

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 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

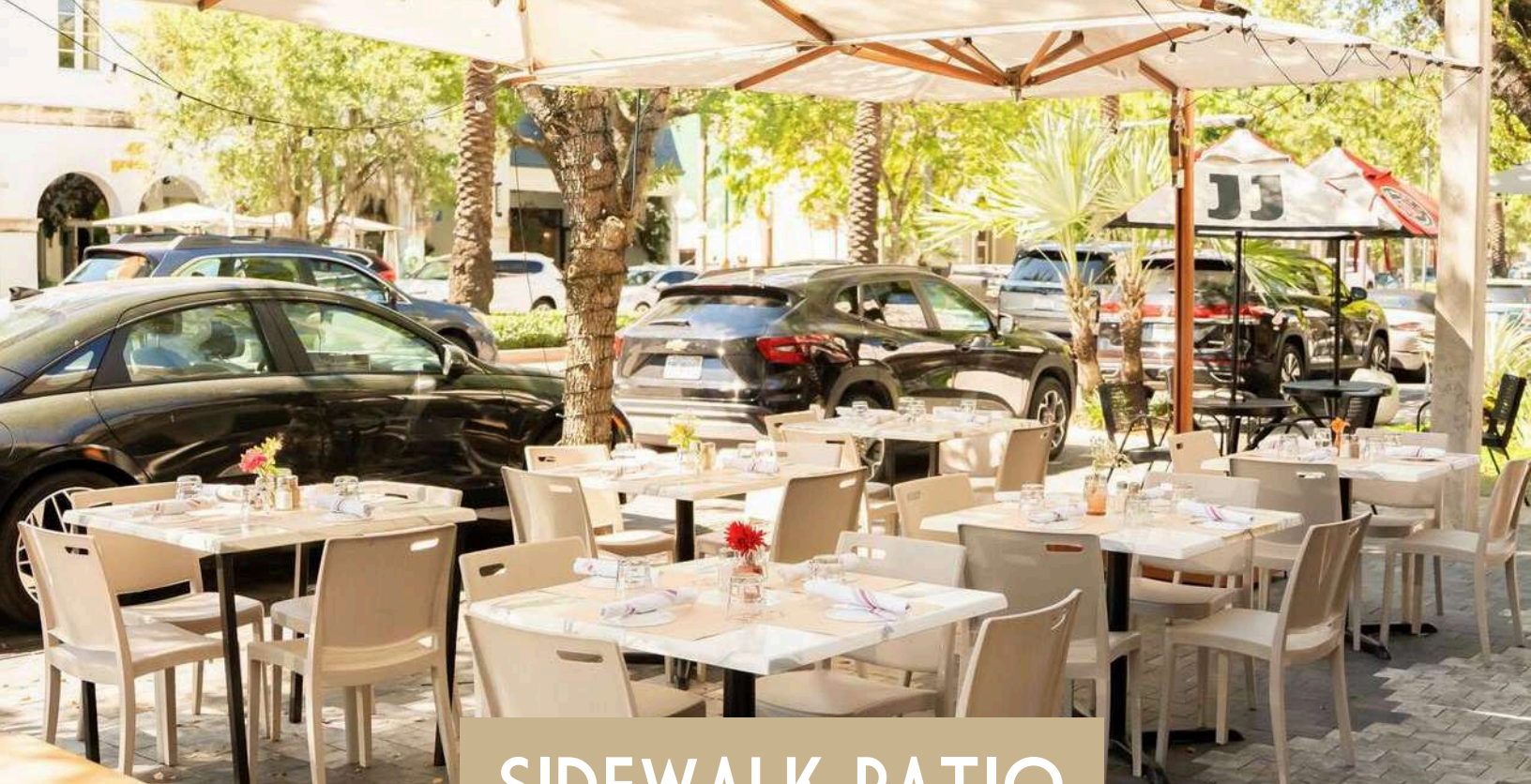


COVERED TERRACE

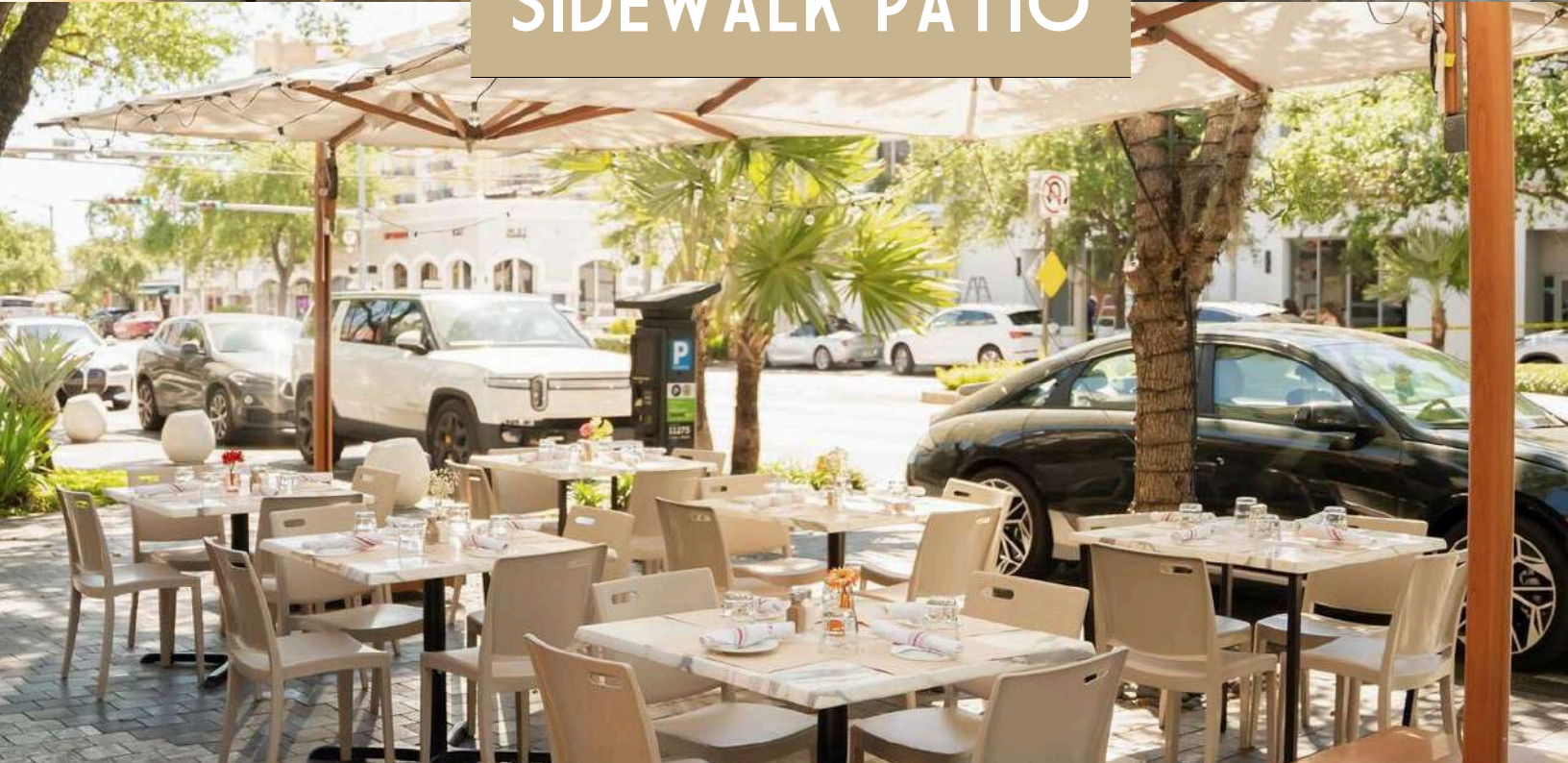


MAX SEATED: 28 GUESTS

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



CLASSICO

ANTIPASTI

Served individually | Choice of

CHOPPED CAESAR SALAD

Chopped Heart of Romaine, garlic crostini, Parmigiano Reggiano

ZUPPA DEL GIORNO

Soup of the day

ENTREE

Served individually | Choice of

CHICKEN PAILLARD

Grilled chicken breast served with roasted fingerling potatoes

RICOTTA CAVATELLI

Ricotta cheese cavatelli, tomato sauce, basil

TAGLIATELLE BOLOGNESE

Tagliatelle with classic Bolognese sauce

DOLCI

Served individually

TIRAMISU PICCOLO

*Mascarpone cream, espresso-soaked lady fingers and cocoa in
a smaller version of our classic dessert*

Price per person Lunch \$50
+ service charge & tax

GUSTOSO

ANTIPASTI (APPETIZERS)

Served family style

PICCOLA SELEZIONE

Small Charcuterie and cheese selection

POLPETTE DI ANGELO

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 | Choice of

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

PANNA COTTA

Lemon panna cotta, strawberry coulis

Price per person Lunch \$54 or Dinner \$68

+ 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

CEASAR SALAD

Chopped Heart of Romaine, garlic crostini, Parmigiano Reggiano

POLPETTE DI ANGELO

Meatballs stewed in tomato sauce, fresh ricotta cheese, chives

CALAMARI E GAMBERI

Light fried wild caught New Zealand Turner Calamari and shrimp, vegetables, 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 \$68 or Dinner \$88 + 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