

# SALUTE

TRATTORIA ITALIANA

## ANTIPASTI

### *Antipasta Mista* 09

chef selections of seasonal specialties • small / medium / large

### *Crispy Zucchini Flowers* 10

pecorino, olive oils, chili flake

### *Salmon Carpaccio* 14

fresh lemon, rocket salad

### *Grilled Langoustines* 11

garlic butter

### *Crispy Arancini* 09

mozzarella cheese, bolognese

### *Baby Calamari Fritti* 11

crispy zucchini, fresh lemon

### *Burrata & Prosciutto* 11

grilled rustic bread, lemon zest, cherry pepper

### *Pizza all' Acqua* 09

san marzano tomatoes, flue de late, basil

### *Eggplant Parmesan* 18

roasted eggplant, flur de late, san marzano sauce, parmesan

## CRUDO

### *Branzino Crudo* 12

blood orange, basil, pink pepper corn

### *Red Shrimp* 12

uni vinaigrette

### *Abi Tuna* 12

grapefruit, hazelnuts, mint

## INSALATA

### *Arugula Salad* 11

shaved parmesan, cherry tomatoes

### *Caesar Salad* 12

caesar vinaigrette, grand padana, focaccia crouton

### *Salute Caprese Salad* 12

buffalo mozzarella, heirloom tomatoes, arugula

## PASTA

### *Ossobucco Ravioli* 18

smoked ricotta, bone marrow, guanciale crumbs

### *Aumm Aumm Pasta* 19

slow roasted eggplant, caciocavallo, san marzano

### *Chitarra & Meatballs* 16

meatballs, pecorino, "pink sauce"

### *Truffle Tagliatelle* 14

shaved black truffles, truffle cream

### *Linguini with Zucchini Flowers* 19

walnut pesto

### *Linguini Vongole* 19

steamed clams, garlic, white wine

### *Gnocchi "Sorrentino"* 13

san marzano tomatoes, aged parmesan, blistered tomatoes

### *Carbonara* 19

smoked onions, pecorino, guanciale, crispy egg

### *Pappardelle Bolognese* 22

veal, pancetta, red wine

### *Baked Rigatoni* 16

bolognese sauce, ricotta, mozzarella cheese

### *Salute Signature Pasta* 26

bucatini pasta, veal meatballs, pink sauce, pecorino cheese

### *Crespelli Cannelloni* 21

spinach & ricotta, mozzarella cheese

### *Lasagna* 17

spinach pasta, tomato bechamel sauce, bolognese gravy

### *Scive Scive* 16

chiartta, olive oil, cherry tomatoes, basil

## ENTREES

### WHOLE ROASTED FISH - WOOD OR SALT ROASTED

#### *Branzino* 25

mediteranian sea bass

#### *John Dory* 27

san pietro white fish

### *Veal Milanese "Saltimbocca"* 22

veal cutlet, fontina cheese, smoked prosciutto

### *Chicken Piccata* 19

lemon, capers, rocket

### *Veal Marsala* 24

marsala wine, mushrooms, garlic

### *Rotisserie Lemon Chicken* 19

olives, chili, preserved lemon

### *Veal Ossobucco* 23

braised veal, chianti reduction, lemon anchovy gremoulata

### *Wood Roasted Bitecca Alla Fiorentina* 23

italian herbs, lemon chilli butter

### *Seafood Miso Risotto* 24

saffron rice, mixed seafood

### *Sbrimp Scampi* 26

garlic, white wine sauce

### *Parmesan - Veal or Chicken* 26

flur de late , san marzano gravy, parmesan cheese

## SIDES

### *Roasted Spaghetti Squash* 13

san marzano tomatoes, pecorino

### *Polenta Bolognese* 12

marscpone cheese

### *Broccolini* 12

toasted garlic, white wine

### *Whole Roasted Tomato* 10

pecorino anchovy bread crumbs

### *Heirloom Carrots* 09

pine nuts, raisins, truffle honey

### *Grilled Zucchini* 09

lemon, chili olive oil