



THE PERFECT SETTING  
FOR YOUR EVENT

# CELEBRATE THE ITALIAN WAY 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

A wide-angle photograph of the interior of a restaurant, identified as the Winter Room. The space is filled with guests seated at wooden tables. In the background, a long bar is visible with a large display of bottles. The room is lit by several cylindrical pendant lights with a striped pattern. The ceiling is made of dark wood.

WINTER ROOM MAX SEATED: 60 GUESTS

# FRONT TERRACE

A photograph of the interior of a restaurant, identified as the Front Terrace. The space is filled with guests seated at wooden tables. In the background, a bar is visible with a sign that says "CAMPARI". The room is lit by several cylindrical pendant lights with a striped pattern. The ceiling is made of dark wood.

FRONT TERRACE MAX SEATED: 30 GUESTS

WINTER ROOM & FRONT TERRACE  
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*

### 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*

### 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 three*

### 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, prosecco &  
soft drinks*

*2 hr \$45 pp | 3 hr \$65 pp*

*Wine, beer, prosecco,  
well liquor, cocktails &  
soft drinks*

*2 hr \$55 pp | 3 hr \$80 pp*



# *Past Clients*

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

abbvie

VISA

DELTA

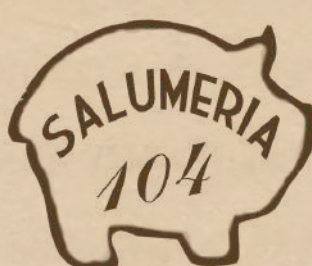
MetLife

ZURICH®

American  
Airlines

ⓈⓂ Douglas Elliman

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







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

*Let's make your event unforgettable!*

SALUMERIA 104 | ATLANTIC BEACH

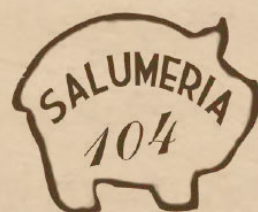
Julie Diaz

Event Coordinator

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**GET A QUOTE  
TODAY**



MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH

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