

# Saluté taverna

Italian Restaurant and Bar

734.318.2800

Sun 10am -10pm ~ Mon-Thurs 11:30am-10

Fri 11:30am-11pm ~ Sun 10am -10pm

## SHAREABLE'S

**BRUSCHETTA** crustini bread topped with roma tomato, basil, garlic, seasoned mixture, drizzled balsamic glaze \$14

**SALUTE CHEF BOARD** varieties of cheese, fruit, cold cuts, mediterranean olives, and homemade crisps \$16

**COCONUT SHRIMP** coconut battered shrimp served with pineapple relish \$12

**STEAK BITES** angus prime beef \$16

**ITALIAN SAUSAGE PEPPERS & ONIONS** \$14

**MUSSELS** white wine, butter garlic sauce \$15

**MEATBALLS** (2) veal, pork, beef made in house \$7.50

**CLASSIC SHRIMP COCKTAIL** Spicy Cocktail Sauce & Lemon \$12

**ARANCINI** 2 breaded, homemade rice balls filled with spinach and mozzarella \$14

**CALAMARI** handcut made in house \$16

**EGGPLANT** stuffed with ricotta, spinach and parmesan cheese \$16

**WINGS** served with celery and carrots, choice of blue cheese or ranch, tossed in your choice of italian parmesan, buffalo or sweet bbq (6) \$12 (12) \$17

**SOUP** Homemade  
Bowl \$5.00

## Specialty Salads

Any salad add a protein

Chicken \$6 \* Salmon \$8 \* Steak \$8 Shrimp \$8

**CAPRESE** *Traditional* fresh mozzarella, basil, roma tomato, balsamic reduction \$14

**CAESAR SALAD** fresh romaine lettuce with homemade \* caesar dressing, croûtons, parmigiano Small \$10 Large \$14

**DONNA'S ANTIPASTO** 3 meats, 3 olives, 3 cheese, 3 sweet pepper, red onion, pepperoncini, roma tomato tossed with choice of penne pasta, romaine or both Small \$16 Large \$18

**WEDGE** romaine heart, tomato, cucumber, red onion, bacon, and blue cheese crumbles \$14

**MICHIGAN CHERRY SALAD** *Seasonal* romaine, tomato, dried cherries, walnuts, apple, blue cheese or mozzarella \$16

## Brick Fired Pizza's 14"

**MARGARITA** \$18  
mozzarella cheese, tomato sauce, fresh basil

**SALUTE SPECIAL** \$18  
mozzarella cheese, soppressata, capicollo, prosciutto, pepperoni

**SHRIMP & PESTO** \$18  
pesto sauce, shrimp, sliced tomato and Parmesan

**BLANCO** \$16  
mozzarella, ricotta, basil & olive oil

**FIG GOAT CHEESE PIZZA** \$19  
fresh fig jam, goat cheese, prosciutto, topped with balsamic glaze and arugula

**BUILD YOUR OWN** \$16  
Additional Items: \$1.50  
GF Add cauliflower crust for \$3.00

Toppings: Italian sausage, bacon, ham, ground beef, pepperoni, yellow & red pepper, mild peppers, anchovies, tomatoes, black olives, onion, pineapple, jalapeño, feta, mushrooms, capicollo, prosciutto, spinach, salami, basil

# LIFE Better <sup>is</sup> WITH A BOWL OF PASTA

## BETWEEN THE BUNS

**SALUTE BURGER BUILD YOUR OWN** \$14  
1/2lb Certified Angus Beef, served on a toasted roll, with pickle, lettuce, raw onion, and tomato, fries included

Your choice of cheese: american, provolone, mozzarella, swiss, cheddar. **Sautéed onion, mushroom, bacon add \$1.50 ea**

**BLEÚ BURGER** with blue cheese & arugula \$15

**MUSHROOM ONION SWISS BURGER** \$15

**SANTINO SOUTH SIDE ITALIAN BEEF** \$14  
marinated beef roasted, Au jus on a crusty roll (dry or wet) your choice of hot giardiniera, sweet peppers, grilled onions add cheese \$1.00 fries included

## Seafood Entrees

All entrées choice of soup or salad. Served with house vegetables. Choice of red skin potatoes or pasta  
Extra charge for green beans, asparagus, broccolini

**GRILLED SALMON** 8oz \$24

**SHRIMP** grilled or scampi \$24

**PERCH** sautéed or fried \$22

**COCONUT SHRIMP DINNER** \$23

**ZUPPA DE PESCE** clams, shrimp and scallops in a white or red sauce \$28 (soup or salad only)

**SEAFOOD POMODORO** with fettuccine, shrimp, scallops, mussels \$28 (soup or salad only)

**COD** fried or baked \$16

## Chicken Entrees

All entrées choice of soup or salad. Served with house vegetables. Choice of red skin potatoes or pasta  
Extra charge for green beans, asparagus, broccolini

**MARSALA** sautéed, mushrooms, marsala wine sauce \$22

**PICCATA** artichoke, capers, with lemon butter cream sauce \$22

**PARMESAN** breaded, baked, mozzarella, and marinara \$22

**ALFREDO** Homemade fettuccine noodles, alfredo sauce \$23 (soup or salad only)

**CACCIATORE** onion, peppers, mushrooms, in marinara sauce \$18

## Veal Entrees

All entrées choice of soup or salad. Served with house vegetables. Choice of red skin potatoes or pasta  
Extra charge for green beans, asparagus, broccolini

**MARSALA** sautéed, mushrooms, marsala wine sauce \$24

**PICCATA** artichoke, capers, with lemon butter cream sauce \$24

**PARMESAN** breaded, baked, mozzarella, and marinara \$24

**FLORINTINA** breaded veal cutlet, alfredo, spinach \$24

**SALTIMBOCCA** white wine, prosciutto, mushrooms and sage \$24

**MILANESE** breaded veal cutlet with lemon butter sauce \$24

## Dinner Menu

*Eat, Drink & Be Merry*

## Beef, Pork & Lamb Entrees

All entrées choice of soup or salad. Served with house vegetables. Choice of red skin potatoes or pasta  
Extra charge for green beans, asparagus, broccolini

**RIBEYE** 20oz angus prime \$35

**FILET MIGNON** 8oz angus prime \$35

**LAMB CHOPS**  
(4) rosemary seasoned \$36

**LAMB CHOPS MARSALA STYLE**  
(4) sautéed mushrooms, marsala wine sauce \$38

**HERITAGE PORK CHOP** (2) grilled to perfection, just the way you like \$22

## Italian Specialties

All entrées choice of soup or salad

**HOMEMADE LASAGNA** (meat)  
five layer of homemade Italian love \$22

**RAVIOLI** (meat) \$19 (lobster) \$21  
choice of meat sauce, marinara or pomodoro

**OLIVIA'S LULU LINGUINE** \$19  
red or white

**GNOCCHI** \$19  
choice of meat sauce or marinara, pesto

**EGGPLANT PARMESAN** \$18  
served with house vegetables

*Spaghetti*  
DAY

## Pasta's

All entrées choice of soup or salad

**BUILD YOUR OWN PASTA** \$13  
Choice of Meat, Marina, Aglia Olio, Pesto  
Vodka Sauce, Pomodoro or Alfredo  
additional \$4

Choice of pasta: Penne, Spaghetti,  
Fettuccine, Pappardelle, Angel Hair

Add a protein: Sausage \$6 Chicken \$6  
Salmon \$8 Steak \$8 Shrimp \$8

## Accompaniments

GF Salute's Side Salad \$5

Meatballs (2) \$7.50

Red Skin Potatoes \$4

House Bread \$3

Italian Sausage \$8

Green Beans, Asparagus, Broccolini \$4

French Fries double cooked skin on \$6

Side of Pasta (marinara or meat sauce) \$7

*We Encourage Family and Group Sharing*

### GF Gluten Free

All Parties 8 or more are subjected to one tab and 20% Gratuity / 2.9% Charge when using a credit card

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.

## Drinks

SODA \$3 REGULAR OR DECAF \$3  
HOT TEA \$3 ESPRESSO \$5 CAPP \$5

## Wine

BIN#

### ROSÉ

1 **MARTIN RAY** 32  
SONOMA CALIFORNIA, CHERRY, PEACH, LEMON ZEST TOUCH OF PINK GRAPEFRUIT, PAIRS WITH ANY PASTA DISH, CHICKEN, CHEESE AND SALAD

### REISLING

19 **GRAND TRAVERSE LATE HARVEST** 10 36  
MICHIGAN, OLD MISSION PENINSULA, SWEET ABUDANE OF CITRUS, FRESH PEACH, CANTALOUPE, ORANGE BLOSSOM, PAIRS WITH SEAFOOD, SALAD

### PINOT GRIGIO

18 **TERRA D'ORO** 10 36  
SANTA BARBARA FRUITY WELL BALANCED PEAR AND APPLE FLAVOR, PAIRS WITH SEAFOOD, SALAD

### SAUVIGNON BLANC

17 **WHITE HAVEN MARLBOROUGH** 12 40  
NEW ZELAND, BRIGHT CITRUS GRAPEFRUIT AND LEMON GRASS WARM PEAR NECTAR BLEND, NOTES OF TROPICAL FRUIT, LONG CLEAN FINISH, PAIRS WITH CHICKEN, PORK, SALAD

16 **JOEL GOTT** 32  
CALIFORNIA, CITRUS AROMAS, MELON BLEND, LEMON ZEST BALANCED FINISH, PAIRS WITH FISH, PIZZA

### CHARDONNAY

15 **CHATEAU ST. MICHELLE** 10 37  
WASHINGTON STATE SOFT WITH SWEET CITRUS, RED APPLE, PAIRS GREAT WITH SEAFOOD

14 **DAVIS BYNUM RUSSIAN RIVER** 40  
SONOMA COUNTY, LEMON CURD, VANILLA, HAZELNUT, JUICY, PAIRS WITH FISH, PASTA'S

### PINOT NOIR

9 **MEIOMI** 12 42  
SONOMA COUNTY, PAIRS WITH TOMATO BASED PASTA, LAMB, PIZZA

10 **ROW 503** 12 45  
DREYFUS, ASHBY OREGON, STRAWBERRY, HONEY, RASPBERRY PAIRS WELL WITH CHICKEN, PASTA, FISH

11 **BARTON & GUESTIER** 12 40  
FRANCE, BORDEAUX, FRUITY, ELEGANT PAIRS WITH LAMB, BEEF

### INTERESTING REDS

12 **BANFI CHIANTI** 12 44  
TUSCANY, ITALY, RICH, CHERRIES, PLUM PAIRS GOOD WITH PIZZA, MEAT BASED PASTA DISH

7 **PENFOLDS KOONUGA HILL** 36  
AUSTRALIA FULLY FOOD OAK, SPICE, PAIRS WELL WITH ANY MEATS

6 **7 MOONS** 10 35  
CALIFORNIA, RED SEVEN DIFFERENT GRAPES, PAIRS WITH MEATS

### MERLOT

20 **DUCK HORN** 50  
HELENA CALIFORNIA, LUSH CHERRY, RASPBERRY, COCOA, PAIRS GOOD WITH FILLET AND CHICKEN

2 **CHARLES AND CHARLES** 10 35  
COLUMBIA WASHINGTON, VANILLA, RASPBERRY, RED FLAVOR FEEL PURE, PAIRS CURRANT WITH RED MEAT

5 **RODNEY STRONG** 35  
CALIFORNIA OAK, PLUM, CHERRY, FIRM BODY, PAIRS WITH BEEF, CHICKEN, LAMB

### CABERNET

4 **SEVEN FALLS** 10 35  
WASHINGTON, VANILLA AND CHERRY FLAVOR, RICH, ELEGANT, BOLD FLAVOR. PAIRS WITH LAMB, STEAK, PORK

3 **QUILT** 60  
NAPA VALLEY, FRUIT FLAVOR, DARK BEAUTY, CURRANT, BERRIES, BITTERSWEET CHOCOLATE, PAIRS WONDERFUL WITH ANY RED MEAT OR PASTA

2PM - 5PM



MON-FRI

## House Wine

WHITE ZINFANDEL G 8 B 30

CHARDONNAY

PINOT GRIGIO

SAUVIGNON BLANC

CABERNET, MERLOT

PINOT NOIR

MOSCATO



because it's not good  
to keep things  
**BOTTLED UP**

## Bubbles & Sparkling

PROSECCO MIMOSAS 10

MANMOSA 10  
BEER, ORANGE JUICE, TRIPLE SEC

BOTTLE OF MIMOSA 25  
(1 BOTTLE OF PROSECCO CRAFT OF OJ & CRANBERRY)

CHOICE OF PEACH, STRAWBERRY, 10  
MANGO OR MIXED BERRY

## Cocktails



**IL PADRINO**  
OLD FASHION MADE WITH PENDLETON RYE, HOUSE MADE BLOOD ORANGE BITTERS, CANE SUGAR, AND MUDDLED CITRUS OVER ICE.

**SOUTHWEST MULE**  
TEQUILA, FRESH LIME, CILANTRO, AND GINGER BEER.

**SEASONAL SMASH**  
PLEASE ASK SERVER

**THE DON**  
CLASSIC SIDE CAR, BRANDY, COINTREAU, LEMON JUICE, AND SERVED IN A CANE SUGAR RIMMED MARTINI GLASS.

**LIMONCELLO SIGNORA**  
LIMONCELLO, LEMONADE, TOPPED WITH ITALIAN PROSECCO ON THE ROCKS.

**DIRTY ITALIAN**  
TITO'S HANDMADE VODKA, DRY VERMOUTH, OLIVE JUICE AND GARNISHED WITH A JALAPENO STUFFED OLIVE.

**GINGER CUCUMBER COOLER**  
FRESH GINGER AND ENGLISH CUCUMBER, MUDDLED WITH HENDRICKS GIN AND LIME JUICE SERVED ON THE ROCKS.

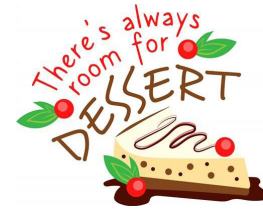
**SALUTE SPRITZ**  
APEROL, PROSECCO, AND A SPLASH OF SODA SERVED CHILLED IN A FLUTE.

**THE STALLION**  
GENTLEMEN JACK AND JIM BEAM RESERVE DANCE WITH A SPLASH OF VERNORS.

**CARAMEL DELIGHT**  
FRESH BREWED COFFEE, BUTTER SHOTS, CROWN ROYAL TOPPED WITH WHIP CREAM.

**SANTINO DERBY**  
HENNESSEY, ORANGE LIQUOR, ORANGE JUICE

## DESSERTS



MADE IN HOUSE  
ASK YOUR  
SERVER

## BEERS & SELTZERS

### DRAFT

BLUE MOON

BELGIUM - WHITE WHEAT ALE

DIRTY BLONDE

ATWATER BREWERY - MICHIGAN, AMERICAN PALE WHEAT ALE

PERONI

ITALY - PALE LAGER

TWO HEARTED

BELLS - MICHIGAN - IPA

SAM ADAMS (SEASONAL)  
BOSTON BREWERY

ALASKAN AMBER

ALASKAN BREWING CO. - JUNEAU, ALASKA - AMBER

MODELLO

MEXICO CITY

COORS LIGHT

MOLSON



### BOTTLE

BIRRA MORETTI

GUINNESS

ANGRY ORCHARD CIDER

BUD

BUD LIGHT

MILLER LITE

MICHELOB ULTRA

CORONA

HEINEKEN 0.0 0% ABV

HEINEKEN

LABATT BLUE

LABATT BLUE LIGHT

WHITE CLAW SELTZER

STELLA ARTOIS

