SALUTE
RISTORANTE
PALM BEACH

Wines By The Glass

Bubbles

Prosecco 19
Clara C D.O.G., IT NV

Champagne 31
Charles le Bel, Billecart-Salamon,
1818 Inspiration, FR NV

White Wines

Sauvignon Blanc 20
Catalina Sounds, NV 2023

Pinot Grigio 20
Carta Bianca Collio, IT 2023

Chablis 21
Albert Bichot, FR 2023

Chardonnay 20
Friuli Colli Orientali, IT 2023

Chardonnay 23
Frank Family Vineyard, CA 2023

Sancerre 26
Confidence, FR 2023

Gavi 21
Tenuta San Pietro Essere, IT 2023

Rose Wines

Antinori 18
Guado al Tasso, IT 2023

Peyrassol 21
Les Commandeurs FR 2023

Red Wines

Chianti Classico 21
Nittardi Belcanto, IT 2020

Cabernet Sauvignon 23
Quattro Theory, CA 2022

Pinot Noir 22
Etude Grace, CA 2021

Super Tuscan 29
Le Volte, Ornellaia, IT 2023

Bordeaux 24
Chateau Teyssier, Saint Emilion, Grand Cru, FR 2018

Sommelier Choice Wines by The Glass

(Coravin Served Wines)

Pouilly Fuisse (Chardonnay) 32
Chateau Vitallis, FR 2021

Gavi di Gavi 33
Black Label La Scolca, IT 2021

Brunello di Montalciino 38
Santa Giulia, It 2020

Amarone 37
Domini Venti, Valpollicella, IT 2021

Cabernet Sauvignion 45
Caymus Vineyards, CA 2022

Cocktail List

Sicilian Sunset 23

Blood Orange Malfy Gin, Campari,
Aperol, Rosemary, Tonic

Palm Beach Royal 23

Bombay Gin, Domain de Canton Ginger, Pear juice,
Elder Flower, Fresh Lemon Juice, Basil

Sole Amaro 23

London Dry Gin, Fernet, Saint Germain,
Fresh Lemon Juice, Tonic, Honey

Dolce Raspini 23

Casamigos Reposado, Raspberry, Orgeat, Yuzu,
Grand Marnier, Egg White

Drago di Fuoco 23

Casamigos Blanco, Dragon Fruit, Ancho Chile,
Alma Finca, Fresh Lime Juice

Lion's Heart 23

Buorbon, All Spice, Fresh Lime Juice
Alma Finca, Demerara

Artwork By
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Brunch Menu

SALUTE BRUNCH

Parfait di Frutti di Bosco, Vanilla Flavored Yogurt, Wild Berries, Granola 22

Strapazzato, Italian Pancake, Caramelized Seasonal Fruit, Chantilly, Vermont Maple Syrup 24

Tost Francese, French Toast, Marinated Mixed Berries, Chantilly, Vermont Maple Syrup 24

Uova Norvegiesi, Poached Eggs, Potato Nest, Smoked Norwegian Salmon, Radishes, Hollandaise 28

Uova Benedettine, Poached Eggs, Speck, Potato Nest, Sauteed Spinach, Hollandaise 26

Crostino all'Avocado, Avocado Toast, Tomato, Stracciatella Cheese, Pan Fried Quail Egg, Aged Balsamic 22

Omelette, Smoked Scamorza Cheese, Wild Mushrooms, Spinach 26

★ SANDWICHES

Tramezzini (Italian Sandwiches on House Made Pan Carre)

Roasted Vegetables, Arugula Infused Mayo, Olivata 22

Caprese with Buffalo Mozzarella, Beefsteak Tomatoes, Basil Pesto 27

Prosciutto di Parma, Mozzarella, Avocado, Olivata Spread 28

Smoked Scottish Salmon, Asparagus, Friese Salad, Pickled Red Onion, Capers 28

Truffle Croque Monsieur, Gruyere Cheese, Selected Wild Mushrooms, Black Truffles, Egg, Mustard, Baby Greens, House Made Pan Carre' 28

★ **Veal Polpettine,** Melted Smoked Mozzarella, House Made Brioche Bun 24

Lobster Salad, Tarragon, Lemon, Lettuce, Cucumber, Avocado, Mayo, Paprika, Scallions, Pea Shoots, House Made Fluffy White Bread 36

Japanese "Senku Sando" Wagyu Steak Sandwich, Cabbage Salad, Valerian Greens, Japanese Fluffy White Bread 44

Wagyu Burger, Butter Lettuce, Beefsteak Tomato, Caramelized Tropea Onions, Zucchini Chips, House Made Brioche 29

The Famous Pastrami Sandwich, Pastrami, Pickles, Dijon Mustard 29

★ **Organic Ingredients** ♦ **Home Made Pasta**

✱ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUP, SALADS & APPETIZERES

Melon Gazpacho, Stracciatella Cheese, Pea Sprouts 22
Add Crab Meat + $12 Add Lobster +$16

Chef's Chopped Salad, Greens, Green Beans, Corn, Tomato, Avocado, Roasted Peppers, Cucumber, Olives, Pickled Red Onions, Radishes, Soft Boiled Egg, with European Tuna or Ham 26

Chicken Salad, Grapes, Walnuts, Butter Lettuce, Mayo, Madras Curry, Apple, Celery 25

✱ **Cesare Cardini,** Baby Romaine, Parmigiano, Black Pepper, Poached Egg, Croutons 25

Spinacini, Baby Spinach, Shaved Pears, salted Ricotta, Toasted Pistachio, Balsamic Essence 25

Seafood Salad, Scallops, Shrimp, Calamari, Lobster, Clams, Yellow Fin Tuna, Micro Herbs, Citrus Dressing and Segments 32

Veal Tonnato, Thinly Sliced Roasted Veal Loin, Poached Tuna Emulsion, Capers, Citrus Segments, Veal Essence 34

Ceviche, Local Red Snapper, Red Onions, Peruvian Leche de Tigre, Cucumber, Cilantro 26

PASTAS & RISOTTO

★♦ **Fettuccine,** Basil Infused, Blue Crab, Lightly Spicy Cream Tomato Vodka Sauce 36

★♦ **Ravioli,** Spinach and Ricotta Filled, Tomato Concasse, Butter, Sage 25

Gnocchi, Beet Root, Gorgonzola, Baby Arugula, Walnuts, Figs, Crispy Speck 28

★♦ **Crespelle,** Layered with Zucchini, Ham, Bechamel, 24-months Aged Parmigiano, Gratin 26

Risotto, Saffron, Baby Roots Vegetables, Parmigiano Fondue 28

FISH & MEATS

Branzino, Canary Island Bass, Parsley Root Puree, Crispy Baby Artichokes, 58
★ White Wine Sauce

Halibut, Crustacean Vegetables White Wine Sauce 54

Chicken Milanese, Thinly Pounded, Breaded, Pan Fried, Arugula, Fresh Cherry Tomatoes 38

6oz Prime Beef Filet, Grilled, Rapini, Mushroom Ragu 48

SIDE DISH

Roasted Brussels Sprouts 16 Baby Artichokes alla Romana 18
Mashed Potatoes 15 Broccolini 18
Baby Rainbow Carrots 16 Wild Mushrooms 16
Rosemary Roasted Baby Yukon Potatoes 15