



CELEBRATE THE ITALIAN WAY IN MIDTOWN

THE PERFECT SETTING
FOR YOUR EVENT

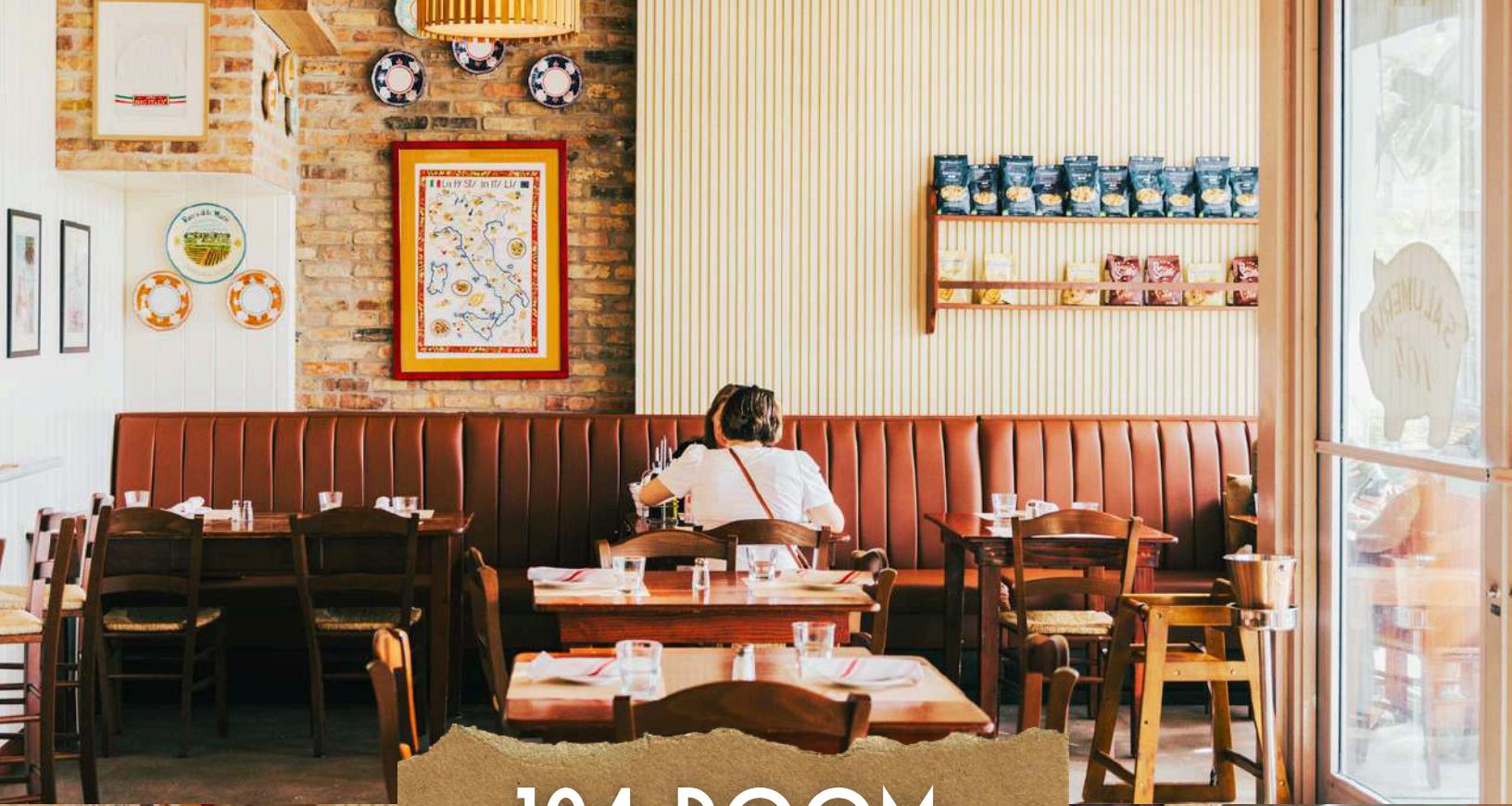
OPENING HOURS

MON - THU | 12 PM - 10:30PM

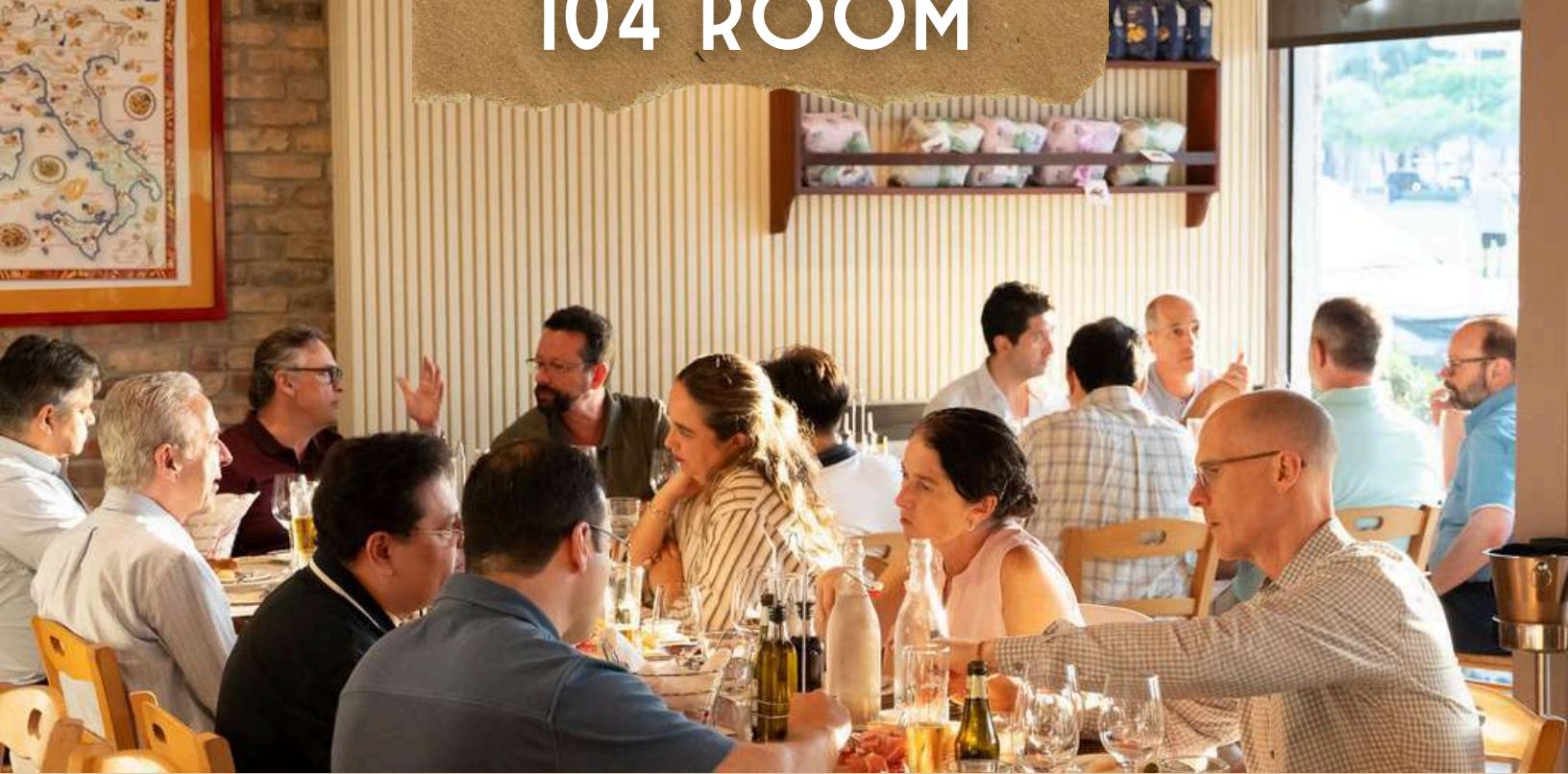
FRI - SAT | 12 PM - 11 PM

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



FETTUCCINE 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, parmesan 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 LIVORNESA

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