

WELCOME TO

Saluti



Light Lunch Menu

ONLY AVAILABLE BETWEEN 11AM - 3PM

Wagyu Beef Burger - Tomato, lettuce, cheddar cheese, pickles, Dijon mustard, & tomato relish served with fries \$22

Grilled Chicken Burger - Bacon, avocado, lettuce, spanish onion, siracha mayo served with fries \$22

Steak Sandwich - Served on sourdough, grilled grain fed scoth fillet, caramelised onions, tomato, garlic aioli, Dijon mustard, rocket served with fries \$30

Chicken Avocado Salad - Avocado, baby tomato, cucumber, grilled chicken, pickled red onion, feta, salad leaf & lemon dressing \$30

Confit Salmon Salad - Olive Oil poached atlantic Tasmanian salmon, tomato, green beans, olives, potato, boiled egg, horseradish dressing \$33

PANE E ASSAGINI

Pane Di Casa - sliced, EVOO, Balsamic Glaze (4 pezzi) \$10

Grissini - Woodfired grissini, rosemary, garlic, sea salt (8 pezzi) \$12

Puff Pizza - Housemade “puffy dough”, oregano, EVOO, balsamic glaze \$14

Bruschetta - Ciabatta bread, grape tomatoes, basil (2 pezzi) \$12

Garlic Crust - oregano, buffalo mozzarella \$16

Beesting Crust - Spicy Calabrese nduja, buffalo mozzarella, honey \$16

Olive Miste - mixed marinated olives (GF) \$15

Olive Saltate - Panfried dried black olives, chilli, garlic (GF) \$15

Ricotta Montata - whipped ricotta, spicy Calabrese nduja, honey (GF) \$14

Arancini - Porcini mushroom, peas, bocconcini (3 pezzi) (V) \$16

Nonna's Polpette - House made beef and pork mince meat balls, sugo Napolitano (3 pezzi) \$18

Prosciutto, Cacciatore Salami, Parmigiano - serving for 2 (GF) \$24

Stracciatella e Pistachio - shredded fresh mozzarella, slithered pistachio, sea salt, EVOO \$14

*“Dove la cucina è un'arte e
ogni piatto racconta una storia.”*

PRIMI

Ostriche Naturale (1/2 Dozen) - Pacific Oysters, natural, fresh lemon \$32
(Kilpatrick available - \$4)

Wagyu Bresola (GF) - Air dried wagyu beef, pickled mushrooms, truffle mayo, rocket, flaked parmigiano \$30

Fiore Di Zucca (V) - lightly battered zucchini blossoms, filled with ricotta, parmigiano, lemon zest, black currents, served with tomato relish, garlic aioli (3 pezzi) \$28

Gamberi al Aglio - Old school garlic prawns, served in a cast iron pot with garlic, chilli, tomato & crusty bread \$28

Polipi Arrabbiata (GF) - Grilled octopus, garlic, chilli, capers, olives, ciabatta croutons, EVOO \$30

Calamari Fritti - Crispy semolina fried lolligo calamari, aioli, fresh lemon (serving for 3) \$36

Panzanella Salad (V) - Heirloom tomatoes, buffalo mozzarella, olives, fresh basil, onion, ciabatta croutons, red wine vinaigrette (Add Prosciutto \$4) \$26

Antipasto Board - Assortment of cured meats, cheese, marinated vegetables, olives & specialties of the day \$18 per person (Minimum 2 guests)

Signature Hot Entree Board - house made pork & beef meatballs, mushroom pea arancini, prosciutto & provolone potato crumbed croquettes & fried lolligo calamari \$22 per person (minimum 2 guests)

PASTA E RISOTTO

Paccheri alla Siciliana (V) - pasta w/ fried eggplant, napolitana, parmesan, fresh ricotta \$28

Tortellini Boscaiola - beef tortellini, garlic, bacon, mushroom, cream \$28

Gnocchi Napolitana - House made potato gnocchi, tomato sugo, stracciatella \$30

Pappardelle al Ragu - pasta with slow cooked beef brisket, tomato ragu \$30

Linguine con Gamberi - pasta w/ prawns, garlic, chilli, broccolini, cherry tomatoes \$32

Lasagna - house made traditional lasagna, slow cooked beef ragu, traditional mozzarella | \$28

Spaghetti alla Marinara - pasta w/ blue swimmer crab, Moreton Bay Bug, prawns, mussels, octopus, calamari, clams, garlic, basil, napolitana sugo | \$52

Lobster & Scallop Risotto - Arborio rice w/ lobster tail, scallops, cherry tomatoes, basil, garlic & butter sauce | \$48

**GLUTEN FREE PASTA AVAILABLE UPON REQUEST
ADDITIONAL \$5 PER SERVING**



SECONDI

Pollo alla Valdostana - panfried chicken breast, prosciutto cotto (ham), fontina cheese, butter & white wine sauce \$38

Scaloppine ai Funghi - pan fried veal backstrap, garlic, mushrooms, tomato and cream \$38

Bistecca alla Griglia (400gms) - grilled grain fed scotch fillet, served w/ broccolini and potatoes \$52

Costata di Manzo (450gms) - grilled grain fed ribeye steak, serve w/ garlic mushroom cream sauce \$46

Porchetta Arrostito - slow cooked rolled pork belly, cinnamon apple puree, orange, fennel, rocket \$40

Salmone Atlantico (220gms) - grilled Atlantic salmon fillet, asparagus, potato mash, lime creme fraiche \$42

Barramundi Grigliata (250gms) - grilled barramundi fillet, artichoke puree, baby tomatoes, black olive dressing \$42

SECONDI

Grigliata di Carne (to share) - grilled meat platter, lamb cutlets (4), pork n fennel sausages (4), scotch fillet (400gms), chicken thigh fillet (4), boned - rolled porchetta (300gms)
\$140

Piatto Freddo Di Pesce (serving for 2) - cold seafood platter: oysters natural (6), cooked prawns (6), smoked salmon, octopus salad, mussels, Moreton Bay Bugs (2), served with condiments \$145

Grigliata Di Pesce (serving for 2) - Grilled seafood platter: King prawns (6), scallops (4), mussels, grilled calamari, blue swimmer crab, octopus, barramundi (2) served with condiments. \$165 ~ Add ½ Lobster tail \$10

CONTORNI

Beer Battered Chips \$10

Roasted Potatoes, garlic, rosemary \$14

Broccolini, preserved lemon dressing \$12

Radicchio, fennel, orange, rocket salad \$16

Rocket and Parmigiano Salad \$14

Mixed Leaf Salad \$12

PIZZA MENU

CLASSIC \$26

Margherita (V), tomato sugo, fior di latte, basil

Napolitana, tomato sugo, olives, anchovies, oregano, fior di latte

Americano, tomato sugo, fior di latte, pepperoni

Spicy Saluti, tomato sugo, nduja, salami, fior di latte

Novella, fior di latte, black truffle, mushroom, prosciutto

Calabrese, tomato sugo, salami, ricotta, olives, chili, fior di latte

Requana, potato, rosemary, pancetta, black truffle, fior di latte

Adore, tomato sugo, prosciutto, salami, cherry tomato, olives, fior di latte

Vegetarian (V), garlic base, roasted pumpkin, spinach, feta, fior di latte, balsamic glaze, honey

Capricciosa, tomato sugo, shaved ham, mushroom, olives, artichoke, fior di latte

Supreme, tomato sugo, shaved ham, pepperoni, mushroom, capsicum, onion, olives, fior di latte

GOURMET \$28

Meatlovers, tomato sugo, BBQ Sauce, shaved leg ham, pepperoni, cabanossi, bacon, fior di latte

Pescatore, tomato sugo, tiger prawns, bottle squid, mussels, cherry tomato, fresh oregano, fior di latte

BBQ Chicken, tomato sugo, chicken, mushroom, onion, capsicum, fior di latte, BBQ sauce

Calzone, ham, mushroom, ricotta, tomato sugo, fior di latte





Thank you for choosing to dine with us.
We hope you have enjoyed the Saluti experience and we look forward to
welcoming you back to our restaurant soon.

Please notify our waitstaff of any allergies, as some of our dishes may be adjusted to suit.

All VISA & Mastercard payments will incur a 1.5% surcharge. We also accept American Express payments which will incur 3% surcharge. 10% surcharge will apply on Public Holidays. As we are a fully licenced restaurant, we do not allow BYO alcohol. Should you wish to bring a celebration cake, a cakeage fee of \$2.50 per person will apply.

Celebrating a special event soon?

Be sure to contact our events team info@saluti.com.au for information on hosting your event at our restaurant.