

SALUMERIA ROSI

brunch

UOVA STRAPAZZATE ALLA CARBONARA 22

scrambled eggs cooked with crispy pork guanciale and pecorino served with toasted tuscan bread, french fries and a market greens salad (add fresh shaved truffle 15)

UOVA AFFOGATE 23

two poached eggs served over choice of sautéed spinach **OR** italian imported ham, smoked salmon **OR** prosciutto on lightly toasted focaccia, topped with hollandaise, shaved parmigiano reggiano and bomba sauce, served with home fries & a market greens salad

UOVA AL FUNGHI (V) 21

fried eggs with sautéed mushrooms topped with shaved parmesan, served with toast, french fries & market greens salad (add fresh shaved truffles \$15)

SIGNATURE CHEESEBURGER 27

bianco bun, 100% grassfed New Zealand black Angus patty, smoked scamorza cheese, sun-dried tomato mayonnaise, lettuce, tomatoes, pickles served with french fries & market greens salad (add egg +2, bacon +2.50)

UOVA AL PURGATORIO (V) 23

two fried eggs over our signature tomato sauce served with toasted tuscan toast, home fries and a market greens salad

RICOTTA PANCAKES (V) 21

fluffy ricotta pancakes served with honey, whipped cream and mixed berries

FRITTATA DI SPINACI (V) 19

spinach and sun-dried tomato frittata topped with shaved parmigiano reggiano and served with tuscan toast, home fries and a market greens salad

ENGLISH BREAKFAST 22.5

*2 eggs any style - fried | poached | scrambled
choice of one - salumeria's bacon | grilled ham
or 24 months prosciutto di parma*

served with tuscan toast, home fries and a market greens salad

sides

SALUMERIA'S BACON	6	GRILLED HAM	6
5oz SKIRT STEAK	17	24mo. PROSCIUTTO DI PARMA	10
GARDEN SALAD	12	HOME FRIES	9

(V) Denotes vegetarian option menu item

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Automatic Gratuity of 20% will be added to parties of 6 or more

PICK YOUR PROSECCO

MIMOSA	13	BELLINI	13
LEMON FRESH	13	KIR ROYALE	13
CHERRY JUBILEE	13	ELDERFLOWER	13

cocktails

GIAVA

18

Milano Vodka, Espresso, Borghetti, Averna, Chocolate Bitters

TUSCAN MARY

15

Milano Vodka, signature bloody mary mix, spietze forte spices, calabrian peppers

SPRITZ

16

hugo • St Germain, lime, mint, prosecco

rosita • Campari, lemon, rose prosecco

tramonto • Cardamaro, Cocchi Americano, Pruno Lambrusco

MOCKTAILS

PHONY NEGRONI • On the rocks with an Orange Peel 13

MOJITO AL ROSEMARINO • Mint, Rosemary, Lime, Sprite, and Soda 10

IL CAMINO • Cranberry, orange, ginger beer, coca cola, cinnamon 10

DRINKS

7

galvanina organic sodas

CLEMENTINA

Clementine

ARANCIA ROSSA

Blood Orange

POMPELMO

Grapefruit

CHINOTTO

Bitter Cola

LIMONATA

Italian Lemon

MELOGRANO

Pomegranate

HOMEMADE LEMONADE 6.50

COFFEE

ESPRESSO	5.00	LATTE	6.50
DOUBLE ESPRESSO	6.50	MOCHA	7.25
MACCHIATO	5.50	ICED COFFEE	5.50
AMERICANO	5.25	TEA	5.25
CAPPUCCINO	6.50	HOT CHOCOLATE	7.25

HOME-MADE BISCOTTI PLATE

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