

# SALUTE

**\*\*\* LIMITED WINTER MENU 2020\*\*\***  
**DELIVERY & CARSIDE PICKUP: SALUTEMONTCLAIR.COM**

**MY STAFF & I APPRECIATE YOUR CONTINUED SUPPORT  
DURING THESE TRYING TIMES. THIS IS A "TEMPORARY"  
LIMITED MENU DUE TO COVID AND LIMITED STAFF. WE  
LOOK FORWARD TO GETTING BACK TO REGULAR BUSINESS  
AS SOON AS WE CAN...**

**WE LOOK FORWARD TO SEEING YOU!!! GERRY~**

**HEATED OUTDOOR GREENHOUSES  
ACCOMODATES 4-8 SAME PARTY GUESTS**

**PLEASE BE THOUGHTFUL OF OUR  
LIMITED SEATING AND TABLE TIME**

## SALADS \$15

### BURRATA \$16

eggplant caponata, pecorino, basil  
creamy center mozzarella, basil oil, grilled peasant toast

### BRUSSEL SPROUT LEAVES

shiitake mushrooms, crumbled egg, crispy pancetta  
fall harvest honey & dijon vinaigrette

### LARGE GRAIN COUS COUS

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

### MEDITERRANEAN

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

### GRILLED CAESER

charred romaine hearts, caesar dressed  
parmesan crisp

## FROM THE GRILL

sliced chicken \$10  
grilled u-7 shrimp \$14  
wild salmon \$12  
marinated skirt steak \$15

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## APPETIZERS

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### EGGPLANT PARMIGIANA \$15

cast iron baked \ tomato & basil \ melted mozzarella

### CAVOLFIORE \$16

cast iron purple & white romanesco cauliflower  
crispy pancetta \ torched truffled pecorino

### BABY ARTICHOKE HEARTS \$16

herbed & lemon crumbs \ white wine pan sauce

### MINI RICE BALLS \$15

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

### THE MEATBALLS \$15

tomato ragu' \ long hot italian pepper \ whipped ricotta

### ROCK SHRIMP "ARRABIATTA" \$18

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

### "topless" FRIED CALAMARI \$16

balsamic & hot cherry peppers OR marinara sauce

### ZUPPA DI COZZE \$15

mussels \ white wine tomato broth OR spicy tomato sauce

### POLIPO \$19

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

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## INDIVIDUAL PIZZA \$16

gluten free \$3 whole wheat \$2

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MARGHERITA> tomato pulp \ mozzarella \ basil

NDJUA> "spicy" calabrian sausage \ crushed tomato \ mozzarella

SCAMORZA> smoked scamorza \ long 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

additionally

crumbled sausage \* anchovies \* pepperoni \* mushrooms \* ricotta \* meatballs

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

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\*GNOCCHI \$25  
soft potato dumplings \ charred tomatoes \ melted burrata

\*TAGLIATELLE \$26  
shiitake & porcini mushrooms \ butcher cracked peppercorn \ truffle oil

RIGATONI \$26  
rainbow swisschard \ crumbled fennel sausage \ ceci beans \ brodetto

\*STROZZAPRETI \$31  
short hand twisted pasta \ crabmeat \ shrimp \ lobster \ minted lemon zest

\*SPAGHETTINI \$27  
baby clams \ pancetta \ white wine \ chili flakes

\*ORECCHIETTE \$25  
broccoli rabe \ sausage \ roasted long hot italian pepper

\*FUSILLI LONGO \$25  
long fusilli amatriciana \ pancetta \ pomodorini \ calabrian hot pepper

RAGU' \$27  
short spiral pasta \ 2 meatballs \ ricotta \ tomato sughetto

CHEESE TORTELLINI \$26  
sweet sausage bolognese \ nutmeg besciamela \ parmesan cheese

\*RAVIOLI  
burrata \ san marzano tomatoes \ basil \$26  
OR  
lobster&shrimp filled \ pancetta \ rock shrimp \ creamy brandy sauce \$28

## WINTER GRILL & DINNER

### GRILLED CHICKEN BREAST \$26

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

### GRILLED JUMBO SHRIMP ARRABIATTA \$29

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

### SALMON \$27

horseradish~mustard crumbs \ lemon aioli \ cous cous salad

### SHORT RIBS \$28

slow braised \ rosemary & red wine pan sauce \ baked "cavolfiore"

### BISTECCA \$34

marinated skirt steak\ petite cucumber & tomato salad \ herbed french fries

### DOUBLE CENTER CUT PORK CHOP PIZZAIOLA \$29

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

### POLLO \$27

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

### BREADED CHICKEN MILANESE \$26

mini perlini mozzarella \ mixed greens \ tomato chopped salad

### **TABLE TASTINGS \$10**

cous cous & diced vegetables, lemon aioli  
cast iron purple cauliflower, pancetta, truffled pecorino  
sautéed broccoli rabe  
parmesan mashed potatoes \* herbed rosemary french fries  
pancetta roasted brussled sprouts \* pesto mashed potato

### **LONG HOT ITALIAN PEPPERS & POTATOES**

#### GUEST PRICING NOTICE

Cash Payment: No Fee Debit Card Payment: No Fee 3.99% Credit Card Fee  
\*this fee is not more than our costs for third party credit card processing