

SALUMERIA ROSI

ANTIPASTI

PROSCIUTTO E MELONE	19
aged prosciutto di Parma, fresh cantaloupe melon & mozzarella di bufala, drizzled with basil oil	
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	
TUNA TARTARE	21
yellowfin tuna tartare over sliced cucumber with sliced radish and drizzled mango sauce	
ROASTED PEPPERS WITH ANCHOVIES	16
marinated anchovies served over roasted peppers, capers, arugula & basil pesto oil	
BURRATA E ALBICOCCHIE 🌱	17
burrata with apricots and strawberries, dressed with white balsamic and mint	
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
SELEZIONE ABBONDANZA
eight different sliced meats topped with olives, artichoke hearts, grilled mushrooms, sundried tomatoes, parmigiano reggiano, taralli crackers & grissini
80
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
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 🌱	21
fresh mozzarella di bufala, beefsteak tomatoes, basil, olives and balsamic onions over mixed greens <i>(add anchovies +4)</i>	
FENNEL SALAD 🌱	17
fennel, aperol oranges, roasted walnuts, kalamata olives & golden raisins finished with a lemon vinaigrette	
WATERMELON SALAD	18
watermelon, cucumbers, arugula, goat cheese, crispy pork pancetta, toasted pine nuts and a lemon vinaigrette	
INSALATA DI SPINACI E MELOGRANO	18
baby spinach, pomegranate seeds, kalamata olives, roasted walnuts, tossed in a lemon dressing and topped with chevre 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 <i>(add anchovies +4 / add organic chicken breast +12)</i>	

salumi e formaggi

- 8 -		- 10 -		- 10 -		- 13 -	
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>	
sides							
SUNDRIED TOMATOES	MARINATED PEPPERS	GIGANTE BEANS	MARINATED MUSHROOMS	MIXED OLIVES	CALABRIAN PEPPERS	BALSAMIC CIPOLLINE	PROSCIUTTO PUFFS
- 7 -	- 6 -	- 6 -	- 6 -	- 7 -	- 7 -	- 7 -	- 6 -
							BREAD STICKS
							- 5 -

PASTA

SPAGHETTI AL POMODORO 🌱	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 🌱	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 🌱	20/30
fresh basil pesto, toasted pine nuts & parmigiano reggiano	
SPAGHETTI ALLE VONGOLE	32
tossed in Italian clams, butter, parsley, and chili flakes	
TAGLIATELLE AL TARTUFO 🌱	41
parmigiano reggiano, butter sauce, topped with shaved summer truffle	
SAFFRON RISOTTO & MUSSELS	34
carnaroli rice with saffron, mussels and lime	
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 a zucchini purée, served with sautéed cherry tomatoes and snow peas
29
POLPO GRIGLIATO
charred octopus over a red pepper sauce, eggplant caviar and fried capers
31
VERDURE 🌱
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
RAINBOW SWISS CHARD
sautéed with garlic and chili flakes
14

CARNE

MANZO	30/42
grilled, 5oz or 8oz prime skirt steak served with roasted fingerling potatoes & herb mayonnaise	
SALSICCIA	24
house-made fennel sausage with heirloom beans, sautéed broccolini and roasted shallots	
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 sauce	
PORK CHOP	28
pan seared 10oz pork chop served with watercress and candied walnut salad	
NEW ZEALAND LAMB CHOPS	36/45
two or three grilled 100% grass-fed lamb chops over sautéed rainbow chard and a pea mint purée	

DAILY SPECIALS

monday

GREEN PAPPARDELLE

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

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

wednesday

LINGUINE ALLA PUTTANESCA

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

thursday

RIGATONI ALLA CARBONARA

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

friday

CAMPANELLE AL RAGÙ

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

saturday

LINGUINE GAMBERI E CALAMARI

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

sunday

BUCATINI AL’AMATRICIANA

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

SPRITZ

hugo • St Germain, lime, mint, prosecco

rosita • Campari, lemon, rose prosecco

tramonto • Cardamaro, Cocchi Americano, Pruno Lambrusco

COCKTAILS

THE SICILIAN

Herradura Blanco, Aperol, Grapefruit, lime
Luxardo, bitters, prosecco

EUCALYPTO

Agricole Gin, Genepy, egg white, lime,
prosecco

UN BACIO ACIDO

Banhez Mezcal, Luxardo, Rabarbaro,
cherry liqueur, lemon, Luxardo & cherries

SIMONE E GARFUNKEL’

Bulleit Rye, Amaro Montenegro, lemon,
rosemary & thyme

ELECTRIC LEMONADE

Milano Vodka, limoncello, prosecco,
blueberries

APEROL GIMLET

New Amsterdam Gin, Triple Sec, lime,
prosecco, Aperol

MOCKTAILS

PHONY NEGRONI • traditional OR mezcal on the rocks with an orange peel 13

MOJITO AL ROSMARINO • mint, rosemary, lime, sprite, and soda 10

FRUTTI DI BOSCO • raspberries, blueberries, soda, simple syrup, lemon 10

MS PACMAN • lychee, Orgeat almond syrup, raspberries, lemon, soda, sage 10

PEPPINO • cucumber, agave, soda, lime 10

BIRRE

FORST LAGER

crisp and Refreshing 5.8% 11

FORST DOPPELBOCK

dark Amber, Velvety, Intense 6.5% 10

FOLLINA IPA

herbal & citrus hop,
smooth 4.5% 13

DOLOMITI ROSSA

creamy Double Malt 6.7% 11

ESTRELLA

N/A Beer, Galicia 10

berso organic sodas

MANDARINO
Mandarin

CHINOTTO
Bitter Cola

ARANCIA ROSSA
Blood Orange

LIMONATA
Italian Lemon

BERGAMOTTO
Italian Lime

CEDRATA
Citron

vini rossi

HOUSE RED •	13 52
GROPPELLO (V) 2019 • <i>La Costa, Sarco, Veneto</i>	14 56
ROMA ROSSA DOC 2021 <i>Poggio Le Volpi, Lazio</i>	15 59
ETNA ROSSO DOC 2022 <i>Sentieri Sicilliani, Sicily</i>	17 67
CHIANTI CLASSICO DOCG 2023 <i>Peppoli, Antinori, Toscana</i>	20 78
VALDISANTI 2021 • <i>Cabernet & Sangiovese, “Super Tuscan”, Tolaini, Tuscany</i>	26 101
BRUNELLO DI MONTALCINO 2018 • <i>Poggio Alto, Tuscany</i>	29 113
BARBERA 2023 <i>Villa Sparina, Piedmont</i>	58
NEBBIOLO 2022 • <i>Casa E. Mirafiore, Piedmont</i>	68
MONTEPULCIANO D’ABRUZZO RISERVA 2020 • <i>Spelt, la Valentina</i>	72
GRIGNOLINO 2022 <i>Castello di Neive, Piedmont</i>	80
CANNONAU RISERVA 2021 <i>Pala, Sardegna</i>	85
ROSSO DI MONTALCINO 2021 <i>Celestino Pecci, Tuscany</i>	92
BAROLO, MONTE DI STEFANO 2020 • <i>Cascina Vengore, Piedmont</i>	105
BRUNETTI (SUPER TUSCAN) 2021 <i>Azienda Agricola Elisabetta, Cecina, Toscana</i>	120
AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2020 <i>Remo Farina, Veneto</i>	130
BARBARESCO DOCG 2021 <i>Asili, Ca’ Del Baio, Piedmont</i>	150
BRUNELLO DI MONTALCINO DOCG 2022 • <i>Val di Suga, Tuscany</i>	180
MONTIANO 2019 <i>Famiglia Cotarella, Lazio</i>	220
TIGNANELLO 2021 <i>Antinori, Tuscany</i>	450

vini bianchi

HOUSE WHITE	13 52
BIANCO VENETO 2023 <i>Pasqua, Passionesentimento, Veneto</i>	14 56
PINOT GRIGIO 2022 <i>Scarbolo, Friuli</i>	15 59
GAVI 2023 <i>Villa Sparina, Piemonte</i>	16 63
ETNA BIANCO 2021 <i>Sentieri Sicilliani, Sicily</i>	17 67
FALANGHINA 2023 • <i>San Salvatore, Campania</i>	20 78
PINOT BIANCO 2021 <i>Pierpaola Pecorari, Friuli</i>	53
PECORINO ARIES 2023 • <i>Ciavolich, Abruzzo</i>	55
ARNEIS 2022 <i>Olivero Mario, Langhe</i>	58
TREBBIANO 2024 <i>Ca dei Frati, Lugana</i>	62
GRILLO DOC 2023 <i>Mozia, Tenuta Whitaker, Sicily</i>	72
SAUVIGNON BLANC WINKL 2023 <i>Terlan, Sud Tirol</i>	96
CHARDONNAY, LANGHE 2021 • <i>Cordero, Montezemolo, Piedmont</i>	135
TERLANER NOVA DOMUS 2021 <i>Pinot Bianco, Terlan, Sud Tirol</i>	185

rosé & spumanti

LA BOLLINA ROSE 2022 <i>Nebbiolo, Piemonte</i>	13 52
VETERE ROSATO 2024 <i>Aglianico, Campania</i>	17 67
PROSECCO DOC <i>La Gioiosa, Veneto</i>	13 52
ROSE PROSECCO <i>Isotta Manzoni, Veneto</i>	14 56
MOSCATO D’ASTI 2024 • <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>	29 115

half bottles

(375ml)

PROSECCO, ADAMI NV	34
MONFALLETTO, SAGRANTINO 2018	60
BAROLO, MONFELLATO 2019	72
CHIANTI CLASSICO DOCG 2022 <i>Querciabella</i> •	56

• organic wines

\$50 corkage fee per outside bottle