

# CELEBRATE THE ITALIAN WAY IN MIDTOWN


THE PERFECT SETTING  
FOR YOUR EVENT

## OPENING HOURS

MON - THU | 12 PM - 10:30PM

FRI - SAT | 12 PM - 11 PM

SUN | 12 PM - 10 PM

 3451 NE 1ST AVE #104 - MIAMI, FL 3313





## 104 ROOM



**SEMI PRIVATE ROOM (SHARING WITH OTHER CUSTOMERS)**

**MAX SEATED: 20 GUESTS**

**PRIVATE AVAILABLE WITH AN F&B MIN**

**MAX SEATED: 26 GUESTS**





## MAIN ROOM



**SEMI PRIVATE (SHARING WITH OTHER CUSTOMERS)**

**MAX SEATED: 30 GUESTS**

**PRIVATE AVAILABLE AS A PART OF A TOTAL BUYOUT**

**TOTAL BUYOUT MAX SEATED: 66 GUESTS**





TIRAMISU



FETTUCCHINE NERE



ANGELO'S MEATBALLS



# GUSTOSO

## ANTIPASTI (APPETIZERS)

*Served family style | Preselect three*

### SELEZIONE DI SALUMI & FORMAGGI

*Charcuterie and cheese selection*

### EGGPLANT PARMIGIANA

*Fried eggplant layers, baked with tomato sauce, mozzarella, basil*

### CAPRESE

*Fresh mozzarella, fresh tomatoes, arugula, basil*

### ANGELO'S MEATBALLS

*Meatballs stewed in tomato sauce, fresh ricotta cheese.*

### VERDE DEL CONTADINO

*Arugula, cherry tomatoes, radish, carrots, shaved Parmigiano Reggiano, red wine vinaigrette*

### CARPACCIO DI CARNE

*Marinated Angus beef carpaccio\*, mustard honey truffle, pickled onions and cornichons*

## ENTREE

*Served individually | Preselect three*

### CAVATELLI

*Ricotta cheese cavatelli, tomato sauce, basil*

### TAGLIATELLE BOLOGNESE

*Tagliatelle with classic Bolognese sauce*

### FETTUCCINE NERE

*Black ink Fettuccine, wild caught shrimp, garlic, Calabrian chili oil, tomato sauce*

### LASAGNA DEL SAUMIERE

*Pasta layers baked with Bolognese, Béchamel sauce*

### MERLUZZO CA D'ORO

*Iceland codfish, saffron sauce, served with baby artichokes*

## DOLCI

*Served individually | Preselect one*

### TIRAMISU

*Mascarpone cream, espresso-soaked lady fingers and cocoa*

### PANNA COTTA

*Lemon panna cotta, strawberry coulis*

**Price per person \$104\***

*\* Beverages on consumption, + service charge & tax*





PERSONALIZED MENUS



OPEN BAR





# MAGNIFICO

## ANTIPASTI (APPETIZERS)

*Served family style | Preselect three*

### SELEZIONE DI SALUMI & FORMAGGI

*Charcuterie and cheese selection*

#### VITELLO TONNATO

*Thinly sliced roasted veal covered with creamy tuna sauce and fried capers*

#### ANGELO'S MEATBALLS

*Meatballs stewed in tomato sauce, fresh ricotta cheese.*

#### CEASAR SALAD

*Heart of romaine, garlic crostini, parmigiano reggiano frico*

#### CARPACCIO DI CARNE

*Marinated Angus beef carpaccio\*, mustard honey truffle, pickled onions and cornichons*

#### PINSA GIULIA

*Roman-style flatbread with mortadella, stracciatella, pistachio*

## PRIMI

*Served individually | Preselect one*

#### RISOTTO AI PORCINI

*Carnaroli rice, porcini mushrooms*

#### CAVATELLI

*Ricotta cheese cavatelli, tomato sauce, basil*

#### RAVIOLI DEL SALUMIERE

*Prosciutto ravioli with brown butter and sage sauce*

## SECONDI

*Served Individually | Preselect three*

#### BRANZINO ALLA LIVORNESE

*Branzino filet, tomato sauce, Taggiasca olives, capers, cherry tomatoes, oregano, served with asparagus*

#### FILETTO DI MANZO

*100% grass-fed New Zealand Turner 6 oz. filet mignon\*, gorgonzola cheese sauce, toasted hazelnuts, served with mashed potatoes*

#### MELANZANE ALLA PARMIGIANA

*Fried Eggplant layers, baked with tomato sauce, mozzarella, basil*

#### PORCHETTA

*Roasted pork loin wrapped in crispy pork belly, served with fingerling potatoes*

## DOLCI

*Served family style | All three*

#### TIRAMISU

*Mascarpone cream, espresso-soaked lady fingers and cocoa*

#### PANNA COTTA

*Lemon panna cotta, strawberry coulis*

#### ALMOND CAKE

*House-made almond cake, gelato*

***Price per person \$120\****

*\* Beverages on consumption + service charge & tax*



# Past Clients

*We've had the pleasure of  
hosting events for:*

**HITACHI**

abbvie

**VISA**

 **DELTA**

 **MetLife**

 **ZURICH®**

American  
Airlines 

**TOM FORD**







Chef Angelo Masarin and his team bring authentic  
Italian tradition to your celebration

*Let's make your event  
unforgettable!*

**SALUMERIA 104 | MIDTOWN**

**Julie Diaz**

**Event Coordinator**

**+1 786 723 67 80**

***julie@graspagroup.com***



**MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH**

[www.salumeria104.com](http://www.salumeria104.com)