

# SALUMERIA ROSI

## ANTIPASTI

<b>PROSCIUTTO CON PISTACCHIO</b>	20
aged prosciutto di Parma & fresh mozzarella di bufala topped with toasted pistacchio	
<b>BURRATA E MORTADELLA</b>	18
Italian mortadella & fresh burrata, over pistachio pesto	
<b>INSALATA DI POLPO</b>	23
octopus & squid served with potatoes, sundried tomatoes, kalamata olives, capers, parsley, and lemon drizzle	
<b>BURRATA WITH ASPARAGUS</b> (V)	17
fresh burrata served over asparagus purée, sliced asparagus, celery salad tossed with sundried tomatoes	
<b>BRUSCHETTA 'NDUJA</b>	18
toast with pork 'nduja spread topped with with creamy burrata anchovies	
<b>ROASTED PEPPERS WITH ANCHOVIES</b>	16
marinated anchovies served over roasted peppers, capers, arugula & basil pesto oil	
<b>RICOTTA WITH ITALIAN PEACHES</b> (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

<b>CARCIOFI FRITTI</b> (V)
crispy fried artichoke hearts over cacio e pepe cream 19/27
<b>ARANCINI</b> (V)
breaded and fried rice balls stuffed with mozzarella di bufala served with marinara sauce 16/22

## INSALATE

<b>INSALATA MISTA</b> (V)	16
local organic market greens tossed in a lemon dressing with shaved Parmigiano Reggiano (add tomatoes +4)	
<b>INSALATA CAPRESE</b> (V)	22
fresh mozzarella di bufala, beefsteak tomatoes, basil, olives and balsamic onions over mixed greens (add anchovies +4)	
<b>ASPARAGUS SALAD</b> (V)	18
blanched asparagus spears, arugula, crisp radish slices and scallions, topped with Parmigiano Reggiano, grated boiled egg and finished with lemon dressing	
<b>SIGNATURE SALAD</b>	19
our signature warm salad of market greens, radicchio, scrambled eggs mixed with prosciutto & pancetta	
<b>FENNEL SALAD</b> (V)	17
fresh crispy fennel with aperol orange slices, roasted walnuts, kalamata olives & golden raisins finished with lemon dressing	
<b>HOUSE CAESAR SALAD</b>	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)	

## salumi e formaggi

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

## PASTA

<b>SPAGHETTI AL POMODORO</b> (V)	20/30
tossed in a rich D.O.P San Marzano tomato sauce, cherry & corbara tomatoes, topped with basil oil	
<b>ORECCHIETTE E SALSICCIA</b>	21/31
house-made fennel sausage, cherry and sundried tomatoes, broccoli rabe, butter & Parmigiano Reggiano	
<b>CACIO E PEPE</b> (V)	20/30
house-made thick spaghetti with creamy a pecorino romano, Parmigiano Reggiano sauce and black pepper	
<b>RIGATONI ALLA SALUMERIA</b>	21/31
our signature blend of cured meats in a savory D.O.P. San Marzano tomato sauce and pecorino romano	
<b>CAMPANELLE AL PESTO</b> (V)	21/31
fresh basil pesto, toasted pine nuts & Parmigiano Reggiano	
<b>SPAGHETTI ALLE VONGOLE</b>	32
tossed in Italian clams, butter, parsley, and chili flakes	
<b>TAGLIATELLE AL TARTUFO</b> (V)	42
Parmigiano Reggiano, butter sauce, topped with shaved summer truffle	
<b>RISOTTO AGLI ASPARAGI</b> (V)	26
aged carnaroli rice with asparagus purée and lemon stracciatella cream	
<b>LASAGNA</b>	20/30
our signature seven layer lasagna with pork and angus beef ragù, béchamel, topped with Parmigiano Reggiano	

## pesce

<b>ORATA</b>
pan seared sea bream over zucchini, basil purée, with sautéed cherry tomatoes & snow peas 29
<b>POLPO GRIGLIATO</b>
charred octopus over a red pepper sauce, eggplant caviar and fried capers 31
<b>VERDURE</b> (V)
<b>CIME DI RAPA</b>
broccoli rabe sautéed with garlic oil, chili flakes and anchovies, topped with bread crumbs 16
<b>CAPONATA</b>
sweet & savory sicilian eggplant relish mixed with red and yellow peppers, onions, sundried tomatoes, kalamata olives, capers, celery and herbs 14
<b>ASPARAGI BIANCHI</b>
poached white asparagus in butter and chives 17
<b>SWISS CHARD</b>
sautéed with garlic oil 15

## CARNE

<b>MANZO</b>	32/43
grilled, 5oz or 8oz prime skirt steak served with roasted fingerling potatoes & herb mayonnaise	
<b>CHICKEN SCALOPPINE</b>	28
organic, panko breaded chicken breast, served with an arugula, cherry tomato & roasted apple salad, topped with spicy honey	
<b>PORCHETTA SANDWICH</b>	24
a hearty herbed pork loin sandwich with aurichio provolone, pickles & hot calabrese butter	
<b>BRACIOLA DI MAIALE</b>	29
seasoned and pan seared succulent 10oz pork chop served with a fresh watercress & candied walnut salad	
<b>POLPETTE</b>	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	
<b>NEW ZEALAND LAMB CHOPS</b>	36/45
two or three grilled 100% grass-fed lamb chops over english peas, mint purée and sautéed swiss chard	

# 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 ragu

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

Herradura Blanco, 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

**ARANCIA ROSSA**  
Blood Orange

**POMPELMO**  
Grapefruit

**CHINOTTO**  
Bitter Cola

**LIMONATA**  
Italian Lemon

**MELOGRANO**  
Pomegranate

## vini rossi

### HOUSE RED •

14 | 56

### DOLCETTO D' ASTI 2023

Casata Monticello, Piemonte

15 | 60

### NEBBIOLO 2022

Giaculin, Rocca Giovanni, Piemonte

17 | 67

### ETNA ROSSO 2023

Ghaia Nera, Tenuta Tascante, Sicily

18 | 71

### CHIANTI CLASSICO DOCG 2024

Peppoli, Antinori, Toscana

21 | 82

### VALDISANTI 2021

Cabernet blend, "Super Tuscan", Tolaini, Tuscany

26 | 101

### BRUNELLO 2019

Poggio Alto, Tuscany

29 | 113

### NERO D'AVOLA 2022 •

Feudo Montoni, Lagnusa, Sicily

68

### MONTEPULCIANO D'ABRUZZO RISERVA 2021 •

Spelt, La Valentina, Abruzzo

74

### GRIGNOLINO 2024

Castello di Neive, Piemonte

80

### CANNONAU RISERVA 2021

Pala, Sardegna

87

### ROSSO DI MONTALCINO 2023

Donnatella Cinelli Colombini, Toscana

96

### BAROLO, MONTE DI STEFANO 2020 •

Cascina Vengore, Piemonte

107

### BRUNETTI (SUPER TUSCAN) 2021

Azienda Agricola Elisabetta, Cecina, Toscana

120

### AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2022

Remo Farina, Veneto

142

### BARBARESCO DOCG 2022

Asili, Ca' Del Baio, Piemonte

150

### BRUNELLO DI MONTALCINO DOCG 2018 •

Val di Suga, Toscana

185

### MONTIANO 2019

Famiglia Cotarella, Lazio

210

## vini bianchi

### HOUSE WHITE

13 | 52

### SOAVE 2024

Farina, Veneto

14 | 56

### VERMENTINO 2024

Ziobaffa, Tuscany

15 | 59

### PINOT GRIGIO 2024

Scarbolo, Friuli

16 | 63

### GAVI 2024

Villa Sparina, Piemonte

17 | 67

### ETNA BIANCO 2021

Sentieri Scilliani Sicily

18 | 71

### FIANO 2021 •

San Salvatore, Campania

22 | 86

### 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

68

### FALANGHINA 2023 •

San Salvatore, Campania

78

### SAUVIGNON BLANC WINKL 2024

Terlan, Sudtirolo

109

### CHARDONNAY, LANGHE 2021 •

Cordero, Montezembo, Piemonte

140

### TERLANER NOVADOMUS 2021

Pinot Bianco, Terlan, Sud Tirolo

185

## rosé & spumanti

### ROSATO 2025

Giuliana Vicini, Abruzzo

13 | 52

### VETERE ROSATO 2022 •

Aglianica, Campania

17 | 67

### 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

30 | 117

## half bottles

(375ml)

### PROSECCO, ADAMI NV

36

### BAROLO, MONFELLATO 2020

90

### CHIANTI CLASSICO DOCG 2021 Querciabella •

61