

A warm, golden-toned photograph of a group of people celebrating at a restaurant. In the foreground, a woman in a blue dress holds up a glass of white wine. Next to her, a man in a white shirt smiles. Other people are visible in the background, some holding glasses. The table is set with white linens, glassware, and small floral centerpieces. The background features a brick wall and large windows. The overall atmosphere is festive and elegant.

**CELEBRATE THE
ITALIAN WAY IN
CORAL GABLES**

A photograph of a restaurant's main room. The room features a white brick wall on the left with several cured meats hanging from a rack. In the foreground, there are tables set with white tablecloths, plates, glasses, and small floral centerpieces. Several people are seated at the tables, and others are standing in the background. The room is lit by warm, pendant-style lights. A large, torn-edge paper graphic with the text "MAIN ROOM" is centered over the image.

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

SALUMERIA
104

MENU' CLASSICO

ANTIPASTI

Served individually | Choice of

CAESAR SALAD

Heart of Romaine, garlic crostini, Parmigiano Reggiano

ZUPPA DEL GIORNO

Soup of the day

ENTREE

Served individually | Choice of

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

*Mascarpone cream, espresso-soaked lady fingers and cocoa in
a smaller version of our classic dessert*

Price per person Lunch \$50
+ service charge & tax



MENU' GUSTOSO

ANTIPASTI

Served family style

SELEZIONE DI SALUMI & FORMAGGI

Charcuterie and cheese selection

EGGPLANT PARMIGIANA

Fried eggplant layers, baked with tomato sauce, mozzarella, basil

POLPETTE DI ANGELO

Meatballs stewed in tomato sauce, fresh ricotta cheese.

ENTREE

Served individually | Choice of

RICOTTA 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

BRANZINO ALLA MEDITERRANEA

*Branzino filet, grape tomatoes, taggiasca olives, capers, celery, oregano,
served with asparagus*

NY STEAK

10 oz Ny Strip, roasted potatoes (+7\$)

DOLCI

Served individually | Choice of

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

PANNA COTTA

Lemon panna cotta, strawberry coulis

Price per person Lunch \$54 or Dinner \$68

+ service charge & tax

MENU' MAGNIFICO

ANTIPASTI

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

POLPETTE DI ANGELO

Meatballs stewed in tomato sauce, fresh ricotta cheese.

CEASAR SALAD

Heart of romaine, garlic crostini, parmigiano reggiano frico

PINSA GIULIA

Roman-style flatbread with mortadella, stracciatella, pistachio

PRIMI

Served individually | Preselect one

RISOTTO AI PORCINI

Carnaroli rice, porcini mushrooms

RICOTTA CAVATELLI

Ricotta cheese cavatelli, tomato sauce, basil

RAVIOLI DEL SALUMIERE

Prosciutto ravioli with brown butter and sage sauce

SECONDI

Served individually | Choice of

BRANZINO ALLA MEDITERRANEA

*Branzino filet, grape tomatoes, taggiasca olives, capers, celery, oregano,
served with asparagus*

FILETTO DI MANZO

6 oz. sautéed center cut filet mignon, brandy demi-glace sauce, brown beech
mushroom, served with mashed potatoes*

MELANZANE ALLA 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*



MENUS WITH YOUR LOGO



PAST CLIENTS



A photograph of a restaurant interior. In the foreground, there's a wooden barrel repurposed as a planter with greenery. A chalkboard sign is visible on the left. In the background, several people are standing and talking near a bar area. The text "BUYOUT AVAILABILITY" is overlaid on a torn paper graphic in the center.

BUYOUT AVAILABILITY

A photograph of a restaurant interior featuring a white brick wall and a wooden banquette. In the foreground, a table is set with white linens, glassware, and folded napkins. The text "TABLECLOTHS" and "available in white for \$60" is overlaid on a torn paper graphic in the center.

TABLECLOTHS
available in white for \$60

**FOOD STATIONS
PASSED HORS D' OUEVRES**

AV & SPEAKER
JBL speaker + 2 microphones \$150



BAR PACKAGES

(OPTIONAL)

Wine, beer & soft drinks
2hr \$45pp | 3hr \$60pp

Wine, beer, cocktails & soft drinks
2 hr \$65 pp | 3 hr \$80 pp



THE CHEF

Chef Angelo Masarin and his team bring authentic Italian tradition to your celebration



SALUMERIA 104 | CORAL GABLES

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MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH

www.salumeria104.com