



THE PERFECT SETTING  
FOR YOUR EVENT

# GET AUTHENTIC ITALIAN CUISINE IN MIAMI



## OPENING HOURS

MON - THU | 12 PM - 10:30PM

FRI - SAT | 12 PM - 11 PM

SUN | 12 PM - 10 PM

📍 3451 NE 1ST AVE #104 - MIAMI, FL 3313





# 104 ROOM



SEMI PRIVATE ROOM (SHARING WITH  
OTHER CUSTOMERS)  
MAX SEATED: 20 GUESTS

PRIVATE AVAILABLE  
WITH AN F&B MIN  
MAX SEATED: 26 GUESTS





# MAIN ROOM



SEMI PRIVATE (SHARING WITH OTHER CUSTOMERS)

MAX SEATED: 30 GUESTS

PRIVATE AVAILABLE

AS A PART OF A TOTAL BUYOUT

TOTAL BUYOUT MAX SEATED: 66 GUESTS





TIRAMISU



FETTUCCHINE NERE



SALUMI



WAGYU CARPACCIO



# 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*

### WAGYU CARPACCIO

*Marinated Wagyu beef carpaccio\*, arugula, shaved Parmigiano Reggiano, 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 \$72\*\****

***\*\* Beverages on consumption,  
+ service charge & tax***





PERSONALIZED MENUS



BEVERAGE PACKAGES





# 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 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 \$88\*\****

***\*\* Beverages on consumption,  
+ service charge & tax***



# *Past Clients*

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

abbvie

VISA

 DELTA

 MetLife

 ZURICH®

American  
Airlines 

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







HOUSE-MADE.  
EVERY. SINGLE. TIME.





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 | MIDTOWN

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)