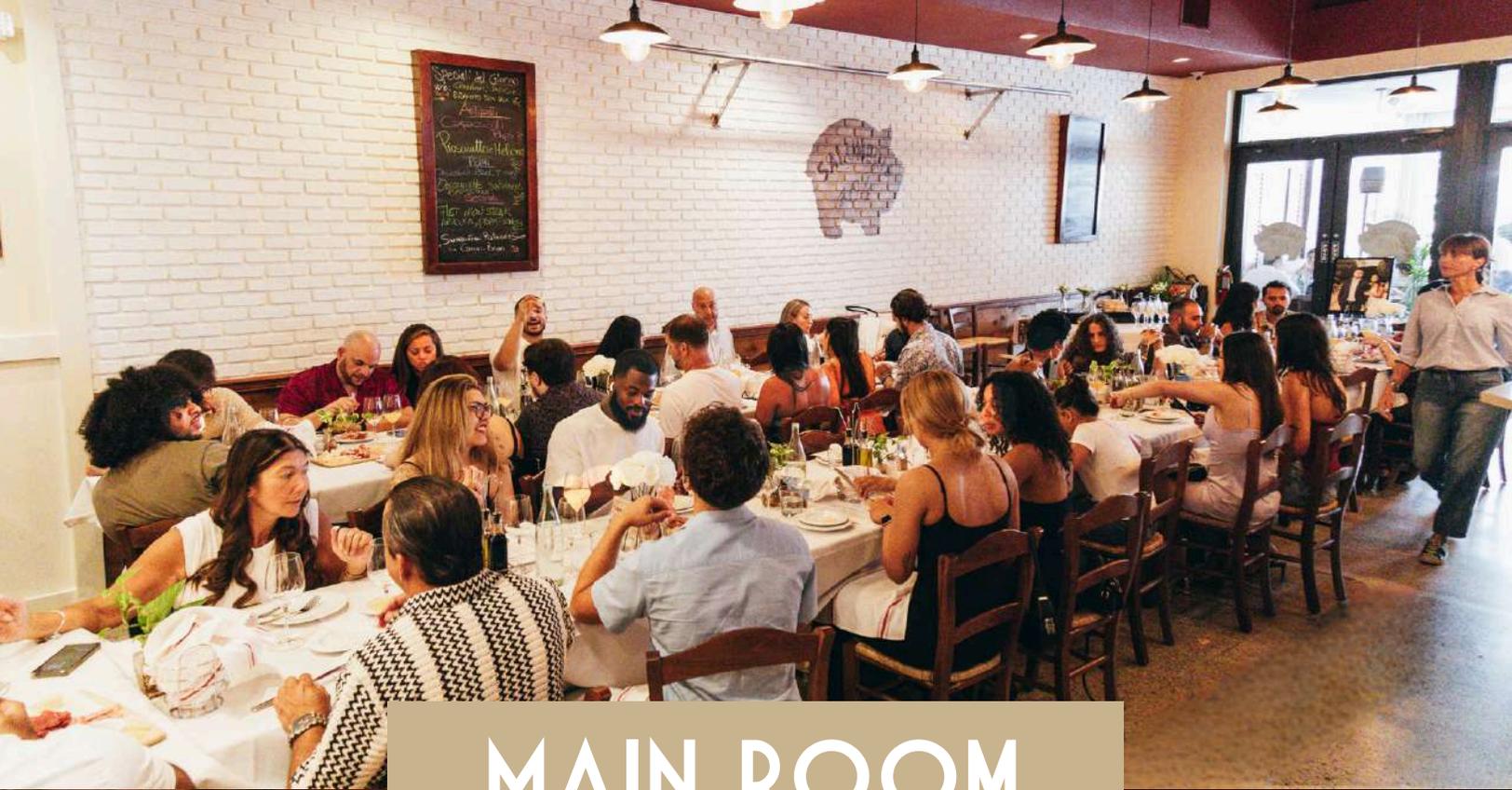




THE PERFECT SETTING
FOR YOUR EVENT

CELEBRATE THE
ITALIAN WAY IN
CORAL GABLES

117 MIRACLE MILE - CORAL GABLES, FL 33143



MAIN ROOM

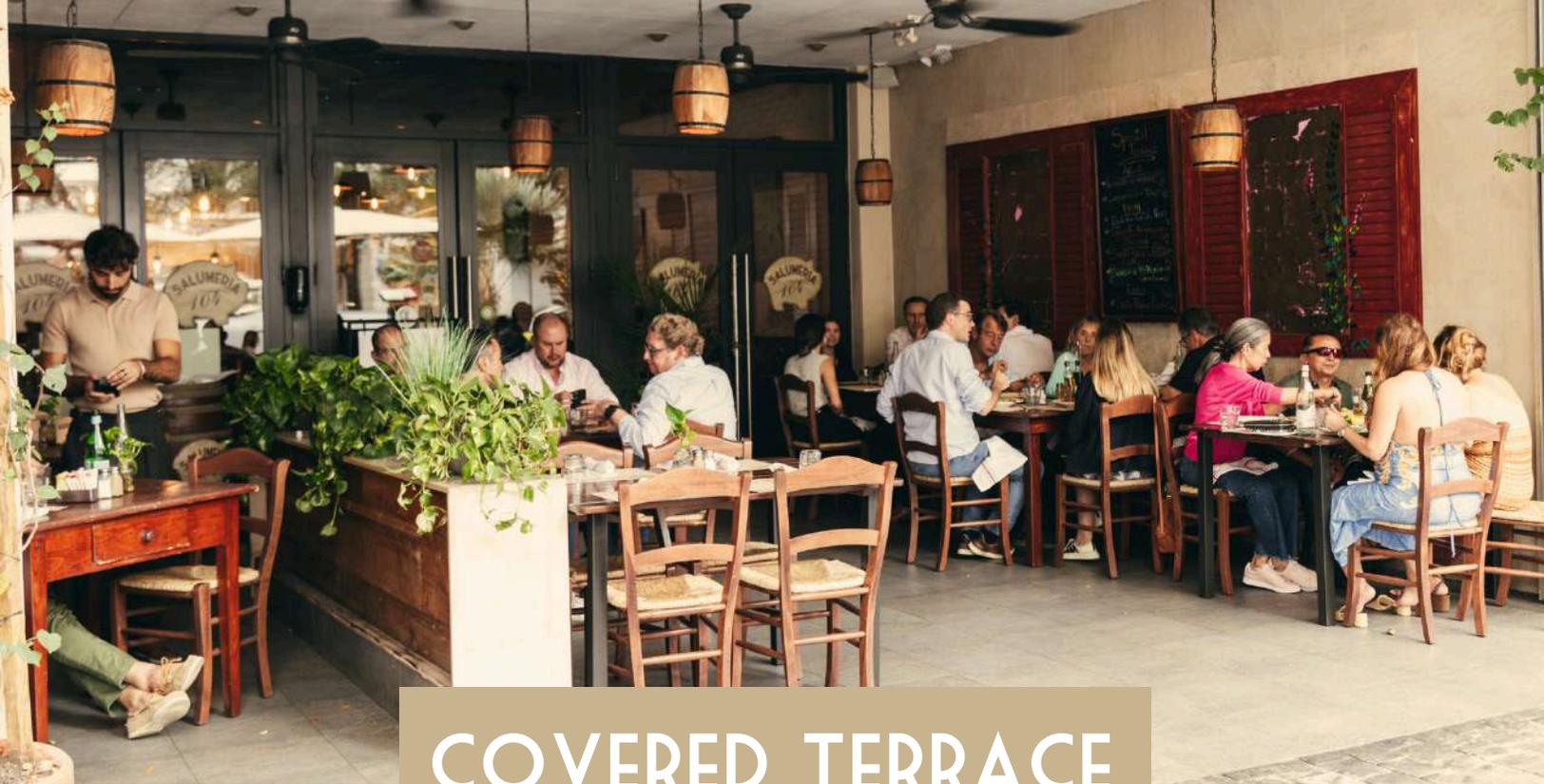


SEMI PRIVATE (SHARING WITH OTHER CUSTOMERS)

MAX SEATED: 30 GUESTS

PRIVATE AVAILABLE WITH AN F&B MINIMUM

MAX SEATED: 50 GUESTS

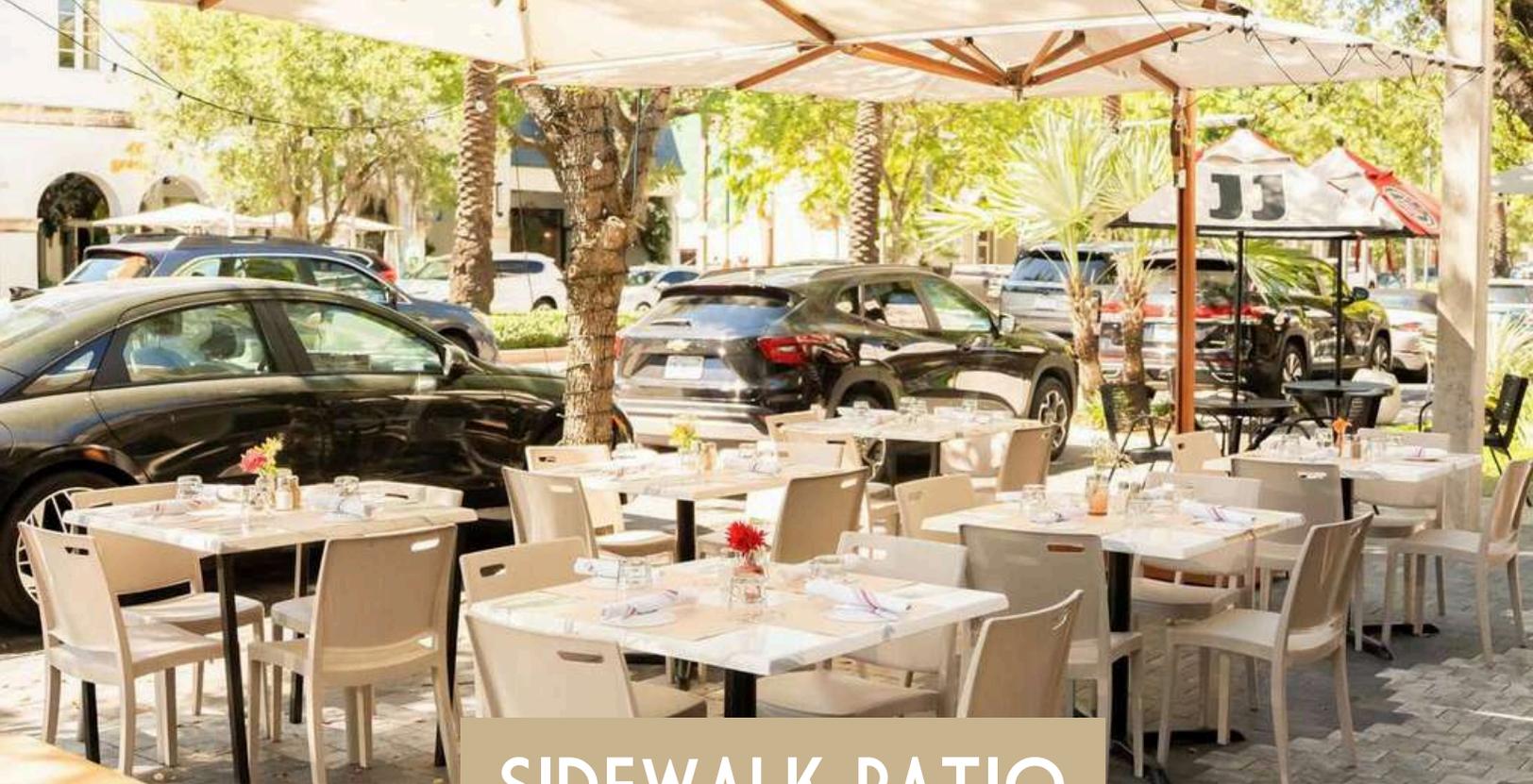


COVERED TERRACE

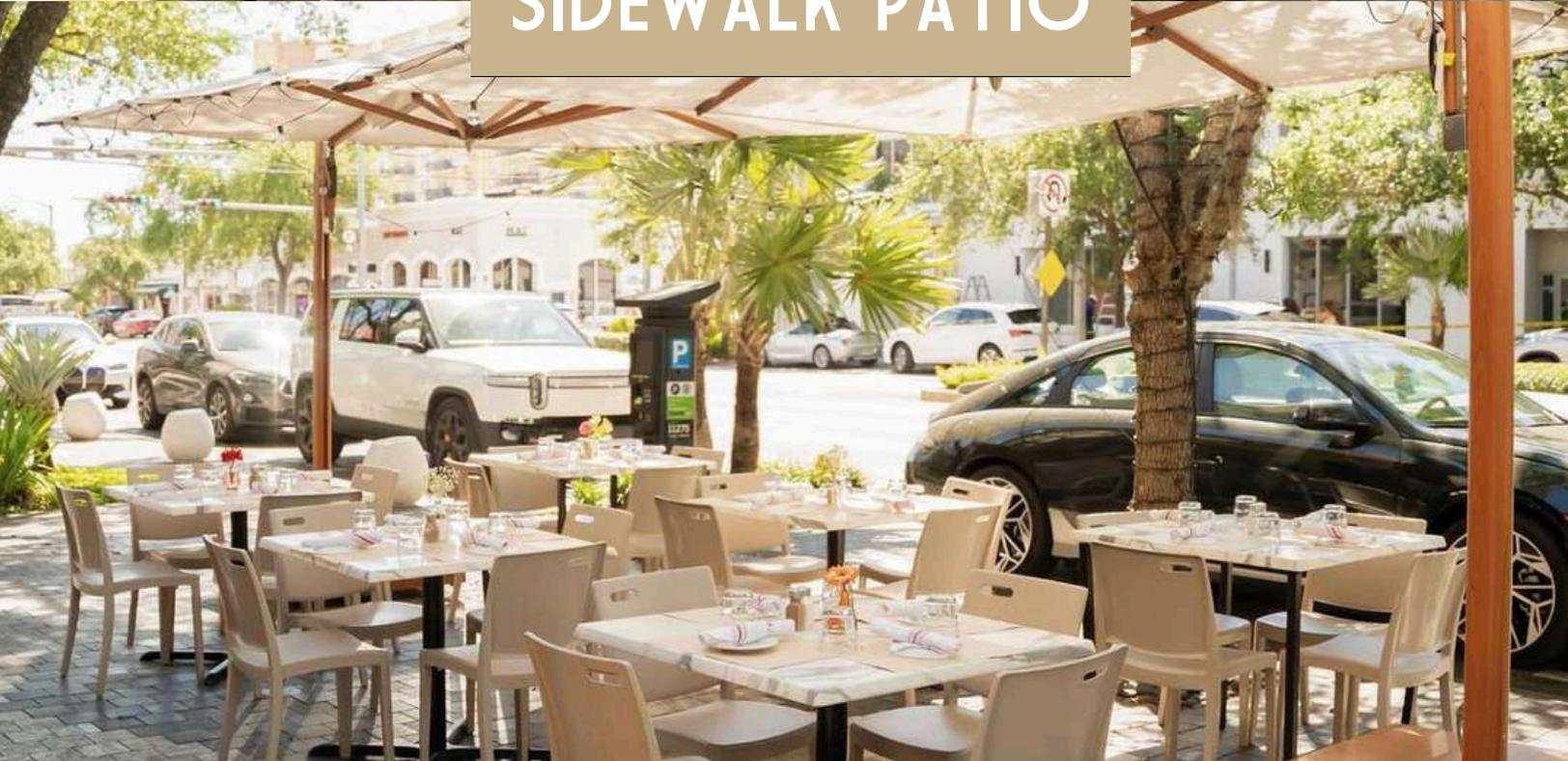


MAX SEATED: 28 GUESTS

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 | 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 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 | Choice of

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 photograph of a woman, likely a chef or food preparer, smiling warmly. She is wearing a white chef's jacket and black gloves. She is holding a large, clear plastic bag filled with a bright orange liquid, which she is pouring into a brown paper bag. The background is slightly blurred, showing what appears to be a kitchen setting with a wooden cabinet and a window with orange curtains. The overall mood is positive and professional.

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



VISA



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