

## **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: 30 GUESTS** 

PRIVATE AVAILABLE WITH AN F&B MINIMUM

**MAX SEATED: 60 GUESTS** 



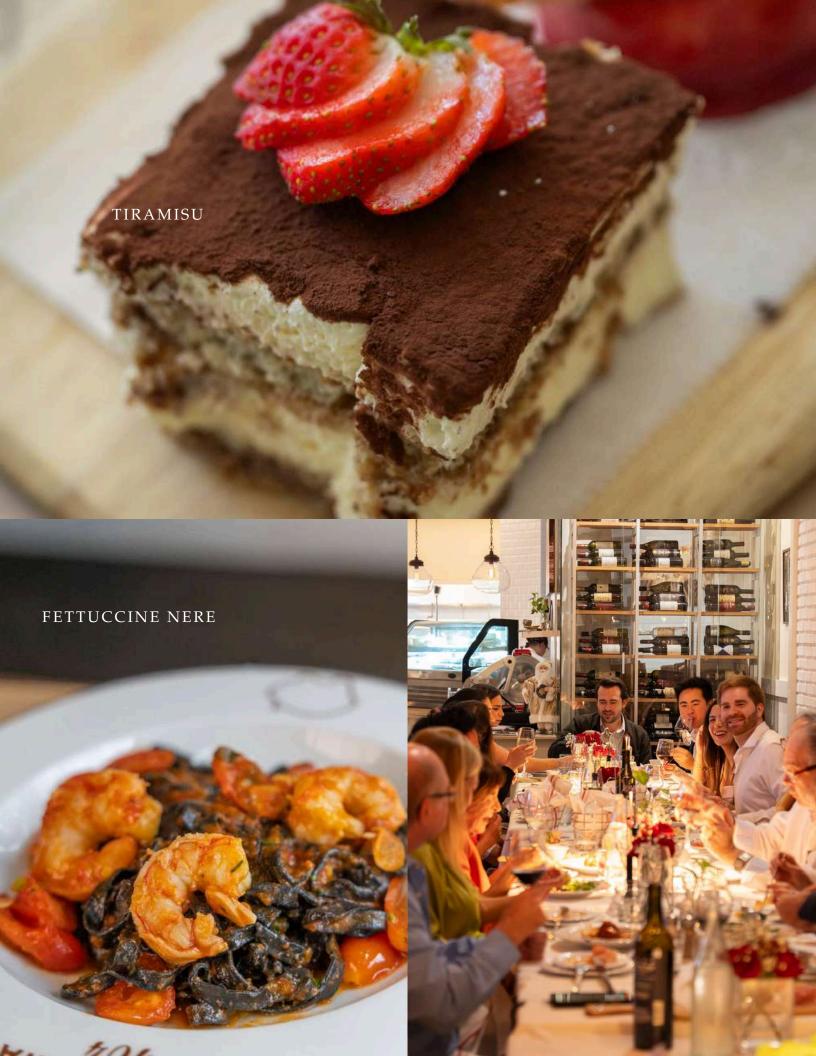
**SEMI- PRIVATE AREA**MAX SEATED: 28 GUESTS

PLEASE NOTE THE RESTROOM IS INSIDE THE MAIN ROOM



# ONLY AVAILABLE AS A PART OF A TOTAL BUYOUT

MAX SEATED: 24 GUESTS



# 

#### 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

SOUP OF THE DAY

## ENTREE

Served individually | Preselect three

#### CHICKEN PAILLARD

Grilled chicken breast served with roasted fingerling potatoes

#### 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

Small Charcuterie and cheese selection

#### MELANZANE ALLA PARMIGIANA

Fried Eggplant layers, baked with tomato sauce, mozzarella, 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

#### 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



# 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

#### CARPACCIO DI CARNE

Marinated angus beef carpaccio\*, mustard honey truffle, pickled onions and cornichons

#### 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

## DOLCI

Served 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







# 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

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