

## **OPENING HOURS**

MON - THU | 12PM - 9:30 PM FRI - SAT | 12 PM - 10:30 PM SUN | 12 PM - 9 PM

117 MIRACLE MILE - CORAL GABLES, FL 33143



SEMI PRIVATE ROOM
(SHARING WITH OTHER CUSTOMERS)

MAX SEATED: 25 GUESTS

PRIVATE AVAILABLE WITH AN F&B
MINIMUM

MAX SEATED: 50 GUESTS



ONLY AVAILABLE AS A PART OF A TOTAL BUYOUT

MAX SEATED: 28 GUESTS

TOTAL BUYOUT

MAX SEATED: 78 GUESTS



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# 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

#### VERDE DEL CONTADINO

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

#### WAGYU CARPACCIO

Marinated Wagyu beef carpaccio\*, arugula, shaved Parmigiano, lemon dressing, black sea salt

# 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 104

Codfish, Prosecco wine butter sauce, pink peppercorn, parsley, served with green beans

#### 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 Lunch \$40 or Dinner \$65\*

+ service charge & tax
\* Beverages on consumption,



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# 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

#### 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 family style or Individually +\$10 | Preselect two

#### 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

#### EGGPLANT 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

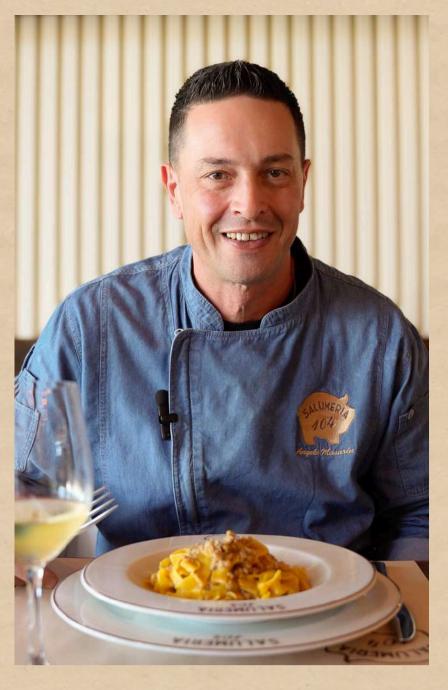
House-made almond cake, gelato

### Price per person Lunch \$55 or Dinner \$72\*

+ service charge & tax

\* Beverages on consumption,





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 | CORAL GABLES

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