

A warm, golden-toned photograph of a group of people celebrating at a restaurant. In the foreground, a woman in a blue dress stands and raises a glass of white wine. A man in a white shirt stands next to her, smiling. Other people are seated at a long table in the foreground, which is set with white linens, glassware, and small floral centerpieces. The background shows a brick wall and large windows. The text "CELEBRATE THE ITALIAN WAY IN CORAL GABLES" is overlaid in the center in a bold, white, sans-serif font.

**CELEBRATE THE
ITALIAN WAY IN
CORAL GABLES**

A photograph of a restaurant's main room. The room has a warm, rustic feel with white brick walls and several large, dark, industrial-style pendant lights hanging from the ceiling. On the left, several cured meats (like ham or prosciutto) are hanging from a metal rack. In the center, a group of people are standing and talking. In the foreground, there are several long tables covered with white tablecloths, set with plates, glasses, and bottles. The overall atmosphere is cozy and inviting.

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





BUYOUT AVAILABILITY



TABLECLOTHS
available in white for \$60

**FOOD STATIONS
PASSED HORS D' OUEVRES**

AV & SPEAKER
JBL speaker + 2 microphones \$150

A photograph of a bar interior with multiple shelves of wine and beer bottles. The bottles are arranged neatly on dark metal shelves. A central text overlay is positioned over the middle shelves. The background shows a brick wall and some greenery.

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

Julie Diaz

Event Coordinator

+1 786 723 67 80

julie@graspagroup.com



MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH

www.salumeria104.com