

# Salute Bend

1045 NW Bond St 97703-2043 · +15413230279 · Updated: Jan 14, 2026

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## APPETIZERS 6

**Antipasto Misto** **\$23.00**

Smoked Prosciutto, Salumi, Aged Cheeses, Olives, Marinated Vegetables, Crostini

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**Burrata Cheese** **\$19.00**

Grilled Nectarines, Smoked Prosciutto, Salsa Verde, Pinenuts, Olive Oil, Maldon Sea Salt

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**Calamari al Pomodoro** **\$18.00**

Sautéed in a Sauce of Tomato, Capers, Garlic, Oregano and Olive Oil with Grilled Ciabatta

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**Prawns Amaretto** **\$17.00**

Grilled Wild Prawns, Amaretto Butter Sauce, Lemon-Parmesan Polenta, Oregano and Thyme

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**Sea Scallops** **\$22.00**

Limoncello Beurre Blanc, Butternut Squash Puree, Prosciutto Dust, Crème Fraiche, Herb Oil

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**\*Beef Carpaccio** **\$18.00**

Marinated, Raw Tenderloin, Arugula, Pecorino Romano, Walnuts, Lemon Olive Oil, Crostini

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## SALADS AND SOUP 4

**Caesar** **\$15.00**

Romaine Hearts, Parmigiano Reggiano, Lemon-Anchovy Dressing, House Croutons

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**Beets and Chevre** **\$15.00**

Red and Gold Beets, Cherry Tomatoes, Fresh Chevre, Elderflower Dressing, Microgreens

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**Insalata Caprese** **\$16.00**

Heirloom Tomatoes, Italian Buffalo Mozzarella, Basil Leaves, Extra Virgin Olive Oil, Balsamic

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**Peach Gazpacho** **\$14.00**

Cold Puréed Soup of Peaches, Tomato, Bell Pepper, Sweet Onion, Garlic, Ciabatta & Olive Oil

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## FIRST COURSES 7

**Hand Made Ravioli** **\$31.00**

Four Cheese Stuffed, Choice of Spinach Alfredo or House-made Bolognese Meat Sauce

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**Spaghetti Carbonara** **\$29.00**

Cured Pancetta, White Wine, Black Pepper, Garlic, Egg, Cream, Pecorino Romano Cheese

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<b>Wild Boar Tagliatelle</b>	<b>\$30.00</b>
Fresh House-Made Spinach Pasta, Wild Boar Ragu with Herbs, Red Wine and Tomato	
<b>Scampi al Limone</b>	<b>\$33.00</b>
Wild Ocean Prawns, Capellini, White Wine, Garlic, Shallots, Butter, Fresh Herbs, Lemon Oil	
<b>Bucatini with Meatballs</b>	<b>\$29.00</b>
Hand-rolled Veal Meatballs, Marinara Sauce, Olive Oil, Stracchiarella & Parmesan Cheeses	
<b>Orecchiette con Le Cime di Rapa</b>	<b>\$29.00</b>
Spicy Sauté of House-made Garlic Sausage, Broccoli Rabe, Anchovy & Toasted Breadcrumbs	
<b>Summer Risotto</b>	<b>\$31.00</b>
Arborio Rice, Heirloom Tomatoes, Zucchini, Lemon Oil, Basil, Parsley, Butter, Parmesan	

## ENTREES <sup>4</sup>

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<b>Seafood Pesto</b>	<b>\$40.00</b>
Prawns, Scallops, Mahi Mahi, Linguine, Parmesan, Basil-Pinenut Pesto Cream Sauce	
<b>Chicken Marsala</b>	<b>\$38.00</b>
Chicken Scallopine, Dry Sicilian Marsala, Mushrooms, Butter, Lemony Polenta, Green Beans	
<b>Hanger Steak</b>	<b>\$42.00</b>
Green Garlic Butter, Sweet Corn, Cipollini Onion, Arugula, Fingerling Potatoes, Italian Saba Sauce	
<b>Alaskan Halibut</b>	<b>\$42.00</b>
Pistachio-cruste, Truffle Gnocchi, Blistered Tomatoes, Sweet Corn Sauce, Zucchini Carpaccio	