

A group of people are gathered in a restaurant, celebrating. A woman in a blue dress is raising a glass of white wine. A man in a white shirt is smiling and looking at her. Other people are seated at tables, also holding glasses. The restaurant has a warm, rustic feel with brick walls and hanging pendant lights. A sign on the wall reads "SALUMERIA 104".

# CELEBRATE THE ITALIAN WAY IN CORAL GABLES

117 MIRACLE MILE - CORAL GABLES, FL 33143





## MAIN ROOM



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

**MAX SEATED: 30 GUESTS**

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

**MAX SEATED: 50 GUESTS**





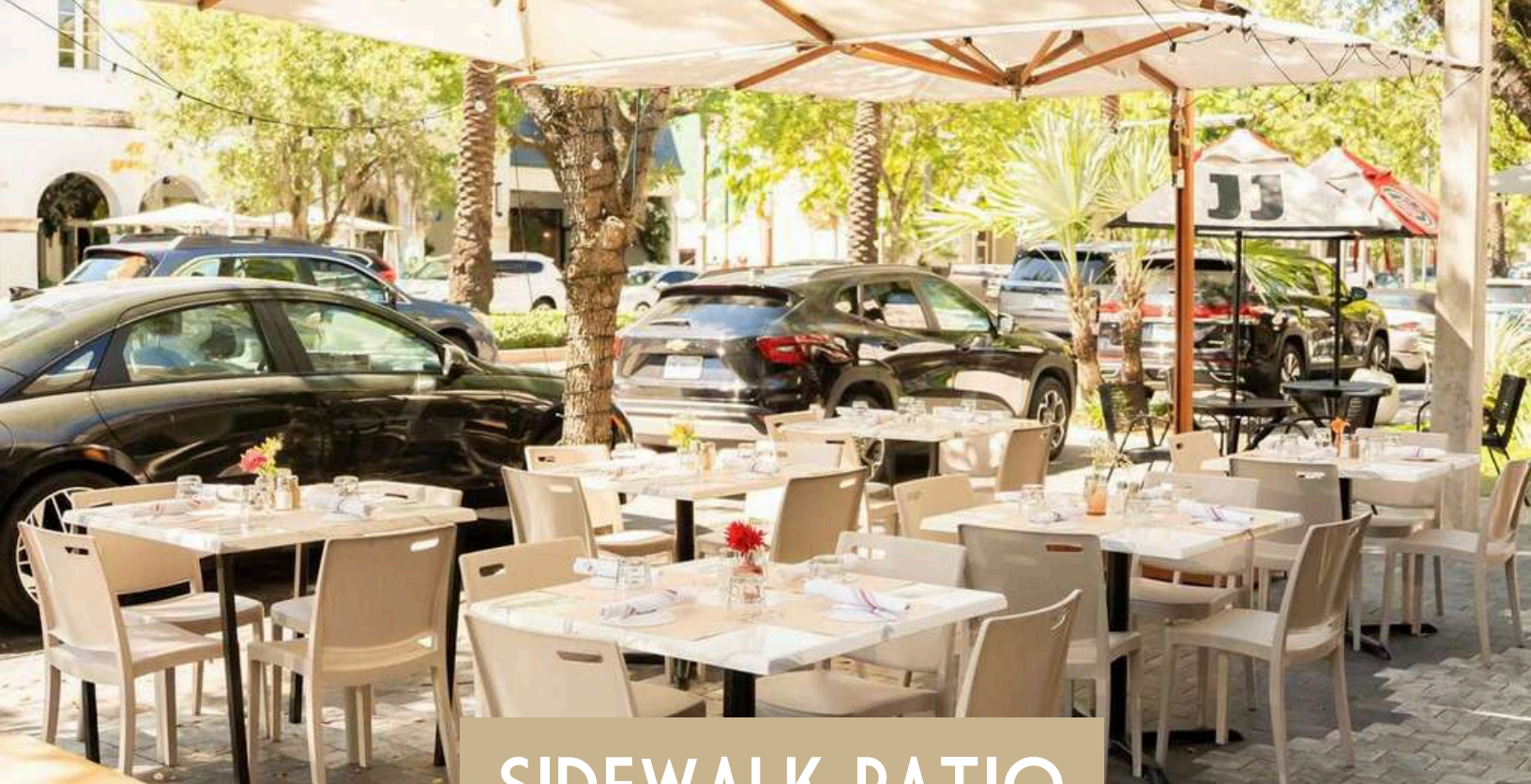
## COVERED TERRACE



MAX SEATED: 28 GUESTS

Great option for a pre event cocktail  
reception!





## SIDEWALK PATIO



MAX SEATED: 24 GUESTS

Please note the restroom is inside the main  
room





TIRAMISU



FETTUCCINE NERE





# GUSTOSO

## ANTIPASTI (APPETIZERS)

*Served family style | Preselect three*

### PICCOLA SELEZIONE

*Small Charcuterie and cheese selection*

### MELANZANE ALLA PARMIGIANA

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

### ANGELO'S MEATBALLS

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

### VERDE DEL CONTADINO

*Arugula, cherry tomatoes, radish, carrots, shaved Parmigiano Reggiano, lemon dressing*

## 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*

### NY STEAK + \$5

*Grilled to your liking, served with mashed potatoes*

### BRANZINO ALLA LIVORNESE

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

## DOLCI

*Served individually | Preselect one*

### TIRAMISU

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

### PANNA COTTA

*Lemon panna cotta, strawberry coulis*

***Price per person Lunch \$50 or Dinner \$65***

*+ service charge & tax*



MENUS WITH YOUR LOGO



TAGLIATELLE BOLOGNESE



# 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, chives*

#### CALAMARI

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

#### PINSA GIULIA

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

## PRIMI

*Served individually | Preselect one*

#### RISOTTO AI PORCINI

*Carnaroli rice, porcini mushrooms*

#### RICOTTA CAVATELLI

*House-made Ricotta cheese cavatelli, tomato sauce, basil*

#### RAVIOLI DEL SALUMIERE

*Prosciutto ravioli with brown butter and sage sauce*

## SECONDI

*Served individually | Choice of*

#### BRANZINO ALLA LIVORNESE

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

#### NY STEAK

*Grilled to your liking, served with mashed potatoes*

#### MELANZANE ALLA PARMIGIANA

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

#### CHICKEN MILANESE

*Breaded chicken breast, arugula, tomatoes and shaved Parmigiano Reggiano*

## DOLCI

*Served family style | All three*

#### TIRAMISU

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

#### PANNA COTTA

*Lemon panna cotta, strawberry coulis*

#### SALAME AL CIOCCOLATO

*Salame shaped dark chocolate log*

*Price per person Lunch \$65 or Dinner \$80 + service charge & tax*





## BUYOUT AVAILABILITY



## BAR PACKAGES

*Optional*

*Wine, beer & soft drinks*

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

*Wine, beer, cocktails & soft drinks*

*2 hr \$65 pp | 3 hr \$80 pp*



## TABLECLOTHS

*available in white for \$60*





**FOOD STATIONS**  
*available for buyouts*



**PASSED HORS  
D' OUEVRES**



**AV & SPEAKER**  
*JBL speaker + 2  
microphones \$150*



# *Past Clients*

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

**HITACHI**

abbvie



***SUNOCO LP***

**GALDERMA**

EST. 1981







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

*Let's make your event  
unforgettable!*

SALUMERIA 104 | CORAL GABLES

Julie Diaz

Event Coordinator

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**GET A QUOTE TODAY**



MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH

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