

### **OPENING HOURS**

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

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



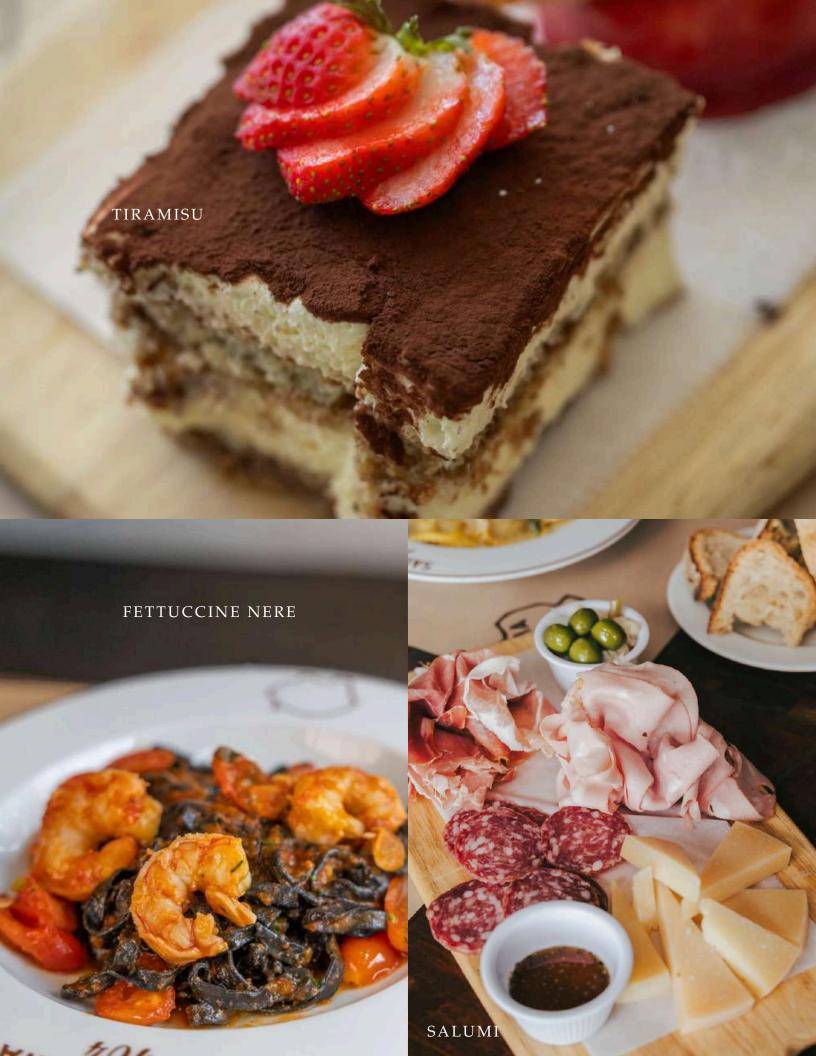
**SEMI- PRIVATE AREA**MAX SEATED: 28 GUESTS

PLEASE NOTE THE RESTROOM IS INSIDE THE MAIN ROOM



## ONLY AVAILABLE AS A PART OF A TOTAL BUYOUT

MAX SEATED: 24 GUESTS



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### YOU CAN CHOOSE EITHER AN INSALATE (SALAD) OR THE DESSERT (DOLCI).

# INSALATE

Preselect one | Served individually

### VERDE DEL CONTADINO

Fried eggplant layers, baked with tomato sauce, mozzarella, basil

### CHOPPED CAESAR SALAD

Chopped Heart of Romaine, garlic crostini, Parmigiano Reggiano

## ENTREE

Choice of | Served individually

### **FETUCCINE NERE**

Black ink Fettuccine, wild caught shrimp, garlic, Calabrian chili oil, tomato sauce

### 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 \$40 or Dinner \$50 + service charge & tax

# GUSTOSO

# **ANTIPASTI (APPETIZERS)**

Served family style | Preselect three

### PICCOLA SELEZIONE

Charcuterie and cheese selection

### 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

### 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

### NY STEAK + \$10

*Grilled to your liking, served with mashed potatoes* 

### **BRANZINO LIVORNESE**

Grilled branzino fillet served with green beans

### 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 \$45 or Dinner \$62

+ service charge & tax



# 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

### 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 | Preselect four

### 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

### FETUCCINE NERE

Black ink Fettuccine, wild caught shrimp, garlic, Calabrian chili oil, tomato sauce

### DOLCI

Served individually or family style

### TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

### PANNA COTTA

Lemon panna cotta, strawberry coulis

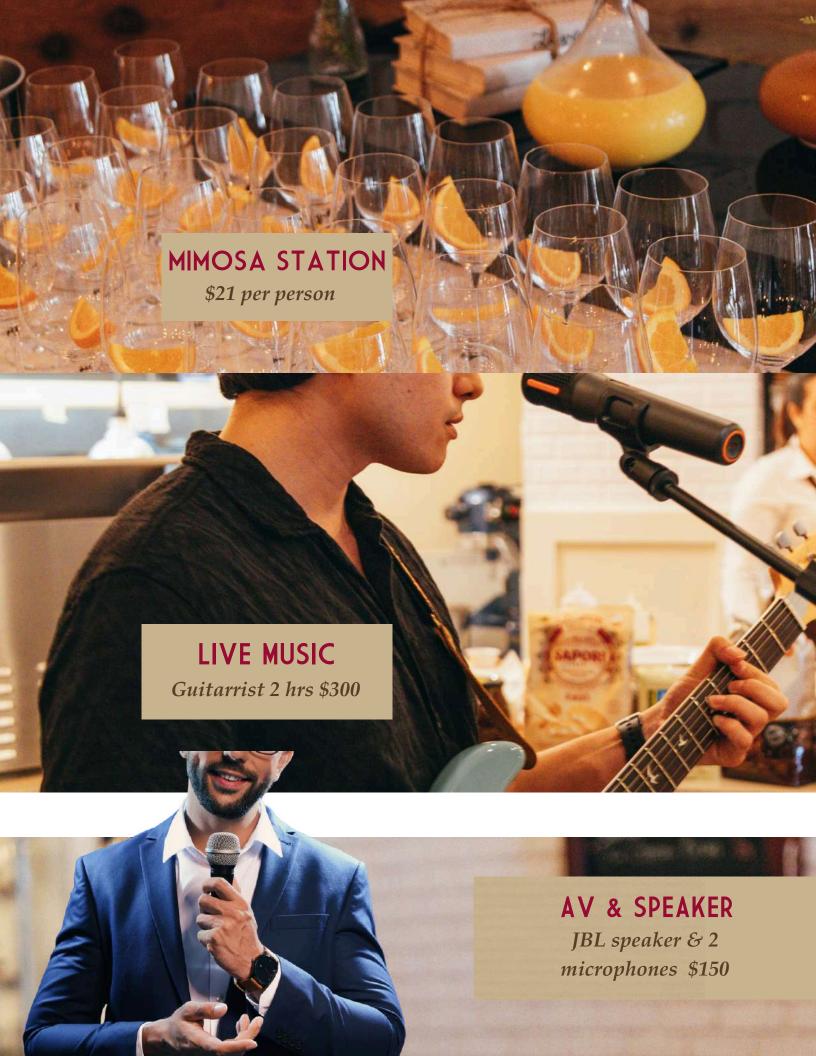
### SALAME AL CIOCCOLATO

Salame shaped dark chocolate log

Price per person Lunch \$62 or Dinner \$75 + service charge & tax







# Past Clients

We've had the pleasure of hosting events for:

**HITACHI** abbvie VISA **DELTA** MetLife **ZURICH**° American Airlines Douglas Elliman





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

+1 786 723 67 80

julie@graspagroup.com





MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH www.salumeria104.com