



THE PERFECT SETTING
FOR YOUR EVENT

GET AUTHENTIC ITALIAN CUISINE 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

WINTER ROOM



WINTER ROOM MAX SEATED: 60 GUESTS

PATIO



PATIO MAX SEATED: 30 GUESTS

WINTER ROOM & PATIO 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, chives

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, chives

CALAMARI

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

FIORI DI ZUCCA

Fried zucchini flowers filled with ricotta cheese, tartar sauce

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 family style or Individually +\$10 | Preselect two

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



OPEN BAR



SALUMI SELECTIONS



LIVE MUSIC

Guitar & piano duo
2 hr \$650 | 3 hr \$850



OPEN BAR

Wine, beer & soft drinks
1 hr \$25 pp | 2 hr \$45 pp

Wine, beer, well liquor &
soft drinks
1 hr \$30 pp | 2 hr \$55 pp



TABLECLOTHS

& florals available

Past Clients

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

abbvie

 **VISA**

 **DELTA**

 **MetLife**

 **ZURICH[®]**

American
Airlines 

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





Chef Angelo Masarin and his team bring authentic Italian tradition to your celebration: from house-made pasta to imported meats and a curated wine selection.

Let's make your event unforgettable!

SALUMERIA 104 | ATLANTIC BEACH

Julie Diaz

Event Coordinator

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GET A QUOTE TODAY



MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH

www.salumeria104.com