

SALUMERIA ROSI

brunch

UOVA STRAPAZZATE ALLA CARBONARA

20

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

UOVA AFFOGATE

21

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

UOVA AI FUNGHI **(V)**

19

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

SIGNATURE CHEESEBURGER

23

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

UOVA AL PURGATORIO **(V)**

21

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

RICOTTA PANCAKES **(V)**

19

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

FRITTATA DI SPINACI **(V)**

18

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

19.5

**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

5oz SKIRT STEAK

17

GRILLED HAM

6

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

LEMON FRESH

13

CHERRY JUBILEE

13

BELLINI

13

KIR ROYALE

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

NEGRONI

18

amber negroni • New Amsterdam Gin, Cocchi Americano, Braulio Amaro

mezcal negroni • Banhez Mzecal, Campari, Dolin Rouge

boulevardier • Bulleit Rye, Campari, Dolin Rouge

MOCKTAILS

PHONI 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

BERSÒ ORGANIC SODAS

MANDARINO

Mandarin

ARANCIA ROSSA

Blood Orange

BERGAMOTTO

Italian Lime

CHINOTTO

Bitter Cola

LIMONATA

Italian Lemon

CEDRATA

Citron

100% natural fruit drinks made from the finest organic fruit juices and naturally filtered, gently sparkling spring water, these delicious blends bring you a real taste of Italy, wherever you are in the world.

HOMEMADE LEMONADE

6.50

COFFEE

ESPRESSO

4.50

DOUBLE ESPRESSO

6.00

MACCHIATO

5.00

AMERICANO

4.75

CAPPUCCINO

6.00

LATTE

6.00

MOCHA

6.75

ICED COFFEE

5.00

TEA

4.75

HOT CHOCOLATE

6.75