

SALUMERIA ROSI

ANTIPASTI

PROSCIUTTO E MELONE	21
aged prosciutto di Parma & mozzarella di bufala, fresh cantaloupe drizzled with basil oil	
BURRATA E MORTADELLA	18
Italian mortadella & fresh burrata, over pistachio pesto	
TUNA CARPACCIO	23
yellowtail tuna carpaccio “alla puttanesca” topped with finely chopped olives, capers, tomatoes, parsley, olive oil and lemon zest	
BURRATA & APRICOTS 🍃	18
fresh burrata served with imported Italian apricots, strawberries, dressed with balsamic and mint	
BRESAOLA E ARUGULA	21
dry cured beef carpaccio, topped with arugula, tossed in lemon dressing & shaved Parmigiano Reggiano	
ROASTED PEPPERS WITH ANCHOVIES	16
marinated anchovies served over roasted peppers, capers, arugula & basil pesto oil	
RICOTTA WITH ITALIAN PEACHES 🍃	18
creamy ricotta mixed with roasted walnuts, honey, served with peaches over balsamic reduction	

assaggi dal bancone

SELEZIONE MISTA our salumiere's selection of meats, cheeses and accompaniments 39 58
i fritti
CARCIOFI FRITTI 🍃 crispy fried artichoke hearts over cacio e pepe cream 19/27
ARANCINI 🍃 breaded and fried rice balls stuffed with mozzarella di bufala served with marinara sauce 16/22

INSALATE

INSALATA MISTA 🍃	16
local organic market greens tossed in a lemon dressing with shaved Parmigiano Reggiano <i>(add tomatoes +4)</i>	
INSALATA CAPRESE 🍃	22
fresh mozzarella di bufala, beefsteak tomatoes, basil, olives and balsamic onions over mixed greens <i>(add anchovies +4)</i>	
WATERMELON SALAD	18
fresh watermelon, cucumber, arugula, goat cheese, crispy pork pancetta, topped with toasted pine nuts and tossed in lemon dressing	
SIGNATURE SALAD	20
our signature warm salad of market greens, radicchio, scrambled eggs mixed with prosciutto & pancetta	
FENNEL SALAD 🍃	17
fresh crispy fennel with aperol orange slices, roasted walnuts, kalamata olives & golden raisins finished with lemon dressing	
HOUSE CAESAR SALAD	21
little gem lettuce, butter croutons, crispy pork guanciale, mixed with our signature caesar dressing and topped with shaved Parmigiano Reggiano <i>(add anchovies +4 / add organic chicken breast +12)</i>	

salumi e formaggi

- 10 -	- 12 -	- 11 -	- 14 -
SOPPRESSATA <i>(dolce or piccante)</i>	SALAME FELINO	TALEGGIO <i>(Lombardia)</i>	SMOKED SCAMORZA <i>(Campania)</i>
CACCIATORINO <i>(dolce or piccante)</i>	SPECK	GORGONZOLA DOLCE <i>(Lombardia)</i>	MOZZARELLA DI BUFALA <i>(Campania)</i>
PROSCIUTTO SAN DANIELE	PROSCIUTTO DI PARMA <i>24 mo</i>	FONTINA VAL D'AOSTA <i>(Aosta)</i>	BURRATA <i>(Puglia)</i>
PARMACOTTO	BRESAOLA	ASIAGO <i>(Veneto)</i>	MOLITERNO AL TARTUFO <i>(Sardegna)</i>
MORTADELLA CON PISTACCHIO	COPPA <i>(dolce or piccante)</i>	- 12 -	BRUNET <i>(Piemonte)</i>
PORCHETTA	SALAME CALABRESE	FIORE PICCANTE <i>(Sardegna)</i>	LATUR <i>(Piemonte)</i>
	FINOCCHIONA	GORGONZOLA PICCANTE <i>(Lombardia)</i>	ROBIOLA <i>(Piemonte)</i>
		PECORINO TOSCANO <i>(Aged)</i>	PARMIGIANO REGGIANO D.O.P. <i>24mo</i>
SUNDRIED TOMATOES - 7 -	MARINATED PEPPERS - 6 -	GIGANTE BEANS - 6 -	MARINATED MUSHROOMS - 6 -
		MIXED OLIVES - 7 -	CALABRIAN PEPPERS - 7 -
		BALSAMIC CIPOLLINE - 7 -	PROSCIUTTO PUFFS - 6 -
			BREAD STICKS - 5 -

sides

PASTA

SPAGHETTI AL POMODORO 🍃	21/30
tossed in a rich D.O.P San Marzano tomato sauce, cherry & corbara tomatoes, topped with basil oil	
ORECCHIETTE E SALSICCIA	22/31
house-made fennel sausage, cherry and sundried tomatoes, broccoli rabe, butter & Parmigiano Reggiano	
CACIO E PEPE 🍃	21/30
house-made thick spaghetti with creamy a pecorino romano, Parmigiano Reggiano sauce and black pepper	
RIGATONI ALLA SALUMERIA	22/31
our signature blend of cured meats in a savory D.O.P. San Marzano tomato sauce and pecorino romano	
CAMPANELLE AL PESTO 🍃	22/31
fresh basil pesto, toasted pine nuts & Parmigiano Reggiano	
SPAGHETTI ALLE VONGOLE	32
tossed in imported Italian clams, butter, parsley, and chili flakes	
TAGLIATELLE AL TARTUFO 🍃	42
Parmigiano Reggiano, butter sauce, topped with shaved summer truffle	
SAFFRON RISOTTO & MUSSELS	26
carnaroli rice with saffron, mussels and lime stracciatella cream	
LASAGNA	21/30
our signature seven layer lasagna with pork and angus beef ragù, béchamel, topped with Parmigiano Reggiano	

pesce

ORATA
pan seared sea bream over zucchini, basil purée, with sautéed cherry tomatoes & snow peas 29
VERDURE 🍃
BROCCOLI RABE
broccoli rabe sautéed with garlic oil, chili flakes and anchovies, topped with bread crumbs 16
CAPONATA
sweet & savory sicilian eggplant relish mixed with red and yellow peppers, onions, sundried tomatoes, kalamata olives, capers, celery and herbs 14
STRING BEANS
string beans sautéed with garlic oil, chili flakes and toasted almond flakes 16

CARNE

MANZO	35/43
grilled, 5oz or 8oz prime skirt steak served with roasted fingerling potatoes & herb mayonnaise	
CHICKEN SCALOPPINE	28
organic, panko breaded chicken breast, served with an arugula, cherry tomato & roasted apple salad, topped with spicy honey	
PORCHETTA SANDWICH	24
a hearty herbed pork loin sandwich with aurichio provolone, pickles & hot calabrese butter, served with a side mixed greens salad	
PORK CHOP	29
seasoned and pan seared succulent 10oz pork chop served with a fresh watercress & candied walnut salad	
MEATBALLS	26
three meatballs made of pork butt and grass fed beef, in a savory plum tomato sauce, topped with Parmigiano Reggiano and served with garlic toast	

DAILY SPECIALS

monday

GREEN PAPPARDELLE

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

29

tuesday

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

25

wednesday

LINGUINE ALLA PUTTANESCA

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

30

thursday

RIGATONI ALLA CARBONARA

house-made rigatoni with pecorino romano, parmigiano reggiano and fresh egg yolk mixed with black peppercorn and topped with crispy pork guanciale

30

friday

LINGUINE CON GAMBERI E CALAMARI

D.O.P. San Marzano tomato sauce, cherry tomatoes, shrimp, calamari and chili flakes

34

saturday

CAMPANELLE AL BOLOGNESE

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

31

sunday

BUCATINI ALL’AMATRICIANA

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

30

SPRITZ

16

basilino • limoncello, lemon juice, basil, prosecco, soda

hugo • St. Germain, lime, mint, prosecco

rosita • Campari, lemon, rose prosecco

COCKTAILS

ROSSO IBISCO

19

Gran Centenario Reposado, hibiscus, Dolin Rouge, lime, agave, Isotta Rose

CETRIOLINO MARTINI

19

Agricolo Italian Gin, Cucumber, Dolin Dry

SOUR ALL’AMARETTO

16

Villa Massa Amaretto, Bulleit Rye, lemon

ENZONI

18

Agricolo Italian Gin, green grapes, simple, lemon, Campari

SANGUINANTE

17

Buen Amigo tequila, blood orange, Bergamotto, Campari, peperoncini, chili & lime salt rim

APEROL GIMLET

17

True Vodka, triple sec, lime, prosecco, Aperol

MOCKTAILS

PHONY NEGRONI • on the rocks with an orange peel 13

MOJITO AL ROSMARINO • mint, rosemary, lime, sprite, and soda 12

TOST ROSE • white tea, elderberry and ginger 13

SOGNO • pineapple, cucumber, lemon, simple, soda 12

BIRRE

FORST LAGER

crisp and refreshing 5.8% 11

FORST DOPPELBOCK

dark amber, velvety, intense 6.5% 11

FOLLINA IPA

herbal-citrus hop, smooth 4.5% 14

ESTRELLA N/A

non-alcoholic beer, galicia 10

galvanina organic sodas

7

CLEMENTINA

Clementine

CHINOTTO

Bitter Cola

ARANCIA ROSSA

Blood Orange

LIMONATA

Italian Lemon

POMPELMO

Grapefruit

MELOGRANO

Pomegranate

vini rossi

HOUSE RED

14 | 56

DOLCETTO D’ ASTI 2024

15 | 60

Casata Monticello, Piemonte

NEBBIOLO 2023

17 | 67

Giaculin, Rocca Giovanni, Piemonte

ETNA ROSSO 2022

18 | 71

Ghaia Nera, Tenuta Tascante, Sicily

CHIANTI CLASSICO DOCG 2024

21 | 82

Peppoli, Antinori, Toscana

VALDISANTI 2022

26 | 101

Cabernet blend, “Super Tuscan”, Tolaini, Tuscany

BRUNELLO 2019

29 | 113

Poggio Alto, Tuscany

NERO D’AVOLA 2022

68

Feudo Montoni, Lagnusa, Sicily

MONTEPULCIANO D’ABRUZZO RISERVA 2021

74

Spelt, La Valentina, Abruzzo

GRIGNOLINO 2024

80

Castello di Neive, Piemonte

CANNONAU RISERVA 2022

87

Pala, Sardegna

ROSSO DI MONTALCINO 2023

96

Donnatella Cinelli Colombini, Toscana

BAROLO, MONTE DI STEFANO 2020

107

Cascina Vengore, Piemonte

AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2022

142

Remo Farina, Veneto

BARBARESCO DOCG 2022

150

Asili, Ca’ Del Baio, Piemonte

BRUNELLO DI MONTALCINO DOCG 2018

185

Val di Suga, Toscana

MONTIANO 2019

210

Famiglia Cotarella, Lazio

vini bianchi

HOUSE WHITE

13 | 52

SOAVE 2024

14 | 56

Farina, Veneto

VERMENTINO 2024

15 | 59

Ziobaffa, Tuscany

PINOT GRIGIO 2024

16 | 63

Scarbolo, Friuli

GAVI 2024

17 | 67

Villa Sparina, Piemonte

ETNA BIANCO 2021

18 | 71

Sentieri Scilliani Sicily

FIANO 2021

22 | 86

San Salvatore, Campania

PECORINO ARIES 2024

55

Ciavolich, Abruzzo

VERDICCHIO DEI CASTELLI DI JESI DOC 2024

58

‘Anno Uno’, Col di Corte, Marche

ARNEIS 2022

60

Olivero Mario, Langhe

TREBBIANO 2024

68

Ca dei Frati, Lugana

FALANGHINA 2023

78

San Salvatore, Campania

SAUVIGNON BLANC WINKL 2024

109

Terlan, Sudtirol

TERLANER NOVADOMUS 2021

185

Pinot Bianco, Terlan, Sud Tirol

rosé & spumanti

ROSATO 2025

13 | 52

Giuliana Vicini, Abruzzo

VETERE ROSATO 2024

17 | 67

Aglianica, Campania

PROSECCO DOC NV

13 | 52

La Gioiosa, Veneto

ROSE PROSECCO NV

14 | 56

Isotta Manzoni, Veneto

MOSCATO D’ASTI 2024

16 | 60

Col Dei Venti, Comète, Piemonte

PRUNO NERO, LAMBRUSCO NV

14 | 56

Cleto Chiarli, Emilia Romagna

FRANCIACORTA NV

30 | 117

Ca’ del Bosco, Lombardia

half bottles

(375ml)

PROSECCO, ADAMI NV

36

BAROLO, MONFELLATO 2020

90

CHIANTI CLASSICO DOCG 2021

61

• organic wines \$50 corkage fee per outside bottle