



THE PERFECT SETTING
FOR YOUR EVENT

CELEBRATE THE
ITALIAN WAY IN
CORAL GABLES

OPENING HOURS

MON - THU | 12PM-9:30 PM

FRI - SAT | 12PM-10:30 PM

SUN | 12PM- 9PM

📍 117 MIRACLE MILE - CORAL GABLES, FL 33143



MAIN ROOM



**SEMI PRIVATE ROOM
(SHARING WITH OTHER CUSTOMERS)
MAX SEATED: 25 GUESTS**

**PRIVATE AVAILABLE WITH AN F&B
MINIMUM
MAX SEATED: 50 GUESTS**



COVERED TERRACE



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

**PLEASE NOTE THE
RESTROOM IS INSIDE THE MAIN ROOM**



SIDEWALK PATIO



ONLY AVAILABLE AS A PART
OF A TOTAL BUYOUT
MAXSEATED: 24GUESTS



TIRAMISU



FETTUCCHINE NERE



SALUMI



WAGYU CARPACCIO

CLASSICO

SUMMER MENU

ANTIPASTI (APPETIZERS)

Served family style

PICCOLA SELEZIONE

Parma, mortadella, parmiggiano reggiano

ANGELO'S MEATBALLS

Meatballs stewed in tomato sauce, fresh ricotta cheese, chives

CHOPPED CAESAR SALAD

Chopped Heart of Romaine, garlic crostini, Parmigiano Reggiano

ENTREE

Served individually

BRANZINO LIVORNESE

Grilled branzino fillet served with green beans

CACIO E PEPE

Chitarra pasta, cheese, black pepper

TAGLIATELLE BOLOGNESE

Tagliatelle with classic Bolognese sauce

CHICKEN MILANESE

*Breaded chicken breast, arugula, tomatoes and shaved
Parmigiano Reggiano*

DOLCI

Served individually

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

Menu modifications subject to extra charge.

Price per person Lunch \$35

+ service charge & tax

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

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

MERLUZZO 104

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

NY STEAK + \$10

Grilled to your liking, served with mashed potatoes

DOLCI

Served individually | Preselect three

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

PANNA COTTA

Lemon panna cotta, strawberry coulis

Price per person Lunch \$45 or Dinner \$65*

+ service charge & tax



MENUS WITH YOUR LOGO



HORS D' OEUVRES



TAGLIATELLE BOLOGNESE

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

CAVATELLI

Ricotta cheese cavatelli, tomato sauce, basil

RAVIOLI DEL SALUMIERE

Prosciutto ravioli with brown butter and sage sauce

SECONDI

Served individually | Preselect three

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

FETUCCINE NERE

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

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

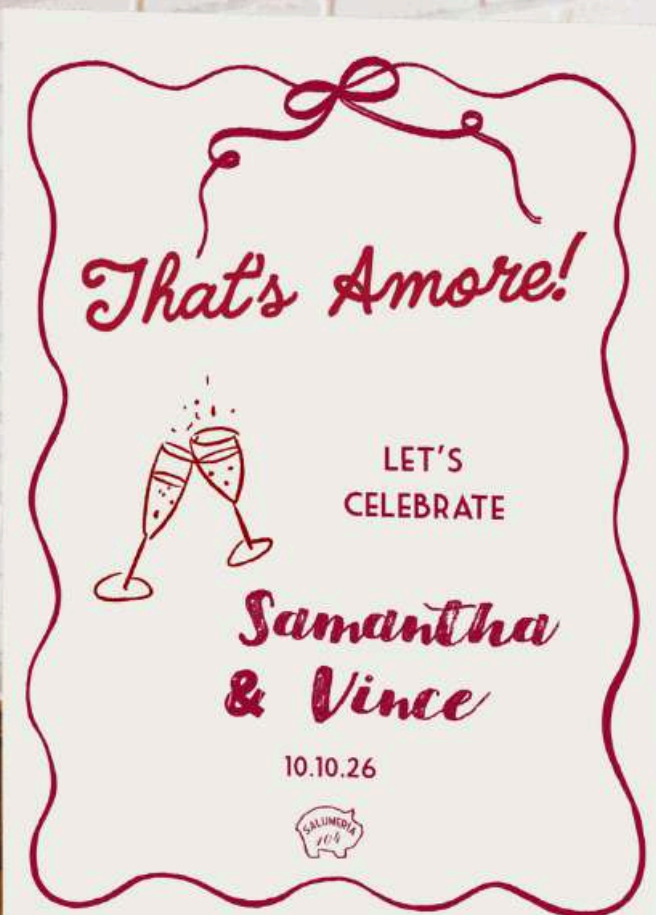
Price per person Lunch \$65 or Dinner \$72*

+ service charge & tax



HOUSE-MADE.
EVERY. SINGLE. TIME.

DECOR PACKAGES



OPEN BAR

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



TABLECLOTHS
& florals available

Past Clients

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

HITACHI

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:

*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