

SALUTE

DELIVERY & CARSIDE PICKUP WINTER 2020: 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**

SOUPS & SALADS

PASTA E FAGIOLI \$9

white beans, mezza tubetti, tomato, pecorino
add crumbled fennel sausage \$3

TORTELLINI IN BRODO \$11

cheese tortellini, potato, carrot, celery, parmesan broth

HOUSE \$12

baby arugula, cucumber, tomato, balsamic vinaigrette

BURRATA \$14

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

BRUSSEL SPROUT LEAVES \$13

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

LARGE GRAIN COUS COUS \$13

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

MEDITERRANEAN \$14

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

GRILLED CAESER \$14

charred romaine hearts, caesar dressed parmesan crisp

FROM THE GRILL

chicken breast \$8

grilled u-7 shrimp \$11

wild salmon \$12

marinated skirt steak \$13

breaded chicken cutlet \$8

APPETIZERS

EGGPLANT PARMIGIANA \$13

cast iron baked \ tomato & basil \ melted mozzarella

CHICKEN FINGERS \$14

crispy french fries

GARLIC BREAD \$5

herbed focaccia, extra virgin olive oil, chopped garlic, parmesan cheese
add melted mozzarella \$2

MINI RICE BALLS \$13

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

THE MEATBALLS \$13

tomato ragu' \ long hot italian pepper \ whipped ricotta

ZUPPA DI COZZE \$15

mussels \ white wine tomato broth OR spicy tomato sauce

“topless” FRIED CALAMARI \$15

balsamic & hot cherry peppers OR marinara sauce

ROSTITI \$14

long hot italian peppers \ crispy potatoes \ extra virgin olive oil & garlic

INDIVIDUAL PIZZA \$16

gluten free \$3 whole wheat \$2

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

PASTA \$22
*HOMEMADE
gluten free or whole wheat \$4

ADD: grilled chicken \$6 * grilled shrimp \$9 * breaded chicken cutlet \$6

CHOICE OF PASTA:

*GNOCCHI

*SPAGHETTINI

RIGATONI

*ORECCHIETTE

*FUSILLI LONGO

CHEESE TORTELLINI

*BURRATA RAVIOLI

*LOBSTER & SHRIMP RAVIOLI \$24

CHOICE OF SAUCE:

san marzano charred tomatoes \ basil \ melted burrata

broccoli rabe \ sausage \ roasted long hot italian pepper

“amatriciana” pancetta \ pomodorini \ calabrian hot pepper

tomato sughetto \ 2 meatballs \ herbed ricotta

sweet sausage bolognese \ nutmeg besciamela \ parmesan cheese

creamy brandy aurora \ rock shrimp \ pancetta \$4

italian basil pesto \ garlic \ pecorino cheese

creamy tomato vodka \ parmesan cheese

alfredo \ creamy parmesan

bosciaola \ peas \ pancetta \ onions \ mushrooms \ parmesan & tomato cream

baby clams \ pancetta \ white wine \ calabrian chili flakes \$4

PANNINI

gluten free focaccia \$4 whole wheat focaccia \$3

Chicken Parmigiano \$15

Eggplant Parmigiano \$13

Meatball Parmigiano \$15

Sausage, Peppers & Onions \$15

Shrimp Parmigiano \$17

Sausage, Broccoli Rabe, Hot Cherry Peppers \$15

Breaded Chicken Cutlet, Mozzarella, Arugula, Balsamic \$15

DINNER

CHOICE OF: House Salad * Penne Tomato & Basil
All Pasta Sauces & Parmesan Mashed Potatoes Available \$2

GRILLED CHICKEN BREAST \$23

GRILLED JUMBO SHRIMP \$26

GRILLED SALMON

ROASTED SAUSAGE, BROCCOLI RABE & HOT CHERRY PEPPERS \$24

CHICKEN PARMIGIANO \$24

CHICKEN MARSALA \$24

CHICKEN FRANCESE \$24

CHICKEN PICCATA \$24

SHRIMP PARMIGIANO \$26

SHRIMP FRANCESE \$26

SPICY SHRIMP "FRA DIAVALO" \$26

EGGPLANT PARMIGIANO \$22

MEATBALL PARMIGIANO \$24

SAUSAGE, PEPPERS & ONIONS \$24

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 brussels 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