

SALUMERIA ROSI

ANTIPASTI

PROSCIUTTO CON PISTACCHIO 19
aged prosciutto di Parma & fresh mozzarella di bufala topped with toasted pistachio

RICOTTA WITH ITALIAN PEACHES (V) 17.5
creamy ricotta mixed with walnuts and honey, peaches and balsamic reduction

BRESAOLA E ARUGULA 22
bresaola, carpaccio style, topped with arugula, tossed in lemon dressing & shaved parmigiano reggiano

BRUSCHETTA CON BURRATA E ANCHOVIES 18
four pieces of crostini topped with fresh burrata, Armatore anchovies & lemon zest

ASPARAGI E BURRATA (V) 18.5
sliced asparagus & celery salad with sundried tomatoes and fresh burrata

ROASTED PEPPERS WITH ANCHOVIES 15
marinated anchovies served over roasted peppers, capers, arugula, garlic & pesto

assaggi dal bancone

SELEZIONE MISTA
our salumiere's selection of meats, cheeses and accompaniments
38 | 58

SELEZIONE ABBONDANZA
eight different sliced meats topped with olives, artichoke hearts, grilled mushrooms, sundried tomatoes, parmigiano reggiano, taralli crackers & grissini
80

TUNA TARTARE
yellowfin tuna tartare and shaved radishes over sliced cucumber, drizzled with mango sauce
19.5

i fritti
SUPPLÌ
two or three lightly breaded rice crocchette stuffed with chef's choice of seasonal ingredients
16/22.5

CARCIOFI FRITTI (V)
two or three crispy fried artichoke hearts over cacio e pepe cream
19.5/27

salads

INSALATA MISTA (V) 16
local organic market greens tossed in a lemon dressing with shaved parmigiano reggiano

INSALATA CAPRESE (V) 21
fresh mozzarella di bufala, chunk beefsteak tomatoes, basil, taggiasca olives and borretana balsamic onion (add anchovies +4)

INSALATA DI ASPARAGI (V) 18
blanched asparagus spears, arugula, sliced radish and scallions, grated Parmigiano Reggiano, free range organic shredded boiled egg topped with lemon dressing

SALUMERIA'S SIGNATURE SALAD 18.5
our signature warm salad of market greens, radicchio & soft-scramble free range organic eggs with prosciutto & pork pancetta

INSALATA DI SPINACI E MELOGRANO (V) 17.5
spinach, pomegranate seeds, kalamata olives and roasted walnuts tossed in lemon dressing topped with crumble goat cheese

HOUSE CAESAR SALAD 18
little gem lettuce, butter croutons, crispy pork guanciale, mixed with our signature caesar dressing, topped with shaved parmigiano reggiano (add anchovies +4 / add organic chicken breast +12)

salumi

- 8 -

SOPPRESSATA (dolce or piccante)
CACCIATORINO (dolce, piccante or truffle)
PROSCIUTTO SAN DANIELE
PARMACOTTO
PARMACOTTO CON ROSMARINO
MORTADELLA CON PISTACCHIO
PORCHETTA

- 10 -

SALAME FELINO
SPECK
PROSCIUTTO DI PARMA 24 mo
BRESAOLA
COPPA (dolce or piccante)
SALAME CALABRESE
FINOCCHIONA
PANCETTA PIACENTINA DOP

a la carte

- 10 -

TALEGGIO (Lombardia)
GORGONZOLA DOLCE (Lombardia)
FONTINA VAL D'AOSTA (Aosta)
ASIAGO (Veneto)
FIORE PICCANTE (Sardegna)
GORGONZOLA PICCANTE (Lombardia)
PECORINO TOSCANO (Aged)

- 12 -

formaggi

- 13 -

SMOKED SCAMORZA (Campania)
MOZZARELLA DI BUFALA (Campania)
BURRATA (Puglia)
MOLITERNO AL TARTUFO (Sardegna)
BRUNET (Piemonte)
LATUR (Piemonte)
ROBIOLA (Piemonte)
PARMIGIANO REGGIANO D.O.P. 48 mo

sides

SUNDRIED TOMATOES
- 7 -

MARINATED PEPPERS
- 6 -

GIGANTE BEANS
- 6 -

GRILLED MUSHROOMS
- 6 -

MIXED OLIVES
- 7 -

MARINATED ARTICHOKE
- 8 -

PROSCIUTTO PUFFS
- 6 -

GRISSINI
- 5 -

WHITE ANCHOVIES
- 8 -

MARINATED BROCCOLI RABE
- 8 -

BALSAMIC CIPOLLINE
- 7 -

PASTA

gluten-free option available

SPAGHETTI AI TRE POMODORI (V) 19.5/30
D.O.P San Marzano tomato sauce, cherry tomatoes & Corbara tomatoes with fresh basil

ORECCHIETTE SALSICCIA E BROCCOLI 19.5/30
house-made fennel sausage, broccoli rabe, sun dried & cherry tomatoes, topped with parmigiano reggiano

RIGATONI ALLA SALUMERIA 19.5/30
our signature blend of cured meats in a D.O.P. San Marzano tomato sauce, topped with pecorino romano

GNOCCHI AL TARTUFO (V) 42
mixed mushrooms & truffle filled gnocchi tossed in a parmigiano reggiano butter sauce (add truffle +13)

SPAGHETTI ALLA CARBONARA 20/31
pecorino romano, parmigiano reggiano & fresh egg yolk mixed with black peppercorn, topped with crispy pork guanciale

FUSILLI AL PESTO GENOVESE (V) 19.5/30
traditional Genovese fresh basil pesto with string beans & potatoes, topped with parmigiano reggiano

LASAGNA 19.5/30
our signature house-made lasagna in a Berkshire pork and New Zealand beef ragù & béchamel topped with parmigiano reggiano

RISOTTO AGLI ASPARAGI (V) 19/28
carnaroli rice with asparagus purée, lemon stracciatella cream and shaved asparagus

pesce

ORATA
pan seared sea bream over zucchini basil purée served with sautéed cherry tomatoes and snow peas
28

SAUTÈ DI COZZE
sautéed mussels in a D.O.P. San Marzano tomato, garlic & parsley broth or with pork pancetta in a white wine, garlic, butter & parsley broth
26

POLPO GRIGLIATO
charred octopus over a red pepper sauce, eggplant caviar and fried capers
29

VERDURE

BROCCOLINI (V)
sautéed with garlic and chili flakes
14.5

ASPARAGI BIANCHI (V)
poached white asparagus in butter with chives
14

SWISS CHARD (V)
sautéed with garlic oil
14

CAPONATA (V)
sweet-and-savory sicilian eggplant relish served cold with red and yellow peppers, onions, olives, capers, celery & herbs
14

CARNE

MANZO 29.5/41
grilled, 5oz or 8oz prime skirt steak served with roasted fingerling potatoes & herb mayonnaise

BRACIOLA DI MAIALE 27
pan seared marinated 10oz pork chop served with watercress and candied walnuts salad tossed in lemon dressing

COTOLETTA ALLA MILANESE 37.5/65
breaded milk-fed french veal cutlet or a bone-in loin for two served under an arugula, roasted apples, cherry tomato salad with shaved parmigiano reggiano

PORCHETTA SANDWICH 22.5
herbed pork loin sandwich with provolone, pickles & hot calabrese red pepper sauce

SALSICCIA 21.5
house-made fennel sausage served with heirloom beans, broccolini, sautéed cherry tomatoes & roasted shallots

NEW ZEALAND LAMB CHOPS 36/45
two or three grilled 100% grass-fed lamb chops over sautéed chard and pea mint purée

DAILY SPECIALS

monday

GREEN PAPPARDELLE 🍷

house-made spinach pappardelle in a light tomato sauce topped with fresh marscapone cheese

tuesday

SPAGHETTI ALLE VONGOLE

spaghetti tossed in New Zealand cockles, butter, parsley, garlic and chili flakes

wednesday

LINGUINE ALLA PUTTANESCA

D.O.P. San Marzano tomato sauce with spicy pork nduja, cherry tomatoes, olives & capers, topped with pecorino romano

thursday

CACIO E PEPE 🍷

house-made spaghetti with pecorino romano, parmigiano reggiano and black pepper

friday

CAMPANELLE AL RAGÚ

house-made campanelle in a Berkshire pork and New Zealand beef ragú

saturday

POLPETTE

three house-made meatball with fresh ground Berkshire pork, served over warm soft polenta topped with tomato sauce and parmigiano reggiano

sunday

BUCATINI AL'AMATRICIANA

house-made bucatini cooked in a D.O.P. San Marzano tomato sauce with crispy pork guanciale topped with pecorino romano

BIO SICILIA ORGANIC SODA

7

CHINOTTO
Bitter Cola

ARANCIA ROSSA
Blood Orange

ARANCIATO
Orange

MANDARINO
Clementine

COCKTAILS

EUCALIPTO 19

Agricole Gin, Genepy, Egg White, Lime, Eucalyptus

PAPER PLANE 20

Bourbon, Aperol, Amaro Nonino, Lemon

CETRIOLINO 19

Banfi Grappa, St Germain, Doulin Dry, Cucumber, Lavender, Lime and Agave

SANGRIA DI MELE 18

Jack Apple, Limoncello, Peach Puree, Pinot Grigio, Peach Liquor

LIMONE PEPATO 18

Herradura, Lime, Triple Sec, Agave, Peppercorn

APEROL GIMLET 17

Milano Vodka, Triple Sec, Lime, Prosecco, Aperol

SPRITZERS

- 17 -

ROSITA • Sparkling Rose, Campari, Lemon

TRAMONTO • Pruno Lambrusco, Cochi Americano, Cardamaro

HUGO • St Germain, Mint, Lime, Simple and Prosecco

MOCKTAILS

PHONI NEGRONI • On the rocks with an Orange Peel 15

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

PEPPINO • Cucumber, Lime, Agave, and Soda Water 10

BIRRE

FORST LAGER

Crisp and Refreshing 5.8% 10

FORST DOPPLEBOCK

Dark Amber, Velvety, Intense 12

DOLOMITI ROSSA

Creamy Double Malt 12

ESTRELLA

N/A Beer, Galicia 12

vini rossi

HOUSE RED •	13 52
GROPPELLO 2019 • <i>La Costa, Veneto</i>	15 59
BARBERA 2021 <i>Villa Sparina, Piemonte</i>	16 63
ETNA ROSSO DOC 2021 <i>Tascante, Ghiaia Nera, Sicily</i>	17 67
CHIANTI CLASSICO DOCG 2021 <i>Peppoli, Antinori, Toscana</i>	20 78
VALDISANTI 2019 <i>Cabernet & Sangiovese, "Super Tuscan", Tolaini, Tuscany</i>	26 101
BRUNELLO DI MONTALCINO 2018 <i>Poggio Alto, Tuscany</i>	29 113
PRIMITIVO ORION 2022 <i>Salento, Masseria Il Veli, Puglia</i>	53
AGLIANICO 2021 <i>Orneta Irpinia, Campania</i>	56
NEBBIOLO 2020 <i>Cascina, Principino, Langhe</i>	68
MONTEPULCIANO D'ABRUZZO RISERVA 2019 <i>Spelt, la Valentina</i>	72
VALPOLICELLA CLASSICO 2021 <i>Montecariano, Veneto</i>	75
GRIGNOLINO DOC 2022 <i>Castello Di Neive, Piemonte</i>	80
CANNONAU RISERVA 2020 <i>Pala, Sardegna</i>	85
ROSSO DI MONTALCINO 2020 <i>Celestino Pecci, Tuscany</i>	92
BAROLO, MONTE DI STEFANO 2018 <i>Cascina Vengore, Piedmont</i>	105
BRUNETTI (SUPER TUSCAN) 2019 <i>Azienda Agricola Elisabetta, Cecina, Toscana</i>	120
AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2019 <i>Remo Farina, Veneto</i>	130
PROMIS 2021 • <i>Ca'Marcanda Magari, Gaja, Tuscany</i>	152
BRUNELLO DI MONTALCINO DOCG 2018 <i>Val di Suga, Tuscany</i>	180
MONTIANO 2019 • <i>Famiglia Cotarella, Lazio</i>	220
TIGNANELLO 2019 <i>Antinori, Tuscany</i>	450

vini bianchi

HOUSE WHITE	13 52
VENETO BIANCO 2021 <i>Passione e Sentimento, Veneto</i>	14 56
PINOT GRIGIO 2022 <i>Scarbolo, Friuli</i>	15 59
ETNA BIANCO <i>Tascante, Ghiaia Nera, Sicily</i>	16 63
GAVI 2022 <i>Villa Sparina, Piemonte</i>	17 67
FALANGHINA 2022 • <i>San Salvatore, Campania</i>	20 78
SOAVE CLASSICO 2022 <i>Farina, Veneto</i>	53
TREBBIANO 2021 <i>Ca dei Fratti, Lugana</i>	60
PECORINO ARIES 2021 <i>Ciavolich, Abruzzo</i>	65
VERDICCHIO DEI CASTELLI DI JESI 2020 • <i>Col Di Corte, Marche</i>	82
SAUVIGNON BLANC WINKL 2022 <i>Terlan, Sud Tirolo</i>	96
CHARDONNAY, LANGHE 2019 <i>Cordero, Montezemolo, Piedmont</i>	135
TERLANER NOVA DOMUS 2017 <i>Pinot Bianco, Terlan, Sud Tirolo</i>	185

rosé & spumanti

LA BOLLINA ROSE 2021 <i>Nebbiolo, Piemonte</i>	13 52
VETERE ROSATO 2022 <i>Aglianico, Campania</i>	17 67
PROSECCO DOC <i>Romio, Friuli Venezia Giulia</i>	13 52
ROSE PROSECCO <i>Isotta Manzoni, Veneto</i>	14 56
MOSCATO D'ASTI 2022 • <i>Col Dei Venti, Cométe, Piemonte</i>	16 60
PRUNO NERO, LAMBRUSCO NV <i>Cleto Chiarli, Emilia Romagna</i>	14 56
FRANCIACORTA NV <i>Ca' del Bosco, Lombardia</i>	25 97

half bottles

(375ml)

PROSECCO, ADAMI NV	34
MONTEFALCO, SAGRANTINO 2010	60
BAROLO, MONFELLATO 2018	72
CHIANTI CLASSICO DOCG 2019 <i>Quesciabella</i> •	56

• organic wines

\$35 corkage fee per outside bottle