



# SALUTE

# WINTER 2021

**THE NEW SALUGO NOW OPEN**  
(DALUCA ITALIAN MARKET & DELI - COMING SOON)  
510 BLOOMFIELD AVE. VERONA | 973.857.2384 | [salugopizzeria.com](http://salugopizzeria.com)

**GIOIA MODERN ITALIAN KITCHEN & BAR**  
40-1 RIVERWALK PLACE WEST NEW YORK | OPENING SOON!!!

.....NEW PARKING DECK ACROSS THE STREET.....

## SMALL SALADS

### **BURRATA** \$15

creamy center mozzarella, eggplant caponata, charred crostini

### **CHOPPED** \$14

cherry tomatoes, baby arugula, cucumbers, red onions  
gaeta olives, shaved ricotta salata, herbed white balsamic

### **MEDITERRANEAN** \$13

large grain cous cous, diced rainbow bell peppers, baby arugula  
shallots, cherry tomato, cucumber, herbed lemon aioli

### **GRILLED CAESER** \$14

charred baby romaine hearts, parmesan crisp

### **TRECOLORE** \$14

belgian endive, trevisan radicchio, baby arugula  
shaved parmigiano reggiano, aged balsamic dressing

## FROM THE GRILL

chicken breast \$12   shrimp (3) \$18   salmon \$14   marinated skirt steak \$19

## APPETIZERS

### **PASTA E FAGIOLI** \$9

tuscan white bean & pasta tubetti, tomato brodetto | add sausage \$3

### **SEMOLINA FRIED CALAMARI** \$15

balsamic & hot cherry peppers OR classic tomato marinara

### **LOLLIPOP CHICKEN** \$15

giant spicy bbq drumettes, gorgonzola dipping sauce

### **BAKED CLAMS** \$16

lemon & herb crumbs, lemon & white wine pan sauce

### **ARANCINI** \$14

perlini mozzarella & pancetta rice balls, herbed ricotta

### **CARCIOFI** \$15

baked baby artichoke hearts, lemon crumbs, white wine pan sauce

### **POLPETTE** \$15

2 blended meatballs, ricotta, long hot pepper, bruschetta

### **GAMBARETTI** \$16

rock shrimp, mint, lemon zest, hot calabrian chili flakes

### **POLIPO** \$21

charred octopus, gigante white beans, gaeta olives, fingerlings

### **CROSTINI** \$15

grilled ciabatta bread, burrata, roasted tomato & pancetta marmelatta

## INDIVIDUAL PIZZA \$17

GLUTEN FREE ARTICHOKE FLOUR CRUST \$5

**MARGHERITA**: crushed tomato pulp, fior di latte mozzarella, basil

**PICCOLINA**: gorgonzola dolce, prosciutto di parma, dried figs, saba

**NDJUA**: spicy calabrian sausage, cherry tomatoes, perlini, arugula

**SMOKED SCAMORZA**: long hot italian peppers, hot soppressata

**SPECK**: fontina, speck, baby arugula

**TRIFOLATI**: fontina, shiitake, porcini, truffle oil

**BIANCA**: herbed ricotta, mozzarella, fontina, beefsteak tomato

**OGGI**: crumbled fennel sausage, hot cherry peppers, perlini mozzarella



# SALUTE

# WINTER 2021

## PASTA | gluten free or whole wheat \$4

- \* **GNOCCHI** \$26  
soft potato dumplings, cherry tomato sughetto, burrata
- \* **RAVIOLI** \$27  
brasied short rib, truffled shiitake & porcini mushrooms
- \* **SPAGHETTINI** \$25  
littleneck clams, crispy pancetta, white wine, chili flakes
- \* **ORECCHIETTE** \$24  
broccoli rabe, crumbled fennel sausage, roasted long hot italian pepper
- \* **FUSILLI LONGO** \$26  
straw like pasta "amatriciana," pancetta, pomodorini, calabrian chilis
- SPIRALE** \$24  
short spiral pasta, 2 meatballs, whipped ricotta, slow tomato ragu'

## SUPPER

- ROASTED COD** \$29  
truffled rock shrimp, green pea & parmesan risotto
- COLOSSAL SHRIMP** \$34  
sauteed giant white borlotti beans & broccoli rabe, lemon & white wine
- BRANZINO** \$29  
mediteranean bass, sardinian fregula, cherry tomatoes, green peas
- BAKED SALMON** \$29  
horseradish~mustard crumbs, mediterranean cucumber  
cherry tomato cous~cous salad, lemon~mustard aioli
- PORK CHOP PIZZAIOLA** \$32  
grilled double center cut, shiitake mushrooms  
crushed tomato pulp, basil pesto mashed potato
- BISTECCA** \$39  
honey~balsamic marinated 10oz skirt steak  
baby arugula, tomato & cucumber salad, sweet potato fries
- CHICKEN ARBAITTA** \$27  
chunks of chicken, white wine & calabrian chili flake, parmesan mashed
- CHICKEN MILANESE** \$27  
thinly pounded breaded cutlet, trecolore salad, burrata
- POLLO** \$29  
boneless chicken, oregano & parmesan crust, red wine vinegar  
long hot italian peppers, thin crispy herbed potatoes

### TABLE TASTINGS \$9

- mediterranean salad
- 2 meatballs, herbed ricotta, slow roasted ragu
- sautéed broccoli rabe & gigante white beans
- sweet potato fries \* pesto mashed potatoes
- long hot italian peppers & potatoes
- parmesan mashed potatoes

#### GUEST PRICING NOTICE

Cash Payment: No Fee    Debit Card Payment: No Fee    Credit Card Fee: 3.99%

\*this fee is not more than our costs for third party credit card processing