

Saluté taverna

Italian Restaurant and Bar

Lunch Menu

Mon - Thurs 11:30am - 2:00pm

Happy Hour Mon-Fri 2pm - 5pm

LIFE Better ^{is} WITH A



BOWL OF PASTA

Shareable's

Salute Chef Board

varieties of cheese, cold cuts, Mediterranean olives, fruits, nuts and homemade crisps \$14

Bruschetta Italian bread topped with Roma tomato, basil, garlic, seasoned mixture or chef seasonal choice \$12

Classic Shrimp Cocktail Spicy Cocktail Sauce & Lemon \$12

Coconut Shrimp fresh coconut battered shrimp served with pineapple relish \$10

Italian Sausage Peppers & Onions \$12

Mussels white wine, butter garlic sauce \$13

Steak Bites \$15

Meatballs (2) \$7.50

Calamari \$14

Arancini 2 breaded, homemade rice balls filled with spinach and mozzarella \$12

Eggplant (Fried Modestina) stuffed with ricotta, spinach and Parmesan cheese \$14

Wings served with celery and carrots, choice of blue cheese or ranch, tossed in your choice Italian Parmesan, Buffalo, Sweet BBQ (6) 11 (12) \$16

Ask your server about our daily specials
We encourage family and group sharing

Eat, Drink
& Be Merry

Late Mornings

All omelettes served with home fries and choice of cheese

Build Your Own Omelette \$11
.75 each item



PROTEINS: bacon, chorizo, ground sausage, prociutto, chicken,

Veggies: asparagus, tomato, onion, mushroom, pepper, spinach, jalapeño zucchini
artichoke, sundried tomatoes, roasted red peppers

Cheese: pepper jack, cheddar, parmesan, mozzarella, Swiss / American

Accompaniments

Home Fries \$4

Bacon \$4

Sausage \$4

Soup & Salads

Soup Bowl *Homemade* \$4

Caesar sm \$8 lg \$12

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

Donna's Antipasto \$14

Caprese \$14

House \$4

Michigan Cherry \$14

Brick Fired Speciality Pizzas

14" Margarita Pizza \$16

Fresh tomato, olive oil, basil and mozzarella

Shrimp & Pesto \$16

Pesto sauce, shrimp, sliced tomato and parmesan

Fig Goat Cheese Pizza \$17

Fig, Goat Cheese, Prosciutto, topped with a topped
with Balsamic Glaze and Arugula

Salute Special \$16

Mozzarella cheese, soppressata, capicollo, prosciutto, pepperoni

Blanco Pizza \$14

Mozzarella, ricotta, basil, & olive oil

Build Your Own \$14

\$1.50 each item

GF Add cauliflower crust for \$3.00

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

Pastas

All entrées choice of soup or salad

Build Your Own Pasta \$9.95 Choice of Meat, Marina, Aglia Olio, Pomodoro, Pesto

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

Add a protein: Sausage \$6 Chicken \$6 Salmon \$8 Steak \$8 Shrimp \$8 **Vodka, Pomodoro, Alfredo** \$4.00 additional charge

Ravioli (meat) \$14 (lobster) \$16

choice of meat sauce, marinara or pomodoro

Eggplant Parmigiana \$15

Between the Buns

Salute Burger 1/2lb Certified Angus \$10

Choice of cheese, lettuce, tomato, onion, pickle

Mushroom Onion Swiss Burger \$12

Bacon Cheddar Burger with crispy onions \$12

Bleu Cheese Burger with blue cheese and arugula \$12

add sautéed onion, mushroom or bacon to your burger for an extra \$1.50 ea

Served with soup or salad and fries

Classic Italian meats \$12

Sausage Onion Pepper \$12

Meatball \$12

Chicken Parmesan \$12

Santino Southside Beef \$12

Tuscan Chicken Sub \$12

Prosciutto Sub \$12

*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.

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

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, MANGO OR MIXED BERRY 10

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.

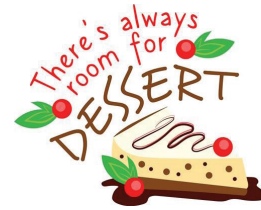
SALUTE SPRITZ
APEROL, PROSECCO, AND A SPLASH OF SODA SERVED CHILLED IN A FLUTE.

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

