



THE PERFECT SETTING  
FOR YOUR EVENT

GET AUTHENTIC  
ITALIAN CUISINE IN  
CORAL GABLES

### OPENING HOURS

MON - THU | 12PM-9:30 PM

FRI - SAT | 12PM-10:30 PM

SUN | 12PM- 9PM

 117 MIRACLE MILE - CORAL GABLES, FL 33143

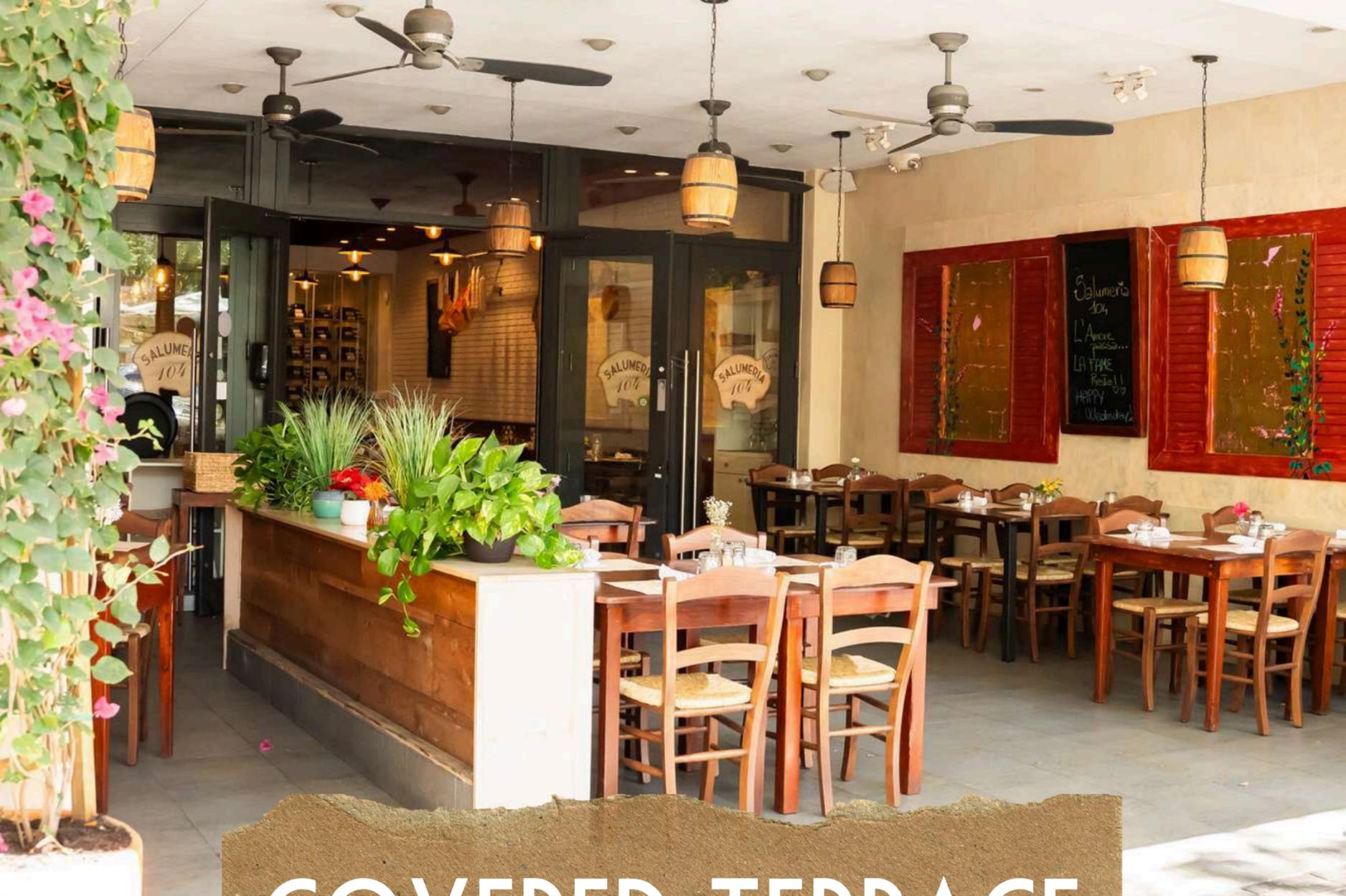


# MAIN ROOM



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

**PRIVATE AVAILABLE WITH AN F&B  
MINIMUM  
MAX SEATED: 50 GUESTS**

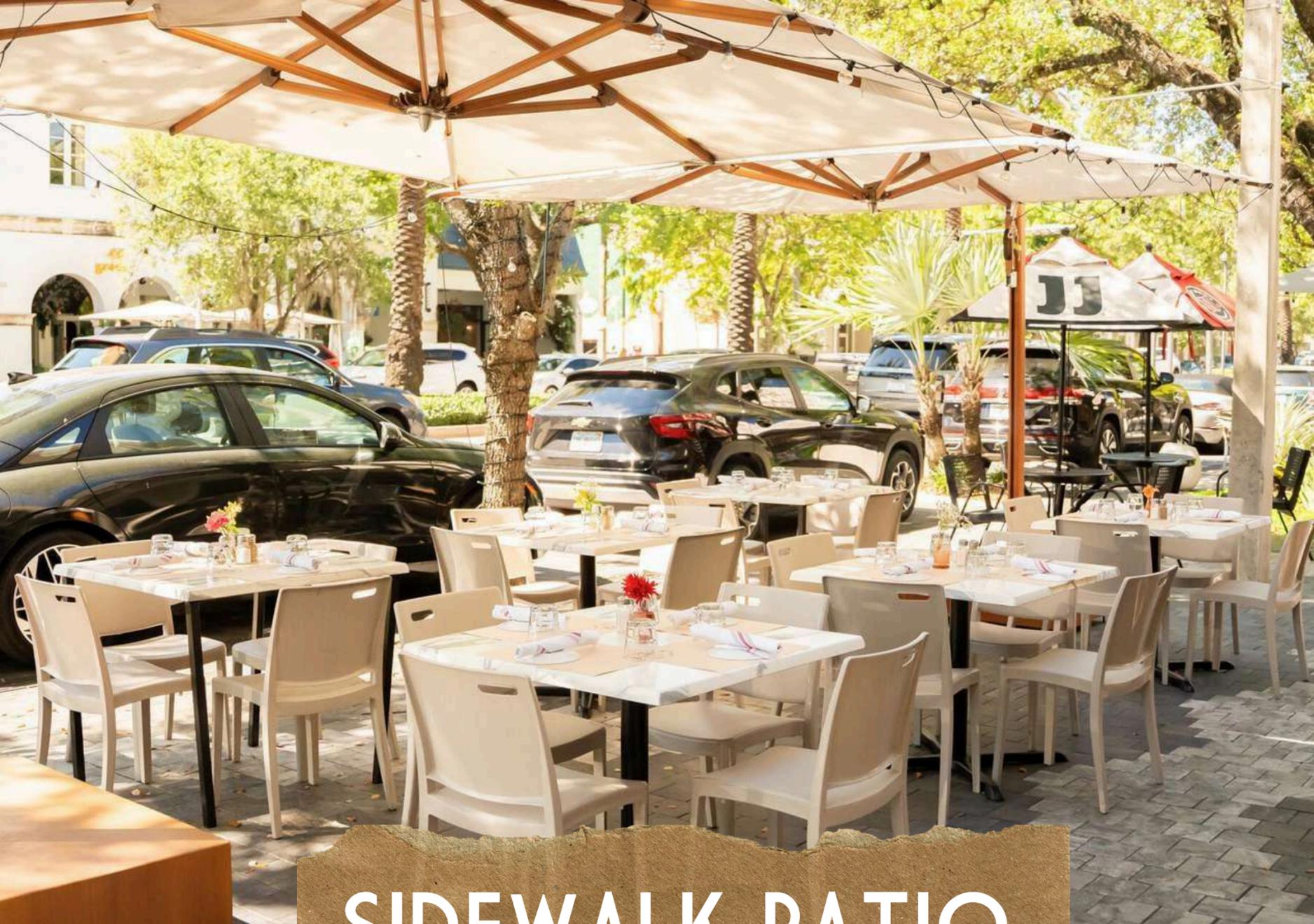


## COVERED TERRACE

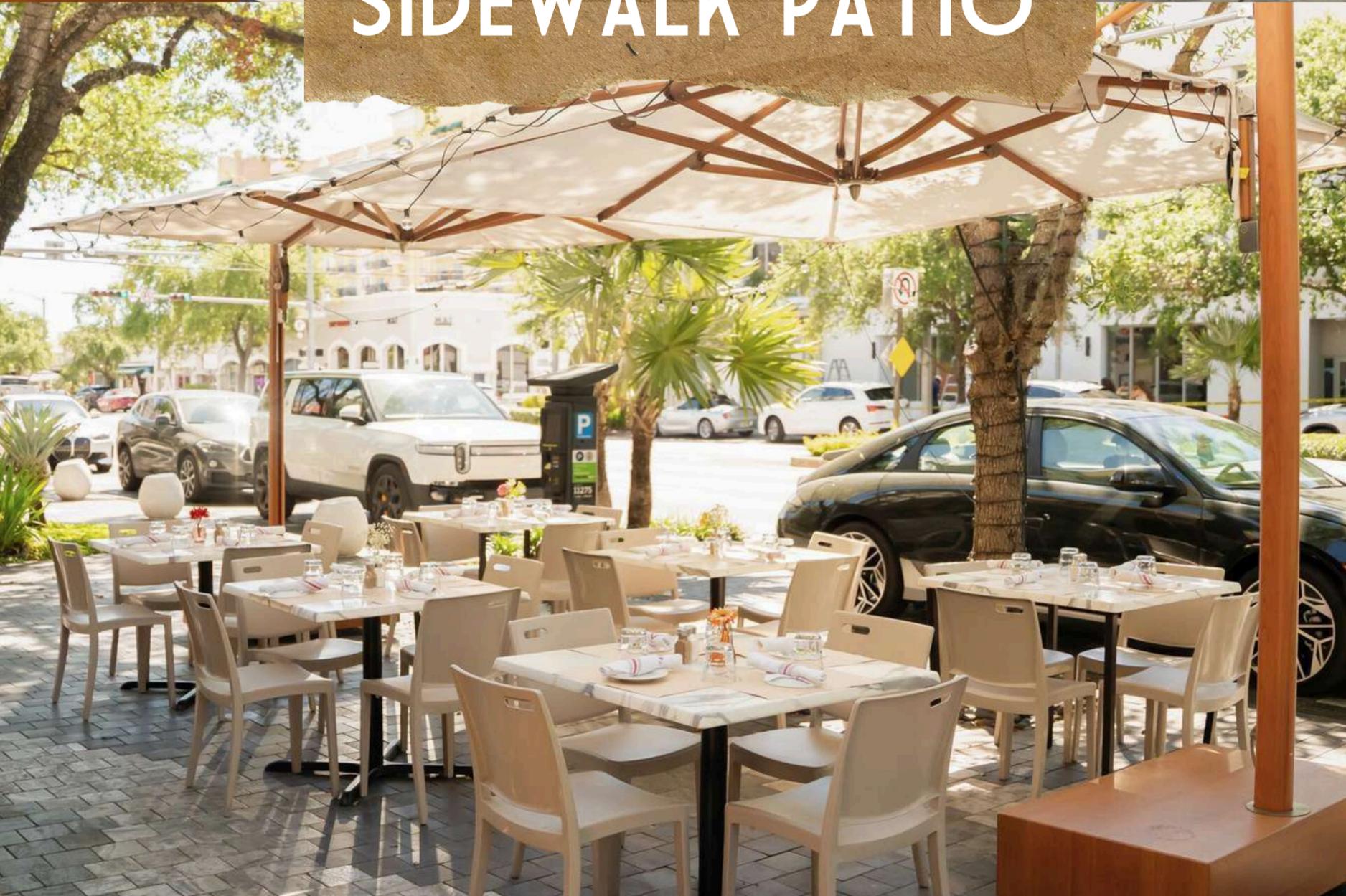


**SEMI- PRIVATE AREA  
MAXSEATED: 28GUESTS**

**PLEASE NOTE THE  
RESTROOM IS INSIDE THE MAIN ROOM**



# SIDEWALK PATIO



**ONLY AVAILABLE AS A PART  
OF A TOTAL BUYOUT  
MAXSEATED: 24GUESTS**



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, 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 + \$10

*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 Lunch \$45 or Dinner \$65\****

*+ service charge & tax*

PROSECCO STATION



MENUS WITH YOUR LOGO

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*

### 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 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*

### 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 Lunch \$65 or Dinner \$72\****

*+ service charge & tax*



HOUSE-MADE.  
EVERY. SINGLE. TIME.



## LIVE MUSIC

2 hr \$280 | 3 hr \$330



## OPEN BAR

Wine, beer & soft drinks  
1hr \$25pp | 2hr \$45pp



## HORS D'OEUVRES

*menu available*



## TABLECLOTHS

*& florals available*

# Past Clients

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

abbvie

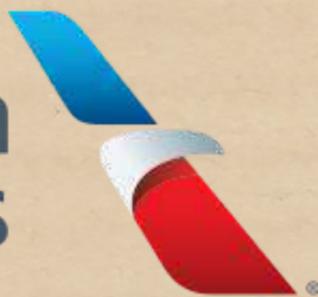
VISA

DELTA

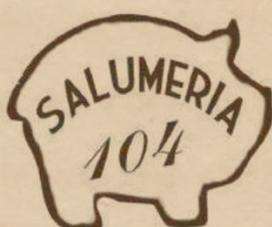
MetLife

ZURICH<sup>®</sup>

American  
Airlines



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





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 | CORAL GABLES

Julie Diaz

Event Coordinator

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*julie@graspagroup.com*

**GET A QUOTE TODAY**



MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH

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