



THE PERFECT SETTING  
FOR YOUR EVENT

# GET AUTHENTIC ITALIAN CUISINE IN ATLANTIC BEACH

## OPENING HOURS

MON | 5:30 PM - 9:30 PM

TUE- THU | 5PM - 10PM

FRI - SAT | 4 PM - 10:30 PM

SUN | 11 AM - 9:30 PM

📍 60 OCEAN BLVD, ATLANTIC BEACH, FL 32233





# MAIN ROOM



SEMI PRIVATE ROOM FOR UP TO 30

PRIVATE AVAILABLE WITH AN F&B MINIMUM

SEATED CAPACITY UP TO 60 GUESTS



# WINTER ROOM



WINTER ROOM CAPACITY UP TO 60 GUESTS\*

# PATIO



PATIO SEATED CAPACITY UP TO 30 GUESTS \*

**WINTER ROOM & PATIO ARE  
AVAILABLE AS A PART OF A  
TOTAL BUYOUT**



# 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*

### CAESAR SALAD

*Hearts of romaine, garlic croutons*

### VITELLO TONNATO

*Thinly sliced roasted veal covered with creamy tuna sauce and fried capers*

## 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*

### SHRIMP SKEWERS

*Shrimp, zucchini, onions, bell pepper, tartar sauce*

### NY STEAK

*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 \$104\*\***

**\*\* Beverages on consumption,  
+23% service charge and +7.5% tax**





TIRAMISU



FETTUCCHINE NERE



SALUMI



# 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*

### CAESAR SALAD

*Hearts of romaine, garlic croutons*

## 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 two*

### BRANZINO ALLA LIVORNESE

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

### FILET MIGNON

*100% grass-fed New Zealand Turner 6 oz. filet mignon\*, Valpolicella red wine sauce, served with truffle mashed potatoes*

### EGGPLANT PARMIGIANA

*Fried Eggplant layers, baked with tomato sauce, mozzarella, basil*

### OSSOBUCO

*Red wine braised pork ossobuco, served with mashed potatoes and herbs gremolada*

## 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 \$120\*\***

**\*\* Beverages on consumption,  
+23% service charge and +7.5% tax**













**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 | ATLANTIC BEACH

Julie Diaz

## Event Coordinator

+1 786 723 67 80

 [click to whatsapp](#)

*julie@graspagroup.com*



MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH

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