC AND CHEESE WITH CARMELIZED ONIONS AND SMOKED BACON 11.

### 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 11.

### PASTA ALA VODKA\*

RIGATONI TOSSED IN A SAUCE OF LIGHT TOMATO CREAM, FETA CHEESE, BROCCOLI, GARLIC & SUN-DRIED TOMATO 9.

ADD CHICKEN 4. SHRIMP 6.

### SHRIMP PICCATA

LEEKs, ONIONS, GARLIC, CAPERS AND TOMATO IN A WHITE WINE, LEMON & BUTTER SAUCE OVER LINGUINE 13.

### CHICKEN PARMESAN

CRISPY BREADED AND BAKED WITH MARINARA AND HOUSE MOZZARELLA SERVED OVER LINGUINE 11.

### BEEF TENDERLOIN

GRILLED 6 OZ. FILET WITH SALUTE STEAK SAUCE AND SAUTEED SPINACH 18.

\* VEGETARIAN SELECTIONS

\*\* SPICY DISH

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

THOROUGHLY COOKING MEATS, EGGS, SHELLFISH AND POULTRY WILL REDUCE THE RISK OF FOOD-BOURNE ILLNESS