



CELEBRATE THE ITALIAN WAY IN ATLANTIC BEACH

60 OCEAN BLVD - ATLANTIC BEACH, FL 32233



SALUMI ROOM

PRIVATE ROOM AVAILABLE WITH AN F&B
MINIMUM

MAX SEATED: 50 GUESTS

SEMI PRIVATE ROOM OPTION
(SHARING WITH OTHER CUSTOMERS)

MAX SEATED: 25 GUESTS



WINTER ROOM

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

A photograph of a restaurant's front patio at night. The patio is paved with dark bricks and features several square tables with metal frames and dark wooden chairs. Large, ornate terracotta planters with relief carvings hold various plants, including a tall green shrub and flowering plants. A large, textured, light-colored sign with the words "FRONT PATIO" is placed in the center. The background shows the restaurant's entrance with large glass windows and a door, reflecting the interior lights. A blue awning with a scalloped edge is visible on the left, and a menu board is partially visible on the far left.

FRONT PATIO

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



MENU' CLASSICO

ANTIPASTI

Served family style, All three

POLPETTE DI ANGELO

Meatballs stewed in tomato sauce, fresh ricotta cheese

CAESAR SALAD

Hearts of romaine, garlic croutons

CALAMARI E GAMBERI

Lightly fried wild-caught calamari and shrimp, vegetables, marinara sauce

PRIMI

Served individually, Choice of

RIGATONI BOLOGNESE

Rigatoni pasta with classic Bolognese sauce

NY STEAK

10 oz Ny Strip, red wine demi glace, roasted potatoes

BRANZINO ALLA MEDITERRANEA

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

RICOTTA CAVATELLI

Ricotta cavatelli, tomato sauce and basil

DOLCI

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

Price per person \$88

+ service charge & tax

SALUMERIA
104

MENU' GUSTOSO

APPETIZERS

Served family style, All three

SELEZIONE DI SALUMI & FORMAGGI

Charcuterie and cheese selection

POLPETTE DI ANGELO

Meatballs stewed in tomato sauce, fresh ricotta cheese

CALAMARI E GAMBERI

Lightly fried wild-caught calamari and shrimp, vegetables, marinara sauce

SALAD

Served individually

CEASAR SALAD

Heart of romaine, garlic crostini

ENTREE

Served individually, Choice of

TAGLIATELLE BOLOGNESE

Tagliatelle pasta with classic Bolognese sauce

RICOTTA CAVATELLI

Ricotta cavatelli, tomato sauce and basil

NY STEAK

10 oz Ny Strip, red wine demi glace, roasted potatoes

BRANZINO ALLA MEDITERRANEA

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

SALMONE

Grilled salmon served with sauteed spinach

DOLCI

Served individually | Choice of

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

PANNA COTTA

Lemon panna cotta, strawberry coulis

Price per person \$104

+ service charge & tax

A wooden charcuterie board is the central focus, featuring a variety of Italian cured meats including salami and prosciutto, along with chunks of cheese and slices of bread. A small metal cup containing a dipping sauce sits on the board. The board is placed on a dark wooden table. In the background, a plate of food, a bottle of Panna beer, and a glass of white wine are visible. A yellow cloth bag with a green ribbon is also present. The text 'MENU' MAGNIFICO' is overlaid on the board in a white, sans-serif font, with a torn paper effect behind it.

MENU' MAGNIFICO

ANTIPASTI

Served family style | Preselect three

SELEZIONE DI SALUMI & FORMAGGI

Charcuterie and cheese selection

POLPETTE DI ANGELO

Meatballs stewed in tomato sauce, fresh ricotta cheese

CALAMARI E GAMBERI

Lightly fried wild-caught calamari and shrimp, vegetables, marinara sauce

BUFALA

Heirloom cherry tomatoes, basil pesto, EVOO

CAESAR SALAD

Hearts of romaine, garlic croutons

CHARBROILED OYSTERS

Half-dozen, Jospier roasted, garlic butter, grated Parmigiano and Romano cheese

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 Individually | Choice of

BRANZINO ALLA MEDITERRANEA

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

FILET MIGNON

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

PORK MILANESE

Pork chop Milanese served with arugula, tomatoes and shaved Parmigiano Reggiano frico

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 + service charge & tax



BAR PACKAGES

(OPTIONAL)

Wine, beer, prosecco & soft drinks

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

*Wine, beer, prosecco, well liquor,
cocktails & soft drinks*

2 hr \$55 pp | 3 hr \$80 pp



MENUS WITH YOUR LOGO



PAST CLIENTS





TABLECLOTHS

available in white for \$60



FOOD STATIONS



THE CHEF

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

LAYOUT



MAX SEATED CAPACITY

WINTER ROOM	50 GUESTS
PATIO	15 GUESTS
SALUMI ROOM	50 GUESTS
FRONT PATIO	15 GUESTS
FULL TOTAL BUYOUT	150 GUESTS



SALUMERIA 104 | ATLANTIC BEACH

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MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH

www.salumeria104.com