



THE PERFECT SETTING  
FOR YOUR EVENT

# CELEBRATE THE ITALIAN WAY IN ATLANTIC BEACH

## OPENING HOURS

MON | 5:00 PM - 9:30 PM

TUE - THU | 5PM - 10PM

FRI - SAT | 4 PM - 10:30 PM

SUN | 11 AM - 9:30 PM

 60 OCEAN BLVD - ATLANTIC BEACH, FL 32233





# SALUMI ROOM



**SEMI PRIVATE ROOM  
(SHARING WITH OTHER CUSTOMERS)  
MAX SEATED: 30 GUESTS**

**PRIVATE AVAILABLE WITH AN F&B MINIMUM  
MAX SEATED: 60 GUESTS**



A wide-angle photograph of the interior of a restaurant, identified as the Winter Room. The space is filled with guests seated at wooden tables. In the background, a long bar is visible with a well-stocked backbar of bottles. The ceiling features several large, cylindrical pendant lights with a striped pattern. The overall atmosphere is warm and busy.

# WINTER ROOM

A photograph of the interior of a restaurant, identified as the Front Terrace. The room is filled with guests seated at wooden tables. In the background, a bar area is visible with a television screen. The ceiling features several large, cylindrical pendant lights with a striped pattern. The overall atmosphere is warm and busy.

# FRONT TERRACE

WINTER ROOM & FRONT TERRACE ARE ONLY  
AVAILABLE AS A PART OF A TOTAL BUYOUT

TOTAL BUYOUT  
MAX SEATED: 200 GUESTS



# 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*

### CAESAR SALAD

*Hearts of romaine, garlic croutons*

### VITELLO TONNATO

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

## 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*

### SHRIMP SKEWERS

*Shrimp, zucchini, onions, bell pepper, tartar sauce*

### NY STEAK

*Grilled to your liking, served with mashed potatoes*

## 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*





TIRAMISU



FETTUCCHINE NERE



SALUMI



# 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*

### CALAMARI

*Light fried wild caught New Zealand Turner Calamari, zucchini, marinara sauce*

### CAPRESE

*Fresh mozzarella, fresh tomatoes, arugula, basil*

### CAESAR SALAD

*Hearts of romaine, garlic croutons*

## 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*

### FILET MIGNON

*100% grass-fed New Zealand Turner 6 oz. filet mignon\*, Valpolicella red wine sauce, served with truffle mashed potatoes*

### EGGPLANT PARMIGIANA

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

### OSSOBUCO

*Red wine braised pork ossobuco, served with mashed potatoes and herbs gremolada*

## 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*





VITELLO TONATO



ANGELO'S MEATBALLS



TAGLIATELLE BOLOGNESE



## STATIONS

*Served buffet style  
available for buyouts*



## OPEN BAR

*Wine, beer, prosecco & soft drinks*

*2 hr \$45 pp | 3 hr \$60 pp*

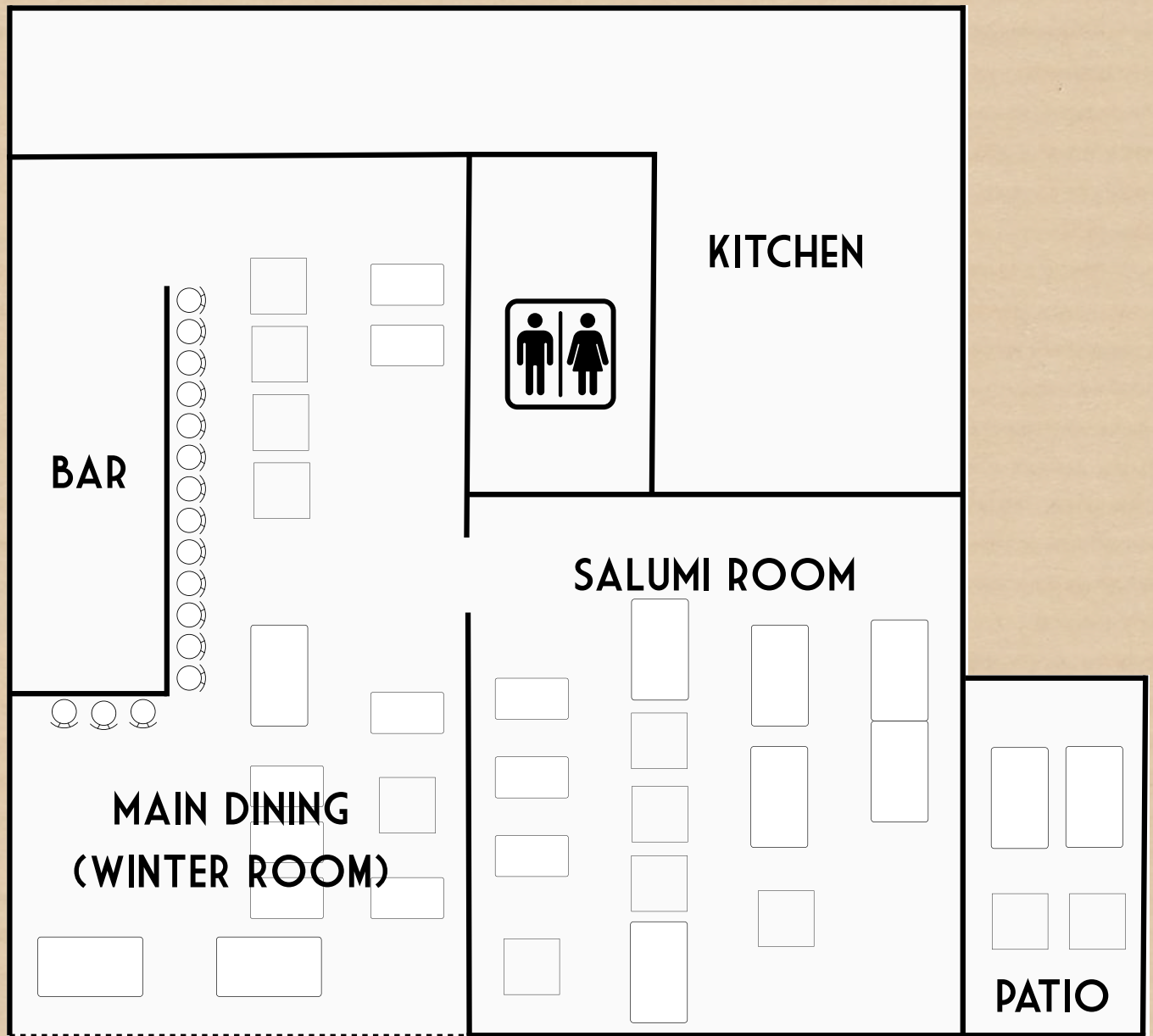
*Wine, beer, prosecco, well liquor,  
cocktails & soft drinks*

*2 hr \$55 pp | 3 hr \$80 pp*





# LAYOUT



    **SIDEWALK**

    **TABLES**



# *Past Clients*

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

abbvie

VISA

DELTA

MetLife

ZURICH®

American  
Airlines

Ⓢ Douglas Elliman

*Please ask us about our  
pharma & corporate venue compliance*







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

*Let's make your  
event unforgettable!*

**SALUMERIA 104 | ATLANTIC BEACH**

**Julie Diaz**

**Event Coordinator**

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

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