

SALUMERIA ROSI

BRUNCH

UOVA STRAPAZZATE ALLA CARBONARA 20

scrambled eggs cooked with guanciale and pecorino served with toasted tuscan bread, home fries and market greens salad (add fresh shaved truffle 13)

UOVA AFFOGATE (V) 21

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

UOVA AGLI ASPARAGI 19.5

white poached asparagus with two poached eggs and hollandaise sauce served with market greens salad and toasted tuscan bread. (add fresh shaved truffle 13)

YOGURT BOWL (V) 17.5

nonfat yogurt, mixed berries, strawberries, mango puree and honey, served with house-made granola

SIGNATURE CHEESE BURGER 25.5

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

UOVA AL PURGATORIO 21

two fried eggs over our signature tomato sauce served with toasted tuscan bread served with fingerling potatoes

RICOTTA PANCAKES (V) 19.5

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

FRITTATA DI SPINACI (V) 18.5

spinach and sundried tomatoes frittata topped with shaved parmigiano reggiano served market greens salad

ENGLISH BREAKFAST 19.5

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

served with toast and salad

sides

SALUMERIA'S BACON	6	GRILLED HAM	6
HOUSE MADE SALSICCIA	7	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 12

CHERRY JUBILEE 12

BELLINI 12

KIR ROYALE 12

ELDERFLOWER 12

cocktails

GIAVA

18

Milano Vodka, Espresso, Borghetti, Averna, Chocolate Bitters

TUSCAN MARY

15

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

SPRITZERS

16

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

TRAMONTO • Pruno Lambruso, Cochi Americano, Cardamaro

ROSITA • Sparkling Rose, Campari, Lemon

MOCKTAILS

PHONI NEGRONI • On the rocks with an Orange Peel 15

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

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

DRINKS

7

BERSÒ ORGANIC SODAS

CEDRATA

Citron

ARANCIA ROSSA

Blood Orange

MANDARINO

Mandarin

CHINOTTO

Italian Cola

ARANCIATA

Orange

BERGAMOTTO

Italian Lime

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