

A close-up photograph of a white plate with a gold rim, featuring the text "SALUMERIA 104" and a small outline of the state of Florida. The plate is filled with a pasta dish, likely farfalle, topped with a rich meat sauce and garnished with fresh basil leaves. The plate is set on a light-colored tablecloth, with a glass of water and another plate visible in the background.

THE PERFECT SETTING
FOR YOUR EVENT

CELEBRATE THE
ITALIAN WAY
IN WESTON

OPENING HOURS

MON - THU | 12 PM - 10 PM

FRI - SAT | 12 PM - 11 PM

SUN | 12 PM - 9:30 PM

📍 1370 WESTON RD - WESTON, FL 33326



VIP ROOM



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

PRIVATE AVAILABLE WITH AN F&B
MINIMUM
MAX SEATED: 66 GUESTS



MAIN ROOM



ONLY AVAILABLE AS A PART
OF A TOTAL BUYOUT
MAX SEATED: 75 GUESTS



TIRAMISU



FETTUCCHINE NERE



SALUMI



WAGYU CARPACCIO

CLASSICO

ANTIPASTI (APPETIZERS)

Served family style | Preselect three

SELEZIONE DI SALUMI & FORMAGGI

Charcuterie and cheese selection

ARANCINI

Saffron and pea rice balls stuffed with Bolognese ragout

SALUMERIA'S MEATBALLS

Meatballs stewed in tomato sauce, fresh ricotta cheese, chives

CALAMARI E GAMBERI

Light fried wild caught New Zealand turner calamari and shrimp, vegetables, marinara sauce

MARGHERITA PIZZA

Tomato sauce, mozzarella, basil

ENTREE

Served individually | Preselect three

RIGATONI BOLOGNESE

Rigatoni pasta with classic Bolognese sauce

CHICKEN PARMIGIANA

Breaded chicken breast, marinara sauce, mozzarella, served with linguine al pomodoro

BRANZINO

Oven roasted branzino, aromatic bread crumbs, lemon garlic sauce, served with sauteed spinach

PORCHETTA

Roasted pork loin wrapped in crispy pork belly, served with fingerling potatoes

DOLCI

Served family style | All two

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

CANNOLI

Crispy cannoli filled with fresh homemade ricotta mix and mini chocolate morsels

Price per person \$65

+ 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

SALUMERIA'S MEATBALLS

Meatballs stewed in tomato sauce, fresh ricotta cheese, chives

CALAMARI E GAMBERI

Light fried wild caught New Zealand turner calamari and shrimp, vegetables, marinara sauce

GORGONZOLA PIZZA

Tomato sauce, mozzarella, eggplant, gorgonzola cheese, speck

SALAD

Served individually

CEASAR SALAD

Heart of romaine, garlic crostini

ENTREE

Served individually | Preselect three

CAVATELLI

Ricotta cheese cavatelli, tomato sauce, basil

RIGATONI BOLOGNESE

Rigatoni pasta with classic Bolognese sauce

CHICKEN PARMIGIANA

Breaded chicken breast, marinara sauce, mozzarella, served with linguine al pomodoro

BRAISED SHORT RIBS

Barolo fig sauce, served with roasted rosemary potatoes

PORK MILANESE

Crispy pork cutlet served with mixed greens, lemon and parmigiano citronette

SALMON

Grilled salmon served with roasted vegetables

DOLCI

Served family style | Preselect two

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

CANNOLI

Crispy cannoli filled with fresh homemade ricotta mix and mini chocolate morsels

NUTELLINO

Nutella stuffed calzone-style pizza

Price per person \$70

+ service charge & tax

MAGNIFICO

ANTIPASTI (APPETIZERS)

Served family style | Preselect three

SELEZIONE DI SALUMI & FORMAGGI

Charcuterie and cheese selection

BURRATINA

Fried green tomato, 12-year aged Bonini balsamic

SALUMERIA'S MEATBALLS

Meatballs stewed in tomato sauce, fresh ricotta cheese, chives

CALAMARI E GAMBERI

Light fried wild caught New Zealand Turner Calamari and shrimp, vegetables, marinara sauce

GRILLED OCTOPUS

Arugula salad, garbanzo beans, roasted tomatoes, lemon oil

SALAD

Served individually | Preselect one

CAESAR SALAD

Heart of romaine, garlic crostini

CAPRESE

Fresh mozzarella, fresh tomatoes, arugula, basil

SPINACI

Baby spinach, gorgonzola, pear, candied walnuts, balsamic dressing

ENTREE

Served individually | Preselect four

RISOTTO PORCINI

Carnaroli rice, porcini mushrooms, truffle oil, shaved Parmigiano Reggiano

FETTUCCINE NERE

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

BRAISED SHORT RIBS

Barolo fig sauce, served with roasted rosemary potatoes

NY STEAK

Grilled to your liking, served with mashed potatoes

CHICKEN PARMIGIANA

Breaded chicken breast, marinara sauce, mozzarella, served with linguine al pomodoro

SALMON

Grilled salmon served with roasted vegetables

SNAPPER ALLA LIVORNESE

Snapper filet, tomatoes, olives, capers, onions, oregano, served with roasted vegetables

DOLCI

Served family style | Preselect two

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

CANNOLI

Crispy cannoli filled with fresh homemade ricotta mix and mini chocolate morsels

NUTELLINO

Nutella stuffed calzone-style pizza

Price per person \$88

+ service charge & tax



OPEN BAR

Wine, beer & soft drinks

1 hr \$25 pp | 2 hr \$45 pp

*Wine, beer, well liquor &
soft drinks*

1 hr \$30 pp | 2 hr \$55 pp



TABLECLOTHS
& florals available



CELEBRATE THE ITALIAN WAY



Past Clients

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

abbvie

 **VISA**

 **DELTA**

 **MetLife**

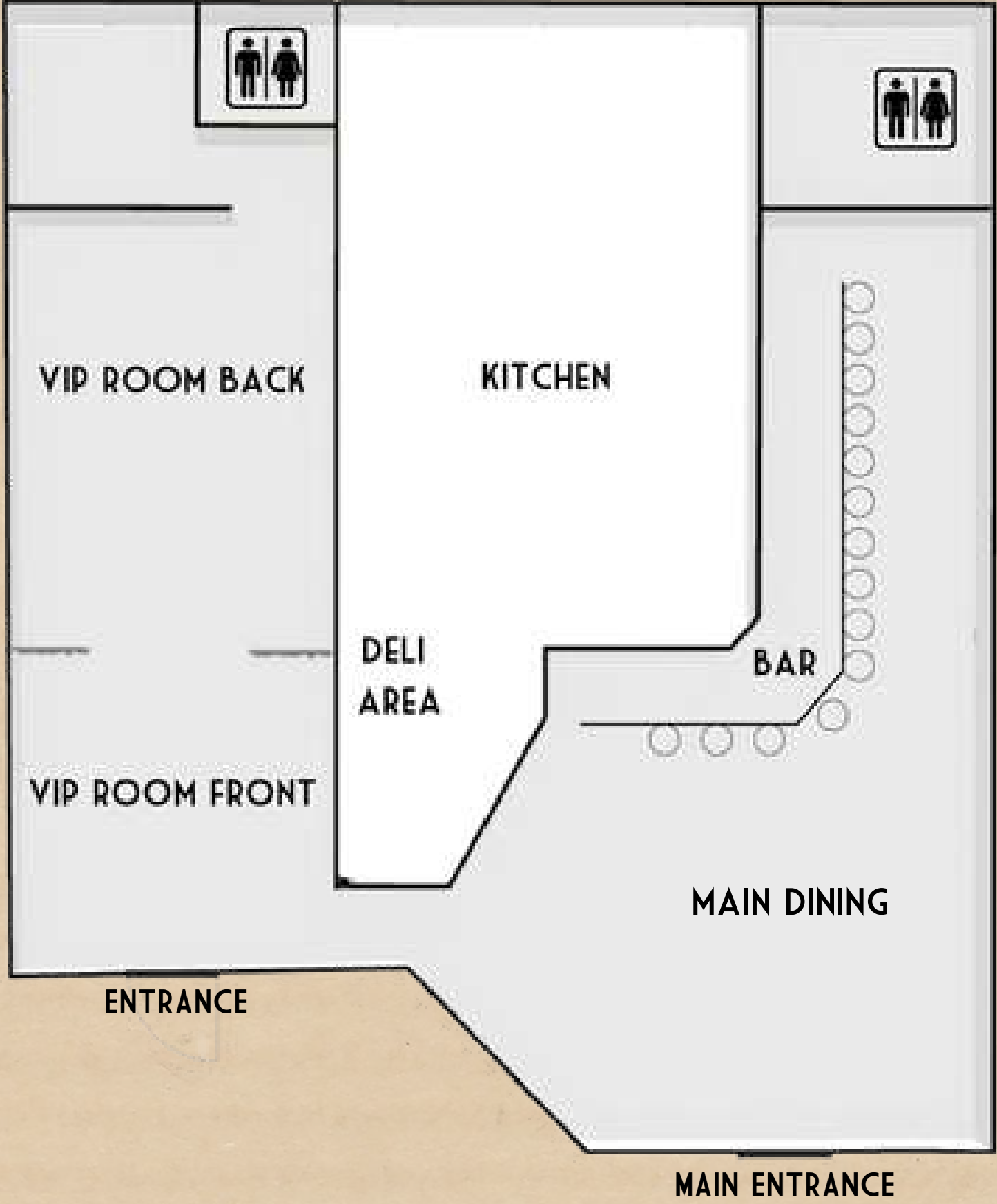
 **ZURICH[®]**

American
Airlines 

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



LAYOUT



MAX SEATED CAPACITY

ENTIRE VIP ROOM	66 GUESTS
VIP ROOM BACK	42 GUESTS
VIP ROOM FRONT	24 GUESTS
MAIN DINING	75 GUESTS
TOTAL VENUE BUYOUT	141 GUESTS



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 | WESTON

Julie Diaz

Event Coordinator

+1 786 723 67 80

julie@graspagroup.com

GET A QUOTE TODAY



MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH

www.salumeria104.com