SALUMERIA ROSI

ANTIPASTI

PROSCIUTTO CON PISTACCHIO 20
aged prosciutto di Parma & fresh mozzarella di bufala topped with toasted pistacchio

BRESAOLA E ARUGULA 20
dry cured beef carpaccio, topped with arugula, tossed in lemon dressing & shaved parmigiano reggiano

BURRATA E MORTADELLA 18
fresh burrata, Italian mortadella over pistachio pesto

GOAT CHEESE WITH BABY BEETS (V) 17
goat cheese mousse, roasted baby beets, candied walnuts, sherry vinaigrette and chives

ROASTED PEPPERS WITH ANCHOVIES 16
marinated anchovies served over roasted peppers, capers, arugula & basil pesto oil

BURRATA E PUNTARELLE (V) 18
fresh burrata over a puntarelle salad with sundried tomatoes, capers, drizzled with a lemon dressing
(add anchovies $4)

RICOTTA WITH ITALIAN PEACHES (V) 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 | 82

i fritti

CARCIOFI FRITTI (V)
crispy fried artichoke hearts over cacio e pepe cream
19/27

ARANCINI (V)
breaded and fried rice balls stuffed with mozzarella di bufala
16/22

CROCCHETTE DI PROSCIUTTO
fried béchamel croquette stuffed with prosciutto di parma
16

INSALATE

INSALATA MISTA (V) 16
local organic market greens tossed in a lemon dressing with shaved parmigiano reggiano *(add tomatoes +4)*

INSALATA CAPRESE (V) 22
fresh mozzarella di bufala, beefsteak tomatoes, basil, olives and balsamic onions over mixed greens *(add anchovies +4)*

INSALATA DI RADICCHIO E NOCCIOLE 19
castelfranco radicchio, toasted hazelnut, croutons, grated pecorino cheese and crispy pork pancetta, tossed in a sherry vinaigrette

INSALATA DI SPINACI E MELOGRANO (V) 18
baby spinach, pomegranate seeds, kalamata olives, roasted walnuts, tossed in a lemon dressing and topped with chèvre goat cheese

HOUSE CAESAR SALAD 20
little gem lettuce, butter croutons, crispy pork guanciale, mixed with our signature caesar dressing and topped with shaved parmigiano reggiano
(add anchovies +4 / add organic chicken breast +12)

zuppa

RIBOLLITA (V)
cannellini beans, savoy cabbage, kale and potatoes served with garlic toast
17

salumi e formaggi

- 10 -

SOPPRESSATA *(dolce or piccante)*
CACCIATORINO *(dolce or piccante)*
PROSCIUTTO SAN DANIELE
PARMACOTTO
MORTADELLA CON PISTACCHIO
PORCHETTA

- 12 -

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

- 11 -

TALEGGIO *(Lombardia)*
GORGONZOLA DOLCE *(Lombardia)*
FONTINA VAL D'AOSTA *(Aosta)*
ASIAGO *(Veneto)*

- 12 -

FIORE PICCANTE *(Sardegna)*
GORGONZOLA PICCANTE *(Lombardia)*
PECORINO TOSCANO *(Aged)*

- 14 -

SMOKED SCAMORZA *(Campania)*
MOZZARELLA DI BUFALA *(Campania)*
BURRATA *(Puglia)*
MOLITERNO AL TARTUFO *(Sardegna)*
BRUNET *(Piemonte)*
LATUR *(Piemonte)*
ROBIOLA *(Piemonte)*
PARMIGIANO REGGIANO D.O.P. *24mo*

sides

SUNDRIED TOMATOES	MARINATED PEPPERS	GIGANTE BEANS	MARINATED MUSHROOMS	MIXED OLIVES	CALABRIAN PEPPERS	BALSAMIC CIPOLLINE	PROSCIUTTO PUFFS	BREAD STICKS
- 7 -	- 6 -	- 6 -	- 6 -	- 7 -	- 7 -	- 7 -	- 6 -	- 5 -

PASTA

SPAGHETTI AL POMODORO (V) 20/30
tossed in a D.O.P San Marzano tomato sauce, cherry & corbara tomatoes, topped with basil oil

ORECCHIETTE E SALSICCIA 21/31
house-made fennel sausage cherry and sundried tomatoes, broccoli rabe, butter, parmigiano reggiano

CACIO E PEPE (V) 20/30
house-made thick spaghetti with pecorino romano, parmigiano reggiano and black pepper

RIGATONI ALLA SALUMERIA 21/31
our signature blend of cured meats in a D.O.P. San Marzano tomato sauce and pecorino romano

CAMPANELLE AL PESTO (V) 21/31
fresh basil pesto, toasted pine nuts & parmigiano reggiano

SPAGHETTI ALLE VONGOLE 32
tossed in Italian clams, butter, parsley, and chili flakes

TAGLIATELLE AL TARTUFO (V) 46
parmigiano reggiano, butter sauce, topped with shaved burgundy truffle

RISOTTO AI FUNGHI (V) 26
aged carnaroli rice with seasonal mushrooms

LASAGNA 20/30
our signature lasagna of a pork and angus beef ragù, béchamel, topped with parmigiano reggiano

pesce

ORATA
pan seared sea bream over celery root purée, served with aperol grapefruit & frisée salad
29

POLPO GRIGLIATO
charred octopus over a red pepper sauce, eggplant caviar and fried capers
31

VERDURE (V)

RAINBOW CARROTS
sautéed with butter and parsley
14

BROCCOLINI
sautéed with garlic and chili flakes
15

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

ROASTED CAULIFLOWER
with garlic and herbs
14

CARNE

MANZO 30/42
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
herbed pork loin sandwich with provolone, pickles & hot calabrese butter

SPEZZATINO 29
classic Italian beef slow cooked with seasonal mushrooms in a rich beef jus over creamy polenta

POLPETTE 26
three meatballs made of pork butt and grass fed beef, in a plum tomato sauce topped with parmigiano reggiano and served with garlic toast

NEW ZEALAND LAMB CHOPS 37/48
two or three grilled 100% grass-fed lamb chops over sautéed rainbow carrots

(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

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 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

NEGRONI

19

amber negroni • New Amsterdam Gin, Cocchi Americano, Braulio, bitters & lemon

mezcal negroni • Banhez Mezcal, Campari, Dolin Rouge

boulevardier • Bulleit Rye, Campari, Dolin Rouge

COCKTAILS

MULO 16
Milano vodka, limoncello, Villa Massa amaretto, lemon, ginger beer

GIAVA 20
Milano Vodka, Averna, Borghetti Cafe, chocolate bitters, simple, espresso

UN BACIO ACIDO 19
Banhez Mezcal, Luxardo, Rabarbaro, cherry liqueur, lemon, Luxardo & cherries

SIMONE E GARFUNKEL' 18
Bulleit Rye, Amaro Montenegro, lemon, rosemary & thyme

SANGRIA DI MELE 17
Apple Jack, Cardamaro amaro, sangiovese, Rothman pear liqueur, cinnamon, lemon

APEROL GIMLET 17
New Amsterdam Gin, 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
IL CAMINO • cranberry, orange, ginger beer, Coca Cola, cinnamon 12
MS PACMAN • peach, orgeat almond syrup, raspberries, lemon, soda, sage 12

BIRRE

FORST LAGER
crisp and refreshing 5.8% 11

FOLLINA IPA
herbal & citrus hop, smooth 4.5% 14

FOLLINA GIANA
Belgian dark ale, amber 8% 14

BIG JOE IPA
rich & strong 5.6% 12

FOLLINA ALE
classic blonde 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 •	13 | 52
BRICHETTA 2020 *Scuola Granda, Veneto*	14 | 56
VALPOLICELLA CLASSICO DOC 2023 *Barbera blend, La Bollina, Piemonte*	17 | 68
CHIANTI CLASSICO DOCG 2024 *Peppoli, Antinori, Toscana*	20 | 78
BELNERO 2023 *Cabernet & Merlot "Super Tuscan" Banfi Toscana*	22 | 85
BAROLO DOCG 2021 *Tenute Neirano, Piemonte*	25 | 95
AGLIANICO 2022 • *La Capranara, Campania*	56
PRIMITIVO ORION 2024 *Salento, Masseria li Veli, Puglia*	58
CANNONAU RISERVA 2021 *Pala, Sardegna*	68
MONTEPULCIANO D'ABRUZZO RISERVA 2021 • *Spelt, La Valentina, Abruzzo*	74
NEBBIOLO 2022 • *Casa E. Mirafiore, Piemonte*	80
ROSSO DI MONTALCINO 2023 *Castello Banfi, Tuscany*	86
BAROLO, MONTE DI STEFANO 2020 • *Cascina Vengore, Piemonte*	107
BRUNETTI (SUPER TUSCAN) 2021 *Azienda Agricola Elisabetta, Cecina, Toscana*	120
AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2020 *Remo Farina, Veneto*	142
BARBARESCO DOCG 2022 *Asili, Ca' Del Baio, Piemonte*	156
BRUNELLO DI MONTALCINO DOCG 2018 • *Val di Suga, Toscana*	185
MONTIANO 2019 *Famiglia Cotarella, Lazio*	220

vini bianchi

HOUSE WHITE	13 | 52
SOAVE 2024 *Farina, Veneto*	14 | 56
PINOT GRIGIO 2022 *Scarbolo, Friuli*	15 | 59
GAVI 2024 *Villa Sparina, Piemonte*	16 | 63
PINOT BIANCO 2022 *Pierpaola Pecorari, Friuli*	17 | 67
CHARDONNAY 2023 *Banfi, Toscana*	22 | 85
PECORINO ARIES 2024 • *Ciavolich, Abruzzo*	55
VERDICCHIO DEI CASTELLI DI JESI DOC 2023 • *'Anno Uno', Col di Corte, Marche*	58
ARNEIS 2022 *Olivero Mario, Langhe*	60
TREBBIANO 2024 *Ca dei Frati, Lugana*	62
FALANGHINA 2023 *San Salvatore, Campania*	78
SAUVIGNON BLANC WINKL 2024 *Terlan, Sudtirol*	105
MY TIME 2018 • *Scarbolo, Venezia, Friuli*	135

rosé & spumanti

ANNA SECRET *Val di toro, Maremma, Toscana*	15 | 59
PROSECCO DOC NV *La Gioiosa, Veneto*	13 | 52
ROSE PROSECCO NV *Isotta Manzoni, Veneto*	14 | 56
MOSCATO D'ASTI 2024 *Col Dei Venti, Cométe, Piemonte*	16 | 60
PRUNO NERO, LAMBRUSCO NV *Cleto Chiarli, Emilia Romagna*	14 | 56
FRANCIACORTA NV *Ca' del Bosco, Lombardia*	32 | 125

half bottles

(375ml)

PROSECCO, ADAMI NV	34
BAROLO, MONFELLATO 2020	90
CHIANTI CLASSICO DOCG 2021 *Querciabella* •	56

• *organic wines*

$50 corkage fee per outside bottle