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 Inspiración, FR, NV

White Wines

Sauvignon Blanc 20
Catalina Sounds, NV, 2024

Pinot Grigio 20
Ronco Blanchis, IT, 2024

Chablis 21
Louis Jadot, FR, 2025

Chardonnay 20
Friuli Colli Orientali, IT, 2024

Chardonnay 23
Frank Family Vineyard, CA, 2024

Sancerre 26
Confidence, FR, 2024

Gavi 21
Tenuta San Pietro Essere, IT, 2023

Rose Wines

Antinori 18
Guado al Tasso, IT, 2025

Peyrassol 21
Les Commandeurs FR, 2025

Red Wines

Chianti Classico 21
Nittardi Belcanto, IT, 2022

Cabernet Sauvignon 23
Quattro Theory, CA, 2022

Pinot Noir 22
Etude Grace, CA, 2022

Super Tuscan 29
Le Volte, Ornellaia, IT, 2023

Bordeaux 24
Chateau Laforge, Saint Emilion,
Grand Cru, FR, 2015

Sommelier Choice Wines by The Glass

(Coravin Served Wines)

Pouilly Fuisse (Chardonnay) 32
Luois Latour, FR, 2024

Gavi di Gavi 33
Black Label La Scolca, IT, 2024

Brunello di Montalciino 38
Santa Giulia, IT, 2024

Amarone 37
Domini Venti, Valpollicella, IT, 2021

Cabernet Sauvignion 45
Caymus Vineyards, CA, 2023

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
Casamigo Reposado, Rasberry, Orgeat, Yuzu,
Grand Marnier, Egg White

Drago di Fuoco 23
Casamigo Blanco, Dreagon Fruit, Ancho Chile,
Alma Finca, Fresh Lime Juice

Lion's Heart 23
Buoubon, All Spice, Fresh Lime Juice
Alma Finca, Demeradera

Artwork By
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Dinner Menu

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SALADS

Caprese di Bufala, Imported Buffalo Mozzarella, Heirloom Red and Yellow Tomatoes, Basil, Extra Virgin Olive Oil — 28

✱ **Cesare Cardini,** Original Caesar Salad, Baby Romain, Poached Egg, Black Pepper, 24-months Aged Parmigiano, Croutons — 23

Spinacini, Baby Spinach, Shaved Pears, Salted Ricotta, Toasted Pistachio di Bronte, Balsamic Essence — 24

Carciofini, Finely Shaved Baby Artichokes, Avocado, 24-months Aged Parmigiano, Valerian Greens, Lemon — 28

Insalata di Stagione, Seasonal Baby Lettuce, Pickled Root Vegetables, All Vinegars Vinaigrette — 21

On Request Additions to Salads: Chicken, Salmon, Shrimp

APPETIZERS

Imperial Ossetra, 1oz, Toast Points, Blinis, Egg, Creme Fraiche, Chives — 165

Frittura di Mare, Fried Baby Calamari, Langoustine, Crab Croquette, Shrimp, Red Mullet, Tartare Sauce — 34

Polpo, Charred Octopus, Potato Salad Catalan Style — 36

Capesante, Seared Scallops, Potato Gratin, Zucchini Essence, Seasonal Truffles — 34

Fiori di Zucchinelle, Crispy Fried Zucchini Flowers, Stracciatella and Anchovies Filling, Tomato Coulis, Basil Infused Oil — 23

★ **Vitello Tonnato,** Thinly Sliced Roasted Veal Loin, Poached Tuna Emulsion, Capers, Citrus Segments, Veal Essence — 34

Flan di Cipollotto Verde, Spring Onion Flan, Castelmango Cheese Fonduta, Seasonal Truffles Petals — 32

Involtino di Melanzane, Baked Eggplant Roll, Smoked Scamorza, Datterini Tomato Sauce, Basil Infused Olive Oil — 26

★ **Polpettine,** Veal Meat balls, in White Wine, Oregano, Tomato Flavored Jus, Potato Fondant — 24

✱✱ **Carpaccio di Vitellone,** Red Angus Beef Carpaccio, Vegetable Crudites, Walnuts, 24-months Parmigiano, Valerian Greens, Extra Virgin Olive Oil — 31

✱ **Carpaccio di Tonno Pinna Blue,** Blue Fin Tuna Carpaccio, Asparagus, Tropea Onions Confit, Olives, Tomato, Soft Poached Quail Egg — 32

SAN San Daniele Prociutto e Burrata, 20-Month Cured San Daniele Prosciutto, Imported Burrata, Figs, 24-month Aged Balsamic Glaze — 32

★ **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.**

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PASTAS

Spaghetti, Clams, Shrimp, Lobster, Calamari, Langoustine, Scallops, Cherry Tomatoes, White Wine, Crustacean Jus — 35

★ ♦ **Pappardelle,** Light Veal Ragú, Caciocavallo Cheese — 31

★ ♦ **Ravioli,** Filled with King Crab Potato Ricotta and Leeks, Butter, Crustacean Jus, Herbs — 38

★ ♦ **Gnocchi,** Reed Beets Infused, Gorgonzola Cream, Walnuts, Baby Arugula, Crispy Speck, Candied Figs — 32

★ ♦ **Tonnarelli,** Squared Cut Pasta, Red Grape Tomato Sauce, Fresh Basil — 29

★ ♦ **Lasagna,** Layered with Wild Mushrooms, Parmigiano, Over Parsley Fondue — 31

★ ♦ **Pasta Gratinata,** Gratinated Tagliolini, Ham and Peas, Cream, Parmigiano — 28

★ ♦ **Tagliolini,** Prosecco Based Branzino Ragout, Zucchini Flowers — 29

Risotto Aquarello, Saffron Infused, Baby Root Vegetables, Parmigiano Fondue — 31

Zuppa o Vellutata, Daily Made Soup or Velouté — 21

House Made Gluten Free Pasta Available Upon Request

FISH

"Ora King" Salmon, Pan Roasted, Its Caviar, Champagne Sauce, Asparagus — 56

Halibut all'Isolana, Crustacean Vegetables White Wine Sauce — 56

Sogliola, Spanish Sole "Mugnaia" Style, White Wine Butter Lemon Sauce, Italian Parsley, Baby Artichokes, Gaeta Olives — 65

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

MEAT

★ **Galletto,** Pan Roasted Cornish Hen, Its Jus, Baby Rainbow Carrots, Potato Fondant — 42

Anatra , Duck Breast, Blood Orange Infused Jus, Potato Fondant, Baby Bok Choy — 48

Agnello, Colorado Lamb Chop, Lamb Jus, Baby Artichokes, Rosemary Flavored Potatoes — 65

Guanciale di Vitello, Braised Veal Cheeks, Saffron Rice "Al Salto", Gremolata — 54

★ **Costoletta di Vitello alla Sassi,** 12oz Grilled Veal Chop, Butter and Sage, Rapini, Mashed Potatoes — 85

Wagyu Steak, 12oz Grilled, Broccolini — 98

Filetto, 6oz Grilled Prime Beef Filet, Spinach, King Oyster Mushroom, Bearnaise Sauce — 54

SIDE DISH

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