

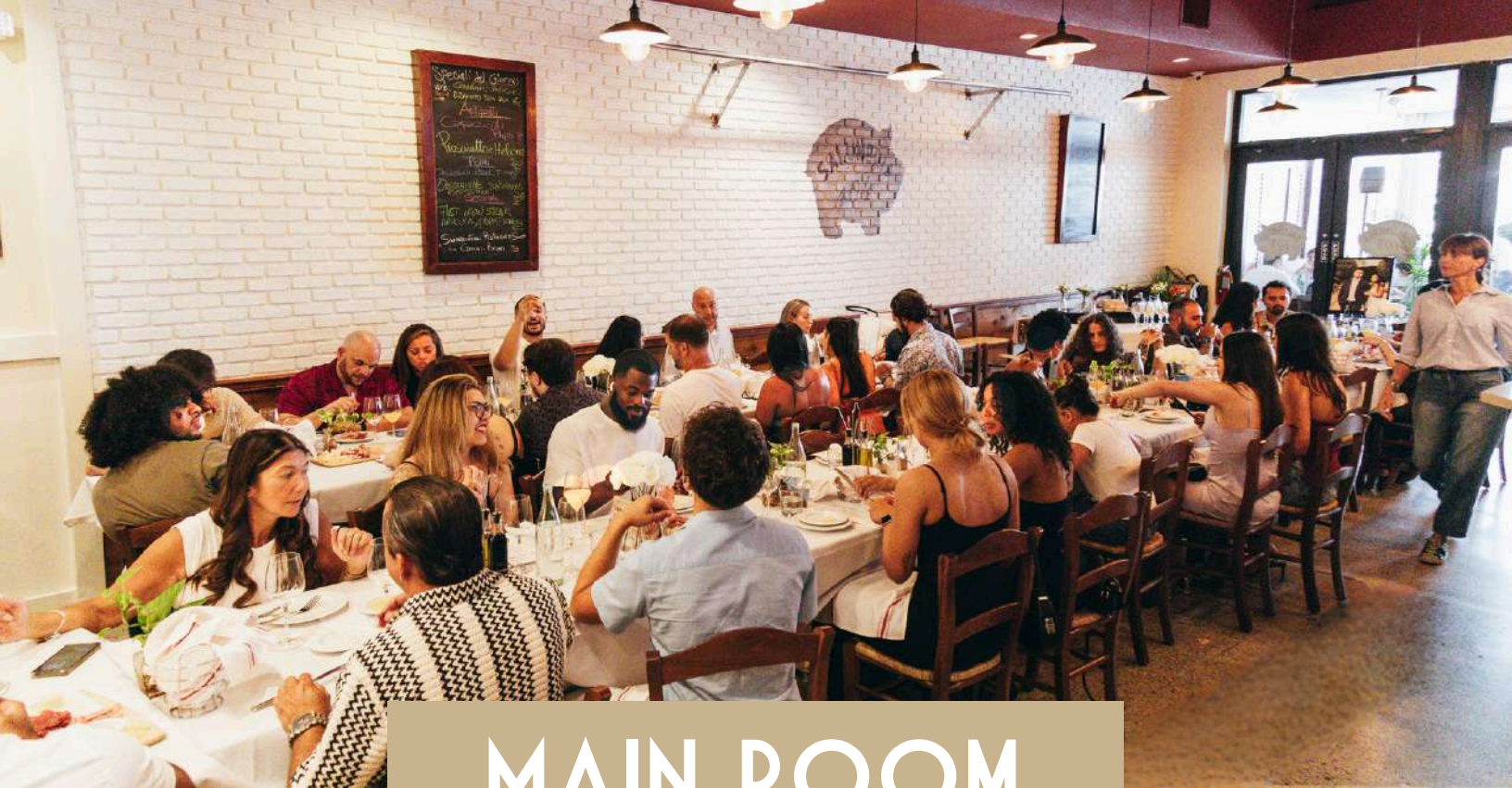


THE PERFECT SETTING  
FOR YOUR EVENT

CELEBRATE THE  
ITALIAN WAY IN  
CORAL GABLES

117 MIRACLE MILE - CORAL GABLES, FL 33143





## MAIN ROOM



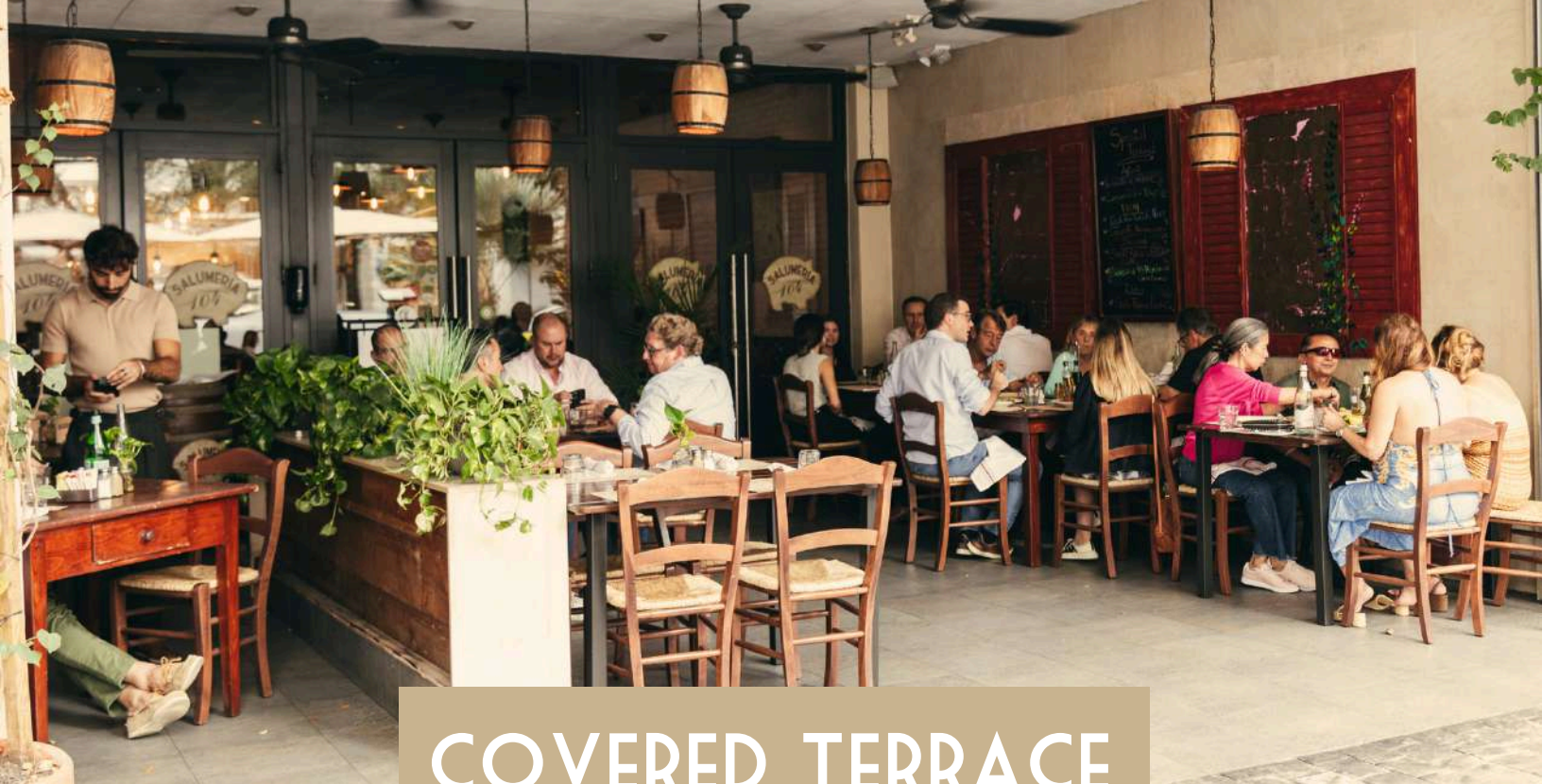
**SEMI PRIVATE (SHARING WITH OTHER CUSTOMERS)**

**MAX SEATED: 30 GUESTS**

**PRIVATE AVAILABLE WITH AN F&B MINIMUM**

**MAX SEATED: 50 GUESTS**





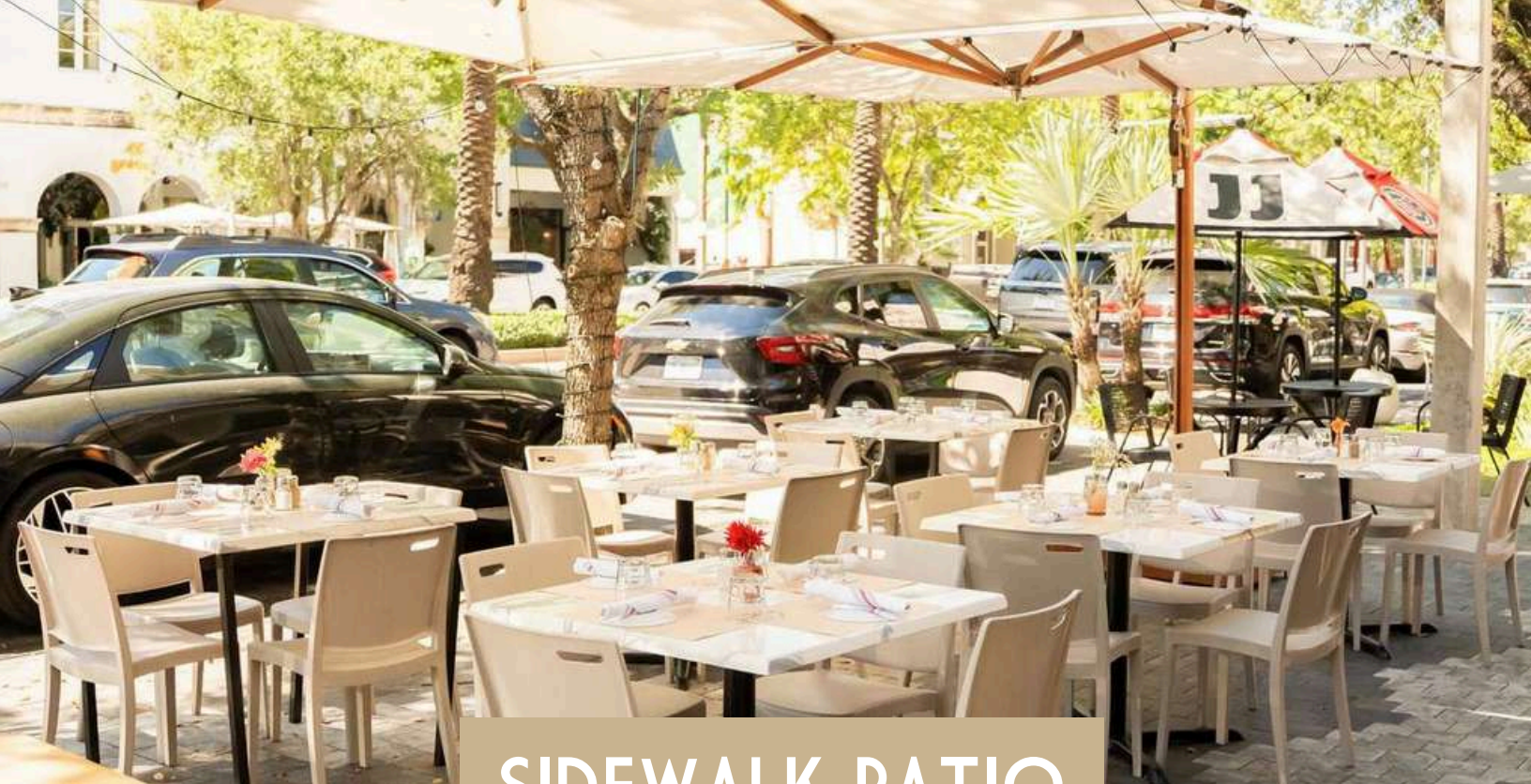
## COVERED TERRACE



MAX SEATED: 28 GUESTS

Great option for a pre event cocktail  
reception!





## SIDEWALK PATIO



MAX SEATED: 24 GUESTS

Please note the restroom is inside the main  
room





TIRAMISU



FETTUCCINE NERE





# CLASSICO

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 \$45***  
***+ 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 + \$5

*Grilled to your liking, served with mashed potatoes*

### BRANZINO ALLA LIVORNESE

*Branzino filet, tomato sauce, Taggiasca olives, capers, cherry tomatoes, oregano, served with asparagus*

## DOLCI

*Served individually | Preselect one*

### TIRAMISU

*Mascarpone cream, espresso-soaked lady fingers and cocoa*

### PANNA COTTA

*Lemon panna cotta, strawberry coulis*

***Price per person Lunch \$50 or Dinner \$65***

*+ service charge & tax*



MENUS WITH YOUR LOGO



PINSA GIULIA



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*

### 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 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*

### 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 | All three*

### TIRAMISU

*Mascarpone cream, espresso-soaked lady fingers and cocoa*

### PANNA COTTA

*Lemon panna cotta, strawberry coulis*

### SALAME AL CIOCCOLATO

*Salame shaped dark chocolate log*

*Price per person Lunch \$65 or Dinner \$80 + service charge & tax*



A close-up, warm-toned photograph of a smiling woman, likely a chef, wearing a white chef's coat and black gloves. She is pouring a vibrant orange liquid from a container into a white paper bag. The background is slightly blurred, showing a kitchen setting with a wooden cutting board and a metal container.

HOUSE-MADE.  
EVERY. SINGLE. TIME.





## BUYOUT AVAILABILITY

*Main room, covered terrace and sidewalk*



## OPEN BAR

*Optional*

*Wine, beer & soft drinks*

*2hr \$45pp | 3hr \$60pp*

*Wine, beer, cocktails & soft drinks*

*2 hr \$65 pp | 3 hr \$80 pp*



## TABLECLOTHS

*available in white for \$60*





## MIMOSA STATION

*Prosecco with mixers  
\$21 per person for 2 hours*



## LIVE MUSIC

*Options start at \$300  
You are also welcome to bring  
your preferred musician*



## AV & SPEAKER

*JBL speaker + 2  
microphones \$150*



# *Past Clients*

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

**HITACHI**

abbvie



***SUNOCO LP***

**GALDERMA**

EST. 1981







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

+1 786 723 67 80

*julie@graspagroup.com*

**GET A QUOTE TODAY**



MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH

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