

BRUSCHETTE

Grilled rustic Italian bread topped with:

Pomodoro / Tomatoes, onions, basil (5.5)

Portabello / Grilled Portabello mushrooms, gorgonzola (7)

Caprese / Tomatoes, fresh mozzarella, onions, basil (6)

San Daniele / Prosciutto, fresh mozzarella (7.5)

Caponata / Eggplant, peppers, tomatoes, olives and capers (6)

Salmone Affumicato / Smoked salmon, goat cheese, capers, red onions (7.5)

Speck / Dry cured pork shoulder, asparagus, melted mozzarella (7.5)

APPETIZERS

Olive Miste / Bowl of assorted imported Italian cured olives (5.5)

Olive Ascolane / Gorgonzola and prosciutto stuffed breaded olives (6)

Peperoni Arrostiti / Hot or sweet roasted peppers (6)

Trio / Olive tapenade, Italian hummus, assorted olives, Italian bread (7.5)

Carpaccio / Thin sliced beef tenderloin with arugula, shaved Parmigiano Reggiano, red onions, caper, lemon and olive oil (10.95)

Calamari Fritti / (10.95)

Gamberi e Calamari alla Griglia / Combination of grilled shrimp and calamari with balsamic glaze (12.95)

Cozze / Steamed PEI mussels in a white wine garlic sauce (11.95)

23 N. Lemon Avenue
SARASOTA, FL 34236

Salute!

RISTORANTE ENOTECA

"Authentic Italian Cuisine"

Call for reservations!

(941) 365 1020

www.salutesarasota.com

info@salutesarasota.com

INSALATE / SALAD

Insalata Mista / Spring Mix Salad, fresh tomatoes, balsamic dressing (5.5)

Insalata di Cesare / Romaine lettuce, Parmigiano Reggiano, seasoned croutons, traditional Caesar dressing (7.5)

Insalata Tricolore / Radicchio, Belgium Endive and Arugula shaved Parmigiano Reggiano, balsamic vinaigrette (7.95)

Insalata di Rucola / Fresh arugula salad, red onions, goat cheese raspberry balsamic (7.95)

Caprese / Fresh tomatoes, mozzarella, olive oil, basil (10.95)

Insalata di Bresaola / Thin sliced aged dry-cured beef tenderloin, over arugula, Parmigiano Reggiano, lemon and olive oil (11.95)

PESCE / FISH

Grouper / Parmesan crusted Grouper, grilled asparagus, fresh dill sauce (20.95)

Salmone / Grilled Atlantic salmon, Florida orange blossom honey and citrus glaze (20.95)

Fresh whole fish / When available, filleted at table side (MKP)

PASTE e RISOTTO

Penne Alla Vodka / Penne, prosciutto, vodka blush sauce (16.95)

Pappardelle ai Funghi Porcini / Wide homemade pasta with Porcini mushroom sauce (17.95)

Spaghetti Bolognese / Homemade meat Ragout (16.95)

Agnolotti / Homemade half moon shaped pasta filled with ricotta cheese and spinach in a light cream sauce (16.95)

Gnocchi di Patate / Homemade potatoe Gnocchi, fresh tomato, garlic and basil (15.95)

Lasagna Salute / Homemade meat lasagna, mozzarella, tomato and béchamel sauce (17.95)

Sacchetti al Tartufo / Purse shaped pasta filled with ricotta and truffles in light cream sauce with peas, portabello mushrooms (18.95)

Linguine Scoglio / Linguine with shrimp, scallops, mussels, clams, and calamari in spicy marinara sauce (22.95)

Ravioli Aragosta / Homemade Lobster filled ravioli topped with shrimp in light blush sauce (20.95)

Risotto of the day

CARNE / MEAT

Pollo ai Carciofi / Sautéed chicken breast topped with prosciutto, mozzarella, baby artichokes, lemon, capers, white wine (18.95)

Pollo Parmigiana / (17.95)

Cotoletta Parmigiana / Traditional chicken or veal Parmigiana topped with mozzarella, tomato sauce, served with pasta (20.95)

Cotoletta Milanese / Lightly breaded veal cutlet, grilled radicchio, Belgian endive, cherry tomatoes, shaved Parmigiano Reggiano (21.95)

Vitello Saltimbocca / Veal medallions with prosciutto, sage, mozzarella in a light tomato white wine sauce (21.95)

Vitello Pizzaiola con Mozzarella / Sautéed veal medallions with tomato sauce, black olives, capers, mozzarella (20.95)

Vitello Marsala / Sautéed veal medallions with wild mushrooms, marsala sauce, melted mozzarella (21.95)

Filetto di Maiale ai funghi / Pan seared pork tenderloin with grilled apples, gorgonzola, wild mushroom sauce (18.95)

Filetto alla Griglia / Grilled Filet Mignon, grilled asparagus, gorgonzola sauce (29.95)

Local fresh products prepared with extra virgin oil from our vineyard in Tuscany (Italy)

SERVING DAILY
THREE COURSE MENU

ORDER
MUST BE
PLACED
BY 6 PM

\$19.95

APPETIZER Choice:

Bruschetta Pomodoro / Tomatoes, onions, basil

Trio / Olive tapenade, Italian hummus, assorted olives served with toasted Italian bread

Caprese / Fresh tomatoes, mozzarella, olive oil and basil

Calamari Fritti / Fried calamari served with salsa rosa and spicy marinara

Insalata Mista / Spring Mix Salad, fresh tomatoes, balsamic dressing

Insalata di Cesare / Romaine lettuce, Parmigiano Reggiano, seasoned croutons, homemade Caesar dressing

ENTRÉE Choice:

Pappardelle ai Funghi Porcini / Wide homemade pasta with Porcini mushroom sauce

Agnoletti / Homemade half moon shaped pasta filled with ricotta cheese and spinach in a light cream sauce

Lasagna Salute / Homemade lasagna, meat ragu, mozzarella cheese, béchamel

Pollo Parmigiana / Traditional chicken parmigiana topped with mozzarella cheese, tomato sauce, penne marinara

Vitello Marsala / Veal medallions topped with mozzarella cheese, Marsala wine sauce

Grouper / Parmesan crusted grouper, grilled asparagus, fresh dill sauce

Salmone / Grilled Atlantic salmon, Florida orange blossom honey and citrus glaze

DESSERT Choice:

Tiramisu / Lady fingers with espresso, vanilla, Mascarpone cheese and coffee liquor

Cannoli / Traditional fresh ricotta cheese with chocolate chips and fresh orange zest

Sorbetti o Gelati / Italian Sorbet or Ice Cream selection



HOUSE SPECIALTIES

(when available)

Salute Steak al Fuoco Vivo / Dry aged and marinated 48 oz. Grilled Florentine steak, carved table side (MKP)

Costoletta di Vitello / Grilled veal chop, single or double (MKP)

Carrè de Agnello / Dijon mustard and herbs crusted Rack of Lamb, filleted at table side (MKP)

ANTIPASTO ITALIANO

Chef's selection of imported cheeses and dry cured meats, grilled vegetables and mixed olives for two
Prosciutto di Parma, aged 20 months / **Coppa**, dry cured pork shoulder / **Dry cured meat of the day** / **Parmigiano Reggiano** / **Gorgonzola Dolce** / **Cheese of the day**.

**Available for Private Parties
and Catering !**

HAPPY HOUR

MONDAY to FRIDAY

4:00 - 7:00 pm

(At the bar only)

Fridays LIVE MUSIC

and Happy Hour all Night!

HOURS

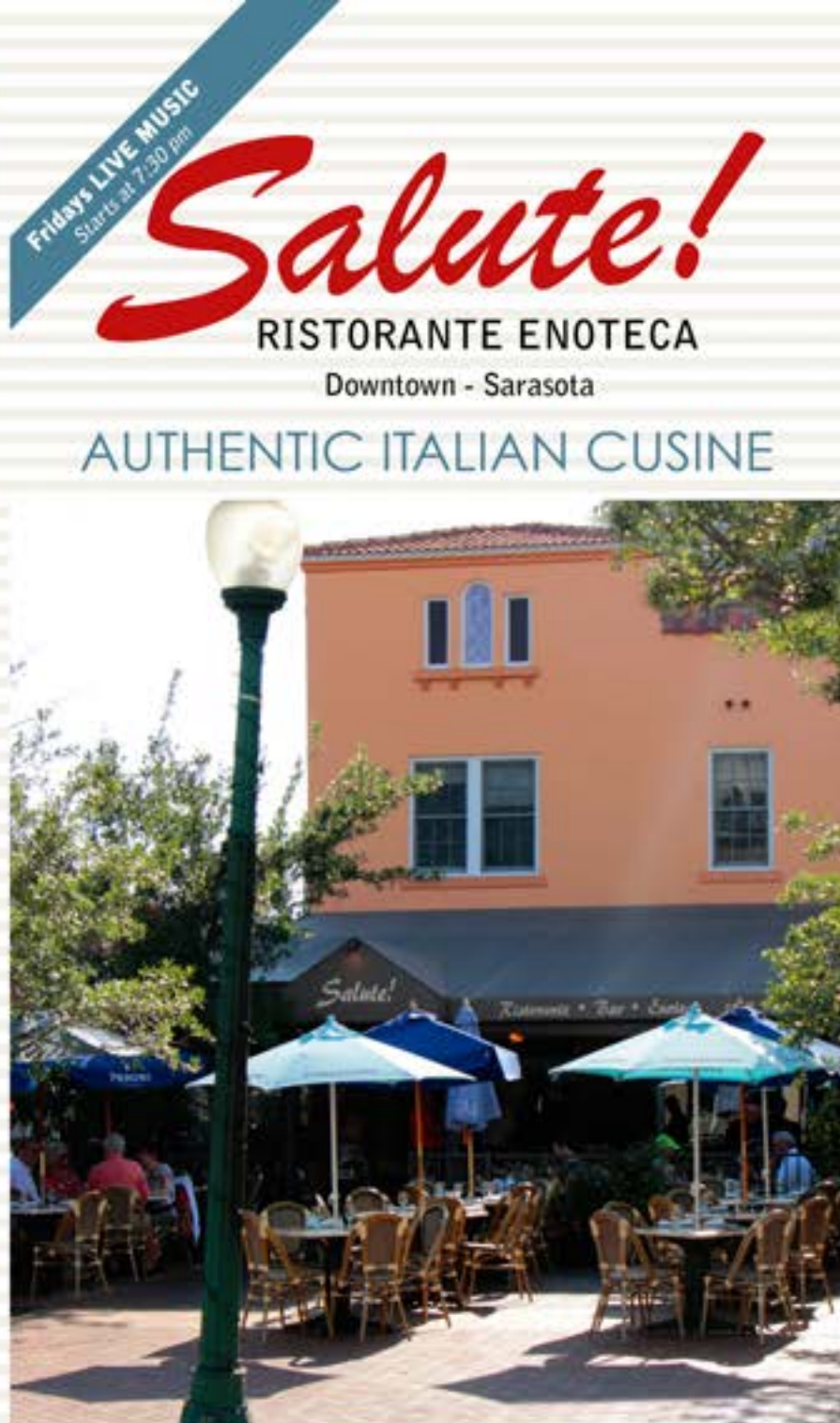
LUNCH / Closed (Available for private parties of 25 or more)

DINNER / Sunday thru Thursday:

4:00 to 10:00 pm

Friday and Saturday 4:00 to 11:00 pm

Menus and general information are subject to changes



Fridays LIVE MUSIC
Starts at 7:30 pm

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