

Salute starts with what Italians are most proud of - fantastic, rustic dishes, using recipes that have been tried, tested and loved! As well as serving exceptional food, we aim to create a "neighborhood" venue, inspired by the "Italian table" where people relax, share, and enjoy each other's company

Nibbles

Marinated Mixed Italian Olives & Feta Cheese - Selection of Olives & Feta £4.95

Homemade Fresh Bread Basket - Butter, Olive Oil & Balsamic Vinegar £3.95
(Baked Fresh Daily)

(V) Mini Caprese - Mini Baby Mozzarella Balls, Cherry Tomato, Fresh Basil £3.95

Pizza Breads

(V) Marinara - Tomato & Garlic Pizza Bread £4.95

(V) Aglio - Garlic Pizza Bread, Garlic Butter, Melted Mozzarella £4.95

(V) Mario - Half Aglio, Half Marinara £4.95

Bruschetta

Italian Cured Parma Ham, Feta & Fresh Basil Brushetta £5.25

(V) Brushetta Pomodoro - Chopped Tomatoes, Red Onion fresh Basil & Garlic £4.95

Antipasti

For 1 Person £6.50

Antipasti for Sharing £12.95

Seasonal Cured meat:

Tuscan Fennel Salami, Mortadella, San Daniele Prosciutto, Marinated Olives
Mini Baby Mozzarella Balls, Cherry Tomato, Fresh Basil, Fresh Bread Basket

Yorkshire Salad

Pan Fried Lishman's Black Pudding, Smoked Pancetta, Poached Farm Free Range Egg £6.50

(V) Deep Fried Breaded Brie, Oldryod's Local Roasted Rhubarb Compote £5.95

Smoked Haddock, Salmon & Fresh Dill Fishcakes, Green Beans, Berlotti Beans & Red Onion £6.95

(V) Homemade Soup, Made With Seasonal Market Produce, Fresh Bread £4.00

Pan Fried Chicken Livers & Smoked Bacon, Sticky Balsamic, Dressed Leaves £5.95

(V) Garlic Mushroom Pot, Creamy Garlic Sauce, Garlic Bread Slice £5.50

Chicken Liver Parfait, Apricot Chutney & Toast £5.95

Moules Marinere

Fresh Steamed Mussels, White Wine, Garlic Cream Sauce, Fresh Bread Basket £6.25
(Subject to Market Availability)

Main Courses

Oven Baked Cod, Leeks & Chorizo Sausage

Cod Loin, Sauté Leeks, Pan Fried Chorizo & Poached Farm Free Range Egg £13.95

Sea Bass Genovese

Baked Sea Bass Filets, Rosemary, White Wine, Butter & Garlic, Sauté New Potatoes & Spinach £13.95

Oven Baked Monkfish

Wrapped in Parma Ham, Lemon, Fresh Pea & King Prawn Risotto £14.95

Agnello Alla Griglia

Char grilled Lamb Cutlets, Marinated with Chilli, Rosemary & Lemon, Rocket & Parmesan Salad £12.95

10oz Sirloin Steak

Cooked to Your Liking

Italian Herbs Grilled & Field Mushroom, Shoestring Fries £16.95

Add a Sauce

Pepper Corn Sauce £1.50, Diane £1.50 Garlic Butter £1.00

Char grilled Cote De Boeuf

16 oz Rib of Beef on the Bone

Homemade Chunky Chips, Field Mushroom £18.95

10oz Rib Eye Steak 'Diane'

Brandy, Cream & Mushroom Sauce, Hand Cut Chunky Chips £16.95

Pollo Alla Crème

Pan Fried Chicken, White Wine & Wild Mushroom Cream Sauce, Baby Baked Potatoes, Green Beans £11.95

Pollo Proscuito

Chicken Stuffed With Mozzarella, Sun Blushed Tomato & Fresh Basil

Crushed Herb Potatoes, Pesto Dressing £12.95

Pork Fillet

Wrapped in Parma Ham, Stuffed with Lishman's Yorkshire Black Pudding & Fresh Sage, Red Wine Jus,

Sweet Potato Mash £13.95

Salute Gourmet Burger

8oz Char grilled Burger, 100 % English Beef

Grilled Bacon & Melted Mozzarella, Lettuce, Tomato, Red Onion, Salsa Dip & Fries £10.95

Goats Cheese Cannelloni

(V) Baked Goats Cheese, Spinach, Garlic & Sun Blushed Tomato Cannelloni £10.95

Sides

Sauté Rosemary New Potatoes	£2.50
Dutch Style Fries, Chunkies Smothered in a Cheddar Cream Sauce & Spring Onion	£3.95
Homemade Chunky Chips, Garlic Mayo	£2.95
Skinny Fries	£2.00
Buttered Green Beans	£2.50
Sauté Garlic Spinach Leaves	£2.95
Rocket & Parmesan Salad, Sticky Balsamic	£3.50
Tomato, Red Onion, Fresh Basil & Balsamic Salad	£2.95
Mixed Italian Leaf Salad, House Dressing	£2.95

Pasta & Risotto

All Pasta Dishes are available as a Starter £5.95

Gluten Free Pasta available for those with special dietary requirements £1.50

All our Pizza & Pasta Dishes are available for Takeaway

Ravioli dell'aragosta

Lobster Ravioli, Prawns, White Wine, Garlic, Spring Onion & Mascarpone £11.95

Tagliatelle Pesca di Gamberetti

Prawns, Cherry Tomatoes, Spring Onions, White Wine Cream & A Touch of Mascarpone £9.95

Spaghetti di Frutti Di Mare

Green Lip Mussels, Monkfish & King Prawns, Fresh Chilli & Garlic £10.95

Tagliatelle Al Pollo

Sauté Chicken Fillets, Mushrooms, Garlic, White Wine Cream Sauce £8.95

Penne Al Forno

Chicken, Ham, Pepperoni, Meatballs, Garlic Sausage, Baked In a Cheddar Cream Sauce £9.50

(V) Penne Con Pomodoro

Cherry Tomatoes, Fresh Basil, Garlic, Melted Bocconcini Mozzarella £7.95

Spaghetti Romana

Chicken, Crispy Pancetta, Parmesan Cream Sauce, Egg £8.95

(V) Tagliatelle Asparagi e Rucola

Sun Blushed Tomato, Asparagus, Feta Cheese, Rocket & Garlic £8.95

Salute Spaghetti Meatballs

Rich Tomato & Basil Sauce £8.95

Salute Home Baked Lasagne £8.95

Risotto

One of the all- time Italian Classics

Made with Arborio Rice, for a full creamy texture

Risotto Pancetta

Pancetta, Pine Nuts, Spinach & Sun Blushed Tomato £8.95

Risotto Pollo e Asparagi

Chicken, Fresh Asparagus, White Wine, Parmesan Shavings £9.50

(V) Risotto al Funghi di Bosco

Assorted Wild Mushrooms, Spring Onions, Parmesan Shavings £8.95

Risotto Gamberetti

King Prawn, Mascarpone, Lemon & Fresh Pea £11.95

All our Pizza & Pasta Dishes are available for Takeaway

All Pizzas served with Crushed Italian Tomato, 100% imported Italian Mozzarella

Gluten Free Pizza Bases Available on Request £2.00

Salute

Parma Ham, Soft Egg, Fresh Rocket, Parmesan Shavings £9.50

(V) Margherita

Slices of Fresh Tomato & Buffalo Mozzarella £7.95

Polpettina

Homemade Meatballs, Ham & Red Onion £8.95

(V) Funghi di Bosco

Oven Roasted Mushrooms, Simple Seasoning of Ground Black Pepper, Garlic & Chopped Parsley £8.50

(V) Athena

Feta Cheese, Black Olives, Roast Red Peppers & Red Onion £8.95

Carnevale

Ham, Chicken, Pepperoni, Meatballs, Garlic Butter, Double Cheese £9.50

Pepperoni Hot

Double Pepperoni & Jalapenos £8.95

(V) Formaggio Caprino

Goats Cheese, Sun Blushed Tomatoes, Fresh Basil £8.50

(V) Fiorentina

Spinach, Roast Red Pepper, Soft Egg, Cheddar Cheese £8.50

Folded Pizzas

(Please allow twenty minutes)

Pizza Kiev

Chicken, Ham, Double Cheese, Garlic Butter £9.25

(V) Calzone

Spinach, Tomato, Red Onion, Roast Peppers, Mozzarella £8.95

Calzone Diavola

Meatballs, Pepperoni, Jalapenos & Mozzarella £9.25

Extra Toppings

Chicken, Ham, Pepperoni, Meatballs, Bolognese, Parma Ham £1.75 each

Fresh Chilli, Rocket, Mushrooms, Red Onion, Peppers, Goats cheese, Spinach, Soft Egg £1.50 each

(V) INDICATES A DISH SUITABLE FOR MOST VEGETARIAN DIET

Please note that some of the menu items may contain nuts, or nut derivatives. Please ask if you are unsure.

Desserts

All £4.75

Mr Olrhoyd's Local Roast Rhubarb, Ginger Toffee Sponge, Layered Crème Anglaise & Mascarpone Trifle
(Highly Recommended)

Salute's Homemade Individual Tiramisu
Classic Italian Dessert, Mascarpone Cheese Laced With Amaretto

Warm Double Chocolate Brownie, Vanilla Pod Ice Cream

Sticky Toffee Date & Walnut Pudding
Double Butterscotch Ice Cream, Hot Butterscotch Sauce

Baked Vanilla Cheesecake, Fresh Summer Berries

Homemade Fresh Raspberry Crème Brule, Shortbread Biscuit

Warm Chocolate Fudge Cake, Mint Choc Chip Ice Cream

Trio of Becklebery's Ice Cream
Vanilla Pod, Butterscotch & Mint Chocolate Chip Ice Creams

Fresh Summer Strawberries & Lemon Sorbet

Dessert Wine

£16.50

Nivole Moscato d'Asti DOCG

Half a Bottle

Michele Chiarlo, Piemonte, Italy

A rich, delicate and well balanced dessert wine; gently sparkling, the fruit dances lightly on the tongue

Coffees

Fresh Filter Coffee	£1.95
Espresso	£1.50
Double Espresso	£1.95
Cappuccino	£2.10
Café Latte	£2.25
Café Mocha	£2.25
Belgium Hot Chocolate & Marshmallows	£2.95
English Breakfast Tea	£1.50
Earl Grey	£1.50

Flavored Teas Also Available

Please ask for today's Choice

Liqueur Coffees

All £4.95

Whisky, Rum, Baileys, Cointreau, Drambuie, Tia Maria, Brandy

Please note an optional 10% Service Charge will be added to your bill. All gratuities are paid directly to our staff.

The menu descriptions do not always list all ingredients in a dish

WHITE WINES - HOUSE

	175 ML	250 ML	Bottle
1.II Saporito Chardonnay Garganega Delle Venezie Cielo e Terra Veneto, Italy Full flavored Chardonnay with a clean finish	£3.75	£4.75	£13.95

2.Capito Pinot Grigio IGT Sacchetto Veneto, Italy A dry white wine with a mineral character and a round and slightly spicy flavour.	£3.85	£4.95	£14.50
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3.Tierra Antica Sauvignon Blanc Limari Valley, Chile Fresh and herbaceous style with delicious aromas of melon, apple and grapefruit. Fresh and fruity with a zippy finish.	£3.85	£4.95	£14.50
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ROSE WINE-House

	175 ML	250 ML	Bottle
4.Torrelongares Garnacha Rosado, Carinena, Spain Lively rose colour with a remarkable floral & fruity character which is carried through to the pallet	£3.75	£4.75	£13.95

White Wines

5.Mendoza Heights Chenin/Sauvignon Blanc 2008, Argentina This unusual blend has fresh appealing aromas of passion fruit, lemon and vanilla. It is a crisp refreshing medium dry style with good acidity and a lingering finish.			£14.95
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6.Opal Ridge Semillion Chardonnay-Australia 2008 A delicate blend of herbaceous semillion and exotic tropical. Chardonnay fruit characters with a lingering finish.			£14.95
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7.Cielo Soave IGT Venezie Veneto, Italy 2008 Clean and fresh with green soft fruits and balanced acidity.			£15.25
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8.Echeverria Sauvignon Blanc 2008,Molina, Curico Valley,Chile Bright, Lively and fresh with a long and lasting flavour with hints of ripe green melons and grass.			£16.95
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9.Porta Italica Pinot Grigio, Duca di Castelmonte, 2007 Sicilia A dry white style with an abundance of lively fresh tropical fruits with a pear drop finish.			£17.95
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10.Masseria Trajone Frascati Superiore DOC Femar Vini, Lazio, Italy 2007 A crisp, medium bodied wine with a delicate and fruity bouquet and fresh, clean finish.			£19.00
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11.Bishops Leap Sauvignon Blanc Marlborough, New Zealand 2008 A light bodied, dry, crisp wine with typical Marlborough flavours of gooseberry & honeysuckle			£21.00
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12. Petit Chablis 'Special Cuvée' Jean Goulley £26.00
 Burgundy, France 2007
 Refreshingly clean with a crisp, mineral and dry finish. The Special Cuvée is made in a fuller style with longer ageing on the lees to give weight.

Rosé Wines-

13. Mendoza Heights Shiraz Rosé Argentina £14.95
 Light cherry colour and fruity tones; a fresh, clean tasting rosé for any occasion.

14. Pinot Grigio IGT Blush, Cielo e Terra £15.95
 Veneto, Italy
 Appealing pale blush colour; fresh and fruity with an off-dry finish.

RED WINES -HOUSE

175 ML 250 ML Bottle

House Wine:

15. Il Saporito Merlot Raboso IGT £3.75 £4.75 £13.95
 Cielo e Terra, Veneto, Italy
 Medium bodied with berry fruit flavours and a lingering aftertaste.

16. Opal Ridge Shiraz Cabernet, 2008 £3.85 £4.95 £14.50
Australia
 This wine displays peppery, plum and violet characters balanced with subtle oak; a flavoursome wine that is soft and smooth.

17. Terre Antica Cabernet Sauvignon, Limari Valley £3.85 £4.95 £14.50
2008 Chile. Well Flavoured with a touch of green bell pepper and aromas of deep rich red fruits.

Red Wines

18. Mendoza Heights Shiraz Bonarda 2008 Argentina £14.95
 A well made beautifully balance wine, packed full of wonderful rich red fruits.

19. Antina Cabernet Tempranillo Crianza £14.95
 Tierra de Castilla, Spain
 Warm earthy and traditional aromas carried through to the palate, very drinkable in style.

20. Cielo Cabernet Sauvignon IGT £15.95
 Veneto, Italy
 Typical Cabernet fruit with some weight and balanced tannins.

21. Borgo Antico Chianti DOCG, Italy £16.50
 A smooth, medium-bodied wine with good concentration of cherry fruit, very drinkable in style.

22. Echeverria Merlot £16.95
 Curico Valley, Chile
 Showing plummy fruit with good depth and texture.

23. Ondarra Rioja 2005 Crianza Spain Traditionally styled Rioja, smooth, ripe and subtle with the added complexity of vanilla and well integrated tannins in a long finish.	£18.95
24. Cent'are Nero d'Avola IGT Duca di Castelmonte, Sicily Richly flavoured with ripe fruit notes, balanced and generous with a refined and velvety taste and a hint of oak on the finish.	£19.50
25. Valpolicella Classico Superiore DOC Tedeschi, Veneto, Italy The classic Veronese red wine aromas of cherries, almonds and herbs, through to the palate, balanced by an underlying firmness of structure.	£22.50
26. Tuatara Bay Pinot Noir 2007, New Zealand Ripe strawberries fruit combined with a juicy soft palate and supple tannins.	£23.95

SPARKLING WINE & CHAMPAGNE

27. Prosecco IGH Colli Trevigiani Frizzante Carpene Malvoti, Veneto, Italy Semi-sparkling in style with a fine and fruity bouquet.	£17.95
28. De'or Pinot Grigio Spumante Blush IGH Cielo e Terra, Veneto, Italy Fine and continuous bubbles, the wine is fruity and appealing with a floral and fresh fruit bouquet and a lingering finish.	£21.00
29. Moutard Grande Cuvée Champagne Fine, rich, developed nose with fragrances of butter, almond and brioche.	£32.95
30. Moutard Grande Rosé Champagne Delicate summer fruit and floral aromas with a palate reminiscent of wild, fresh strawberries.	£35.95
31. Pol Roger White Foil Brut Reserve More than 30 base wines drawn from at least two vintages and the three classic cepages: Pinot Noir, Pinot Meunier & Chardonnay.	£49.95
32. Laurent Perrier Cuvée Rosé Champagne Clean and wonderfully fresh with a suppleness on the palate and a lingering finish.	£65.00

DRINKS

DRAUGHT BEERS	Half pint	Pint	BOTTLED BEERS	
Traditional Ales				
Speckled Hen Smooth	£1.50	£3.00	Corona	£3.00
Greene King IPA	£1.50	£3.00	Magners Irish Cider	£3.00
Guinness	£1.50	£3.00	Budweiser	£3.00
			Peroni	£3.00
LAGERS				
Fosters Extra Cold	£1.50	£3.00		
Kronenberg Extra Cold	£1.50	£3.00		
Staropramen	£1.60	£3.25		
Strongbow Cider	£1.50	£3.00		
HOUSE SPIRITS			All spirits served in 25mls or 50mls	
Smirnoff Vodka		£2.00		
Gordon's Gin		£2.00	LIQUEURS	
Bacardi		£3.00	Baileys Irish Cream	£3.50
Whiskey Bells		£2.50	Cointreau	£2.80
Lambs Navy Rum		£2.00	Drambuie	£2.80
Jack Daniels		£2.50	Sambuca	£2.95
Bombay Sapphire		£3.00	Ameretto	£2.80
Tanqueray Gin		£3.00	Grand Marnier	£2.80
Archers Peach Schnapps		£2.50	Tia Maria	£2.75
Malibu		£2.50		
Smirnoff Blue Vodka		£2.35	All Liqueur Coffees	£4.95
Southern Comfort		£2.75		
Courvoisier		£2.55	SOFT DRINKS	
Remi Martin VSOP		£4.95	Coca Cola 330ml	£2.00
Famous Grouse		£2.95	Diet Coke	£2.00
Glenlivet		£3.50	Fanta Orange & Lemon	£2.00
Ruby Port		£2.95	Sprite	£2.00
Vintage Port		£4.75	Britvic J20	£2.50
Cinzano		£2.25	Orange Juice	£2.00
Martini Bianco		£2.25	Apple Juice	£2.00
Campari		£2.20	Cranberry Juice	£2.00
Martini Dry		£2.25		
BOTTLED MINERALS				
Britvic Tonic Water		£1.50		
Slimline Tonic Water		£1.50		
Bitter Lemon		£1.50		
Ginger Ale		£1.50		
San Damiano Sparkling or Still Mineral Water 500ml		£2.50		

MISSION STATEMENT

Salute is a successful neighborhood Italian style restaurant and bar with a vision to exceed customer expectations of food style, quality and service.

OPENING TIMES

Monday	12.00 – 23.00 hrs
Tuesday	12.00 – 23.00 hrs
Wednesday	12.00 – 23.00 hrs
Thursday	12.00 – 23.00 hrs
Friday	12.00 – 23.00 hrs
Saturday	12.00 – 23.00 hrs
Sunday	12.00 – 23.00 hrs

We cater for all occasions, Birthdays, Christenings, Wedding Receptions, Funeral Teas.

Families welcome.

Baby changing facilities and highchairs are available upon request.

Table reservations recommended.

CONTACT DETAILS

Salute Restaurant at the White Swan
Church Street
Rothwell
Leeds
LS26 0QL

Telephone 0113 2820508
Email: info@saluteleeds.co.uk
Web: www.saluteleeds.co.uk

Directors	Justine Gregory
Company Name:	Spinikars Ltd t/a Salute Restaurant
Company Number:	5085846
Registered VAT Number	842213851

**SALUTE RESTAURANT IS RUN IN MEMORY OF MY DAD
MICHAEL HENRY GREGORY
1940-2008**

He made it possible for me to create Salute and always will be my eternal strength. Thank you for believing in me.

I will continue to be guided by your shining light. You will be forever with me. I love you

Justine x