

CELEBRATE THE
ITALIAN WAY IN
MIDTOWN



OPENING HOURS

MON-THU 12PM-10:30PM

FRI-SAT 12PM-11PM

SUN 12PM-10PM



104 ROOM

**SEMI PRIVATE ROOM
(SHARING WITH OTHER CUSTOMERS)
MAX SEATED: 20 GUESTS**

**PRIVATE AVAILABLE WITH AN F&B MIN
MAX SEATED: 26 GUESTS**



MAIN ROOM

SEMI PRIVATE (SHARING WITH OTHER
CUSTOMERS)

MAX SEATED: 30 GUESTS

PRIVATE AVAILABLE WITH AN F & B MINIMUM

TOTAL BUYOUT MAX SEATED: 45
GUESTS

A close-up photograph of a white ceramic plate filled with a dish of food. The dish consists of dark, curly noodles, large cooked shrimp, and red tomatoes. A piece of torn, light-brown paper is placed over the center of the plate, with the text "MENU' GUSTOSO" written in white capital letters. The plate has a brown border and the text "SALUMERIA 104" is visible on the rim. The background is a blurred wooden surface.

MENU' GUSTOSO

SALUMERIA
104

ANTIPASTI

Served family style | Preselect three

SELEZIONE DI SALUMI & FORMAGGI

Charcuterie and cheese selection

EGGPLANT PARMIGIANA

Fried eggplant layers, baked with tomato sauce, mozzarella, basil

BUFALA

Heirloom cherry tomatoes, basil pesto, EVOO

POLPETTE DI ANGELO

Meatballs stewed in tomato sauce, fresh ricotta cheese.

VERDE DEL CONTADINO

Arugula, cherry tomatoes, radish, carrots, shaved Parmigiano Reggiano, red wine vinaigrette

ENTREE

Served individually | Preselect three

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

DOLCI

Served individually | Choice of

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

PANNA COTTA

Lemon panna cotta, strawberry coulis

*Price per person \$72**

** Beverages on consumption, + service charge & tax*

MENU' MAGNIFICO

ANTIPASTI

Served family style | Preselect five

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 | Preselect two

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*



PERSONALIZED MENUS

AMD × **Lenovo**
together we advance_

 **ZURICH**

FERRING
PHARMACEUTICALS

 **MetLife**

abbvie

PAST CLIENT

HITACHI

 **DELTA**

**ESTÉE
LAUDER**
COMPANIES

TOM FORD

VISA

SUNOCO LP

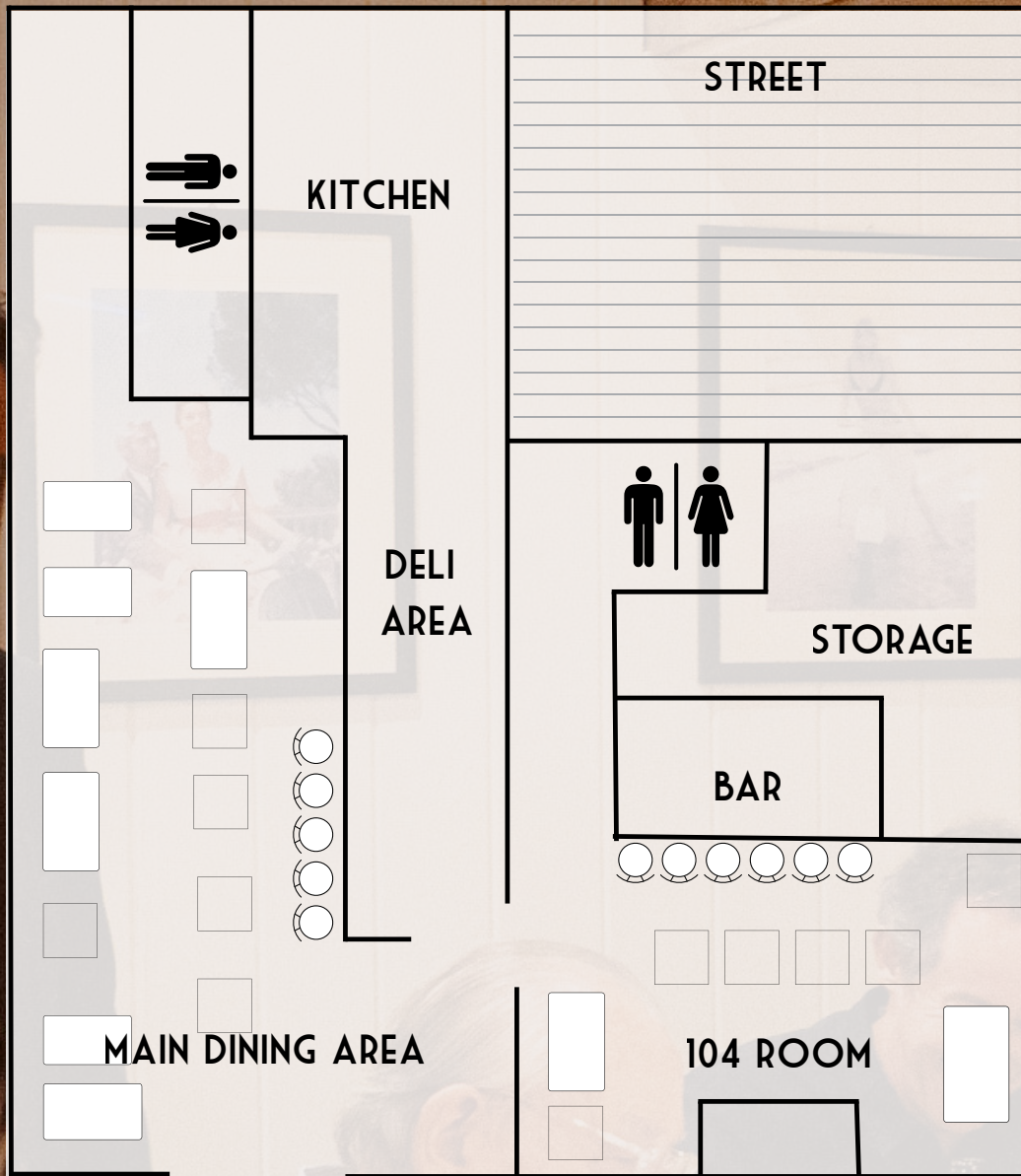
**American
Airlines** 



THE CHEF

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

LAYOUT



SEATED CAPACITY

MAIN DINING

50 GUESTS

104 ROOM

26 GUESTS

SALUMERIA 104 | MIDTOWN

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Event Coordinator

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MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH

www.salumeria104.com