

SALUTE

OUTDOOR DINING

*****SIDEWALK CAFE & ADDITIONAL OUTDOOR DINING NEXT DOOR*****
SALUTE WILL CONTINUE CURBSIDE OR DELIVERY PLEASE VISIT: SALUTEMONTCLAIR.COM

THANK YOU!!!

My staff & I appreciate your dedicated support. You all helped our families during these difficult past few months!!! **GERRY...**

"TEMPORARY" SEATINGS UNTIL INDOOR DINING PERMITTED... RESERVATIONS SUGGESTED/LIMITED SEATING

MON-THURS: 1-4:30 4:30-6 6-7:30 7:30-9 9-CL
FRI & SAT: 1-4:30 4:30-6 6-7:30 7:30-9 9:00 9:30
SUN: 1-4:30 4:30-6 6-7:30 7:30 8:00

CHOPPED SMALL SALADS & GRAIN BOWL \$15

ANCIENT GRAIN FARRO BOWL

rainbow holland peppers, caramelized shallots, cucumber sprouts, cherry tomato, lemon dressing, first press olive oil

PEACHES & BURRATA

creamy center mozzarella, grilled nj peaches purple basil, sea salt, evoo

NJ TOMATO

mixed heirloom NJ beefsteaks, basil, sliced long hot italian pepper red onions, tuscan olive oil, sea salt add perlini mozzarella \$2

MEDITERRANEAN

cucumber, cherry tomato, kalamata olives, bermuda onions crispy romaine, shaved ricotta salata

GRILLED CAESER

charred romaine hearts, caesar dressed parmesan crisp

SUMMER

roasted nj corn, avocado, heirloom rainbow cherry tomatoes, chopped egg, italian bacon, blended greens, crumbled bleu cheese, mustard vinaigrette

FROM THE GRILL

sliced chicken \$10
3 grilled u-12 shrimp \$12
wild salmon \$12
marinated skirt steak \$14

PANINI \$12

1pm-4:30pm & Pick Up/Delivery
gluten free focaccia & whole wheat focaccia \$2

- uno* grilled hot OR sweet sausage, caramelized tri-color peppers & onions
 - due* grilled chicken, roasted peppers, mozzarella
 - tre* grilled sweet sausage, broccoli rabe hot cherry peppers
 - quattro* breaded chicken cutlet, broccoli rabe, sharp provolone
 - cinque* chicken cheesesteak, peppers, onions, mushrooms
 - sei* italian egg frittata, hot soppressata, onions
 - sette* prosciutto, arugula, melted fontina
 - otto* mozzarella \ tomato \ arugula
 - nove* veggie burger \ spicy aioli \ pickled shallots
-

APPETIZERS

PESTO ROASTED LOCAL CORN \$13

nj yellow corn \ basil pesto & parmesan crusted \ petite simple salad

BAKED CLAMS \$15

little neck clams \ garlic and bread crumbs \ jersey corn chowder

BABY ARTICHOKE HEARTS \$14

herbed & lemon crumbs \ white wine pan sauce

MINI RICE BALLS \$14

panko bread crumb \ pancetta \ mozzarella \ brandy aurora dipping sauce

THE MEATBALLS \$14

tomato ragu' \ long hot italian pepper \ whipped ricotta

ROCK SHRIMP "ARRABIATTA" \$16

mint \ lemon zest \ chili flakes \ white wine \ lemon

"topless" FRIED CALAMARI \$15

balsamic & hot cherry peppers OR marinara sauce

CLAMS & MUSSELS \$15

roasted garlic \ pernod blistered tomatoes \ herbs

WHITE EGGPLANT PARMIGIANA \$14

layered eggplant \ mozzarella \ parmesan \ pesto sauce

POLIPO \$18

charred octopus \ gigante beans \ campari tomatoes \ olives \ fingerlings

"FIN style" TUNA TARTAR \$17

ahi tuna \ avocado \ red onion \ citrus ponzu \ sesame seeds

INDIVIDUAL PIZZA \$14
gluten free \$3 whole wheat \$2

MARGHERITA> tomato pulp\ mozzarella\ basil
NDJUA> “spicy” calabrian sausage\ crushed tomato\ mozzarella
SCAMORZA> smoked scamorza\ hot peppers\ hot soppressata
SPECK> fontina\ baby arugula\ speck
PICCOLINA> gorgonzola dolce\ dried figs\ parma prosciutto \ saba syrup
TRIFOLATI> fontina\ shiitake\ porcini\ truffle oil
BIANCA> ricotta\ fontina\ mozzarella\ beefsteak tomato
OGGI> crumbled fennel sausage \ hot cherry peppers \ perlini mozzarella
GLUTEN FREE FOCACCIA> parmesan\ rosemary\ sea salt\ finishing oil

PASTA
*HOMEMADE
gluten free or whole wheat +\$4

*GNOCCHI \$23
soft potato dumplings \ charred tomatoes \ melted burrata

*TAGLIATELLE \$21
basil pesto \ garlic \ pecorino

LUMACONI \$24
rainbow swisschard \ crumbled fennel sausage \ ceci beans \ brodetto

*STROZZAPRETI \$31
fileto di pomodoro \ garlic \ basil \ parmesan cheese

*CHITTARA \$25
baby clams \ pancetta \ white wine \ chili flakes

RIGATONI \$23
broccoli rabe \ sausage \ roasted long hot italian pepper

*FUSILLI LONGO \$23
long fusilli \ pancetta \ pomodorini \ calabrian hot pepper

*CHEESE RAVIOLI \$22
brandy aurora sauce \ green peas \ pecorino \ tomato \ cream

RAGU' \$23
short spiral pasta \ 2 meatballs \ ricotta \ tomato sauce

CHEESE TORTELLINI \$24
sweet sausage bolognese \ parmesan cheese

SUMMER GRILL & DINNER

GRILLED CHICKEN PAILLARD \$24

thinly pounded chicken breast \ nj heirloom tomato salad

JUMBO SHRIMP ARRABIATTA \$27

spicy white wine \ lemon \ crushed red pepper flakes \ broccoli rabe

SALMON \$25

horseradish~mustard crumbs \ lemon aioli \ farro salad

PACIFIC COD \$24

herbed bread crumb \ lemon sauce \ white bean & rainbow chard sauté

BISTECCA \$29

marinated skirt steak\ petite simple herb salad \ herbed french fries

DOUBLE CENTER CUT PORK CHOP PIZZAIOLA \$27

shiitake mushrooms\ crushed tomato & white wine\ parmesan mashed potatoes

POLLO \$25

boneless chunks of chicken\ oregano>parmesan crust
red vinegar long hot peppers\ crispy potatoes

BREADED CHICKEN MILANESE \$23

mini perlini mozzarella \ tomato chopped salad

BRICK OVEN SAUSAGE & PEPPERS \$23

hot OR sweet fennel sausage \ tricolor peppers, red onions

**all dishes below served with a petite salad or same sauce pasta
select a different sauce or mashed potato \$3**

PARMIGIANA

chicken 18 * shrimp 20 * eggplant 17 * meatball 17

FRANCESE * MARSALA * PICCATA * FRA DIAVALO

chicken 18 * shrimp 20

TABLE TASTINGS \$10

farro & diced summer vegetables
nj heirloom beefsteak tomato salad
rainbow swiss chard & white bean sauté
sautéed broccoli rabe
herbed french fries
parmesan mashed potato
long hot italian peppers & potatoes