



CELEBRATE THE ITALIAN WAY IN WESTON



A photograph of a restaurant interior. In the center, there is a large, dark wood hutch or cabinet with glass doors on top and drawers below. On top of the hutch are several decorative items, including a bottle and some boxes. To the left and right of the hutch are long wooden tables set with white plates, glasses, and napkins. The chairs are wooden with light-colored seats. The floor is made of light-colored wood. In the background, there is a doorway with an "EXIT" sign above it. The overall atmosphere is warm and rustic.

OPENING HOURS

MON-THU 12PM-10PM
FRI-SAT 12PM-11PM
SUN 12PM-9:30PM



VIP ROOM

Our private event SPACE is available for full room buyouts or smaller section reservations.

- 85" TV available for presentations with HDMI cable
- Full Private Room Buyout Available for any group size
(Subject to food & beverage minimum or room fee)



MAIN ROOM

AVAILABLE AS A PART OF A TOTAL BUYOUT
MAX SEATED: 75 GUESTS



MENU' CLASSICO

APPETIZERS

Served family style

SELEZIONE DI SALUMI & FORMAGGI

Charcuterie and cheese selection

MARGHERITA PIZZA

Tomato sauce, mozzarella, basil

CALAMARI E GAMBERI

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

ENTREE

Served individually, Choice of

RIGATONI BOLOGNESE

Rigatoni pasta with classic Bolognese sauce

CHICKEN PARMIGIANA

*Breaded chicken breast, marinara sauce, mozzarella,
served with spaghetti al pomodoro*

SALMONE

Grilled salmon served with sauteed spinach

DOLCI

Served individually

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

Price per person

Lunch \$50 Dinner \$60

+ service charge & tax



MENU' GUSTOSO

APPETIZERS

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

CHICKEN PARMIGIANA

Breaded chicken breast, marinara sauce, mozzarella, served with spaghetti al pomodoro

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 one

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

PANNA COTTA

Lemon panna cotta, strawberry coulis

Price per person \$70

+ service charge & tax



MENU' MAGNIFICO

APPETIZERS

Served family style

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

CAESAR SALAD

Heart of romaine, garlic crostini

ENTREE

Served individually

FETTUCCINE NERE

Black ink Fettuccine, wild caught shrimp, garlic, Calabrian chili oil, tomato sauce

FILETTO DI MANZO

6 oz. sautéed center cut filet mignon, brandy demi-glace sauce,
brown beech mushroom, served with mashed potatoes*

CHICKEN PARMIGIANA

Breaded chicken breast, marinara sauce, mozzarella, served with spaghetti al pomodoro

CHICKEN MILANESE

Breaded chicken breast, arugola, tomatoes, shaved Parmigiano Reggiano

SALMONE

Grilled salmon served with sauteed spinach

DOLCI

Served family style | All three

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

CANNOLI

Crispy cannoli filled with fresh ricotta mix

NUTELLINO

Nutella stuffed calzone-style pizza

Price per person \$88 (Includes soft drinks)

+ service charge & tax



MENUS WITH YOUR
LOGO

GALDERMA
EST. 1981

AMD × **Lenovo**
together we advance_

Z ZURICH®

FERRING
PHARMACEUTICALS

Pfizer

HITACHI

abbvie

PAST CLIENTS

TOM FORD

DELTA

ESTÉE
LAUDER
COMPANIES

BAYER

VISA

SUNOCO LP

Douglas Elliman

American Airlines



TABLECLOTHS
available in white for \$60





BAR PACKAGES

(OPTIONAL)

Wine, beer, prosecco & soft drinks

2 hr \$45 pp | 3 hr \$55 pp

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

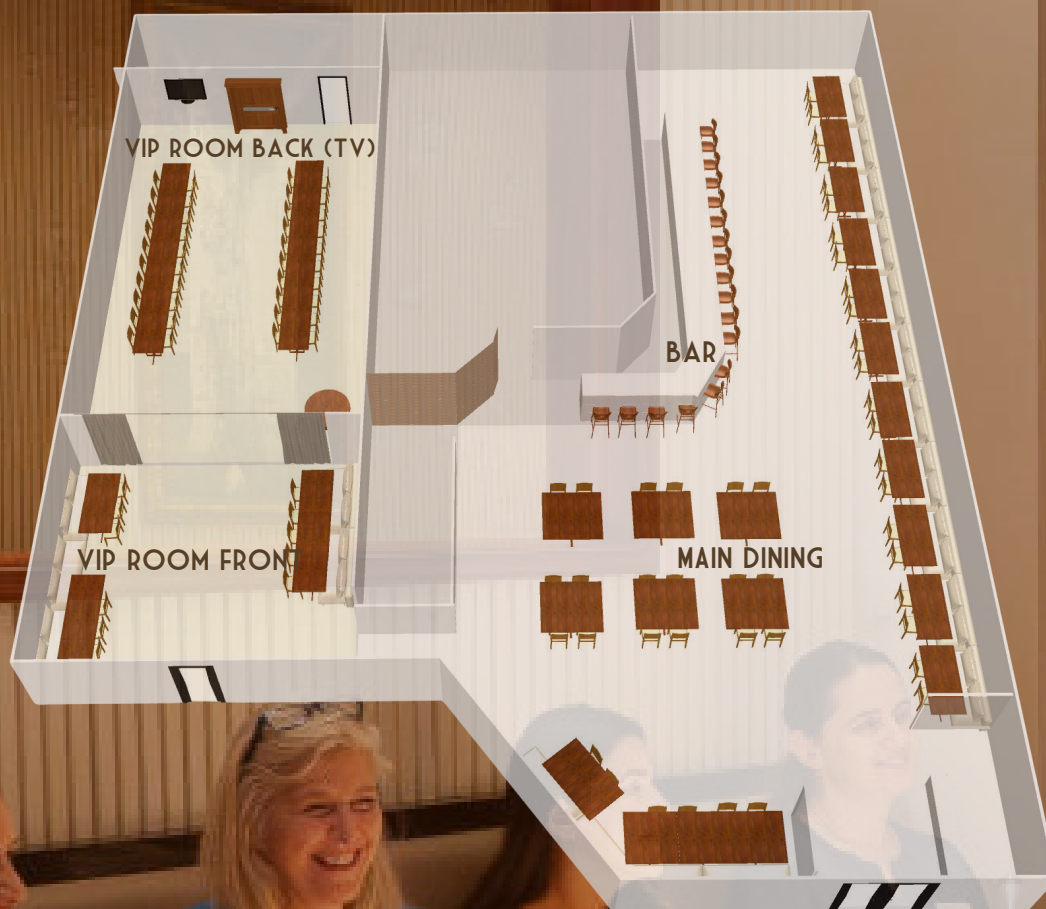
2 hr \$55 pp | 3 hr \$65 pp



THE CHEF

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

LAYOUT



SEATED CAPACITY

ENTIRE VIP ROOM	66 GUESTS
VIP ROOM BACK (TV)	42 GUESTS
VIP ROOM FRONT	24 GUESTS
MAIN DINING	75 GUESTS
TOTAL VENUE BUYOUT	141 GUESTS



SALUMERIA 104 | WESTON

Julie Diaz

Event Coordinator

+1 786 723 67 80

julie@graspagroup.com



MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH

www.salumeria104.com