SALUTE
RISTORANTE
PALM BEACH

★ SANDWICHES

Tramezzini (Italian Sandwiches on House Made Pan Carre)

Roasted Vegetables, Arugula Infused Mayo, Olivata 20

Caprese, Buffalo Mozzarella, Beefsteak Tomatoes, Basil Pesto 22

Prosciutto di Parma, Mozzarella, Avocado, Olivata Spread 23

Smoked Scottish Salmon, Asparagus, Friese Salad, Pickled Red Onion, Capers 24

Truffle Croque Monsieur, Gruyere Cheese, Selected Wild Mushrooms, Black Truffles, Egg, Mustard, Baby Greens, House Made Pan Carre' 26

★**Veal Polpettine,** Melted Smoked Mozzarella, House Made Brioche Bun 22

Lobster, Tarragon, Lemon, Lettuce, Cucumber, Avocado, Mayo, Paprika, Scallions, Pea Shoots, House Made Fluffy White Bread 38

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

Wagyu Burger, Butter Lettuce, Beefsteak Tomato, Caramelized Tropea Onions, Smoked Provola Cheese, Pommes Souffle, House Made Brioche 29

The Famous Pastrami Sandwich, Pastrami, Pickles, Dijon Mustard, Cacio Cavallo Cheese 27

SOUP, SALADS & APPETIZERES

Melon Gazpacho, Stracciatella Cheese, Pea Sprouts 18
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 22

★**Chicken Salad,** Grapes, Walnuts, Butter Lettuce, Mayo, Madras Curry, Apple, Celery 22

✳**Cesare Cardini,** Baby Romaine, Parmigiano, Black Pepper, Poached Egg, Croutons 22

Spinacini, Baby Spinach, Shaved Pears, salted Ricotta, Toasted Pistachio, Balsamic Essence 21

Seafood Salad, Scallops, Shrimp, Calamari, Lobster, Clams, Yellow Fin Tuna, Micro Herbs, Citrus Dressing and Segments 27

★**Veal Tonnato,** Thinly Sliced Roasted Veal Loin, Poached Tuna Emulsion, Capers, Citrus Segments, Veal Essence 28

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 26

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

Risotto, Saffron Infused, Baby Root Vegetables, Parmigiano Fondue 28

FISH & MEATS

Branzino, Canary Island Bass, Parsley Root Puree, Crispy Baby Artichokes, White Wine sauce 43

Halibut, Crustacean Vegetables White Wine Sauce 46

"Ora King" Salmon, Pan Roasted, Its Caviar, Champagne Sauce, Asparagus 44

★ **Chicken Milanese,** Thinly Pounded, Breaded, Pan Fried, Arugula, Fresh Cherry Tomatoes 34

6oz Prime Beef Filet, Grilled, Rapini, Mushroom Ragu 44

★ **Galletto,** Roasted Cornish Hen, Its Jus, Baby Rainbow Carrots, Broccolini, Mashed Potatoes 33

SIDE DISHES

Roasted Brussels Sprouts 13
Mashed Potatoes 12 Broccolini 13
Baby Rainbow Carrots 12 Wild Mushrooms 13
Rosemary Roasted Baby Yukon Potatoes 12

★ 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.

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 Montalcino 38
Santa Giulia, It 2020

Amarone 37
Domini Venti, Valpolicella, 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
Bourbon, All Spice, Fresh Lime Juice
Alma Finca, Demerara