

SALUMERIA ROSI

ANTIPASTI

PROSCIUTTO CON PISTACCHIO 18.5
aged prosciutto di Parma, fresh mozzarella di bufala & toasted pistacchio

BRESAOLA E ARUGULA 18.5
bresaola, carpaccio style topped with arugula, drizzle of lemon dressing & shaved parmigiano reggiano

ROASTED PEPPERS WITH ANCHOVIES 14.5
pickled white anchovies served over roasted peppers, capers, arugula, garlic & a drizzle of pesto

COPPA E FICHI 19
aged sweet coppa, with roasted figs and burrata

PARMACOTTO CON BURRATA 18.5
thinly sliced ham served with fresh burrata, topped with sundried tomatoes & basil oil

PUNTARELLE E BURRATA 16.5
burrata over a puntarelle salad with sun dried tomatoes, capers, micro greens, drizzled with a lemon dressing

assaggi dal bancone

SELEZIONE MISTA
our salumiere's selection of meats, cheeses and accompaniments
36 | 56

SELEZIONE ABBONDANZA
eight different sliced meats topped with olives, artichokes, peperoncini, sundried tomatoes, chunked parmigiano reggiano, taralli crackers, grissini
80

formaggi delicacies

RICOTTA WITH ROASTED PEARS 14.5
creamy ricotta mixed with walnuts and honey accompanied with roasted pears, balsamic reduction & fresh mint

CARCIOFI FRITTI 19.5
two crispy fried artichokes over cacio e pepe cream

salads

INSALATA MISTA 14.5
local organic market greens with a lemon vinaigrette dressing & shaved parmigiano reggiano

INSALATA CAPRESE 19
imported italian mozzarella di bufala, heirloom tomatoes, basil, drizzled with evoo & balsamic reduction

BARBABIETOLE SALAD 17
roasted red & gold beetroot tossed with arugula, pickled shallots, chives, sherry vinegar, topped with chevre goat cheese

SALUMERIA'S SIGNATURE SALAD 18.5
our signature warm salad of market greens, radicchio and soft-scrambled eggs, prosciutto & pancetta

HOUSE CAESAR SALAD 17
little gem lettuce, ceasar dressing, butter croutons, crispy pork guanciale, topped with shaved parmigiano (add anchovies \$2 / add organic chicken breast \$10)

zuppa

cauliflower soup topped with pancetta
15.5

salumi

- 8 -

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

- 9 -

SALAME FELINO
SPECK
PROSCIUTTO DI PARMA 30 mo
BRESAOLA
COPPA (dolce or piccante)
SALAME CALABRESE
FINOCCHIONA

- 9 -

TALEGGIO (Lombardia)
GORGONZOLA DOLCE (Lombardia)
FONTINA VAL D'AOSTA (Aosta)
ASIAGO (Veneto)
FIORE PICCANTE (Sardegna)
GORGONZOLA PICCANTE (Lombardia)
BRILLO (Toscana)

formaggi

- 12 -

MOZZARELLA DI BUFALA (Napoli)
BURRATA (Puglia)
PARMIGIANO REGGIANO D.O.P.
BRUNET (Bosia)
LATUR (Piemonte)
ROBIOLA (Piemonte)
PECORINO TARTUFO (Lazio)
PECORINO TOSCANO (AGED)

PASTA

gluten free option available

SPAGHETTI ALLA CARBONARA 18.5/29
egg mix with pecorino cheese, parmigiano, black peppercorn topped with crispy guanciale

RIGATONI ALLA SALUMERIA 18.5/29
a tomato based sauce with our signature blend of cured meats, onions & pecorino romano

TAGLIATELLE AL TARTUFO 38
housemade egg yolk tagliatelle with parmigiano reggiano and shaved fresh Burgundy truffle

ORECCHIETTE SALSICCIA E BROCCOLI 18.5/30
artisanal pasta, with sautéed house made fennel sausage, broccoli rabe, sun dried and cherry tomatoes & parmigiano reggiano

TROFIE AL PESTO 18.5/29
fresh trofie pasta, oven dried tomatoes, with fresh basil pesto topped with parmigiano reggiano

CAVATELLI AL POMODORO 19.5/30
fresh small ricotta pasta shells cook in a plum tomato sauce and topped with pecorino romano and basil

LASAGNA 19.5/30
our signature house made lasagna with a pork & beef ragu & béchamel

pesce

BRANZINO

pan seared branzino fillet over celery root purée served with a frisee and aperol grapefruit salad
26

GRILLED OCTOPUS

saffron potato cream, fried capers, tomato confit and a drizzle of herb infused oil
28

risotto al funghi

aged carnaroli rice with seasonal mushrooms 19.5/29

VERDURE

BROCCOLINI

sautéed broccolini with garlic and chili flakes
13

CAPONATA

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

SPINACI

sautéed baby spinach with garlic
14

ROASTED CAULIFLOWER

13

CARNE

PORCHETTA SANDWICH 21.5
herbed pork loin sandwich, provolone, local pickles & hot calabrese red pepper sauce

SPEZZATINO 26
classic Italian slow cooked beef and seasonal mushrooms in a beef jus over creamy polenta

MANZO 25/35
grilled, 5oz or 8oz prime skirt steak served with sautéed mushrooms and watercress

SALSICCIA 19.5
our own home-made roasted sausage of pork, fennel, garlic, served with heirloom beans, sautéed cherry tomatoes, roasted shallots & greens

AUSTRALIAN LAMB CHOPS 36
two grilled lamb chops over a parsnip puree, and sautéed swiss chard

CHICKEN AL MATTONE 27.5
organic chicken leg served over sautéed baby rainbow carrots and fingerling potatoes

sides

SUNDRIED TOMATOES 7

MARINATED PEPPERS 5

GIGANTE BEANS 6

OLIVES 7

GRILLED MUSHROOMS 6

ANCHOVIES 8

MARINATED ARTICHOKE 8

GRISSINI 5

PROSCIUTTO PUFFS 6

DAILY SPECIALS

monday

GREEN PAPPARDELLE 🍷

hand-made spinach pappardelle with a light tomato sauce and topped
with fresh marscapone cheese

tuesday

SPAGHETTI ALLE VONGOLE

with New Zealand cockles, garlic and chili flakes

wednesday

LINGUINE WITH PRAWNS

fresh spicy tomato sauce topped with prawns

thursday

LINGUINE PUTTANESCA

linguine in a savory tomato sauce with black olives, and smokey nduja

friday

TAGLIATELLE AL RAGÚ

tagliatelle with beef and pork bolognese ragu

saturday

available after 4pm

CACIO E PEPE 🍷

hand-made tonnarelli pasta with parmigiano reggiano, pecorino cheese
and fresh black pepper

sunday

available after 4pm

BUCATINI AL'AMATRICIANA

tubed durum wheat pasta cooked in a savory tomato sauce
with crispy guanciale topped with pecorino cheese

BERSO ORGANIC SODAS

7

CEDRATA
Cherry

ARANCIA

MANDARINO
Mandarin

CHINOTTO
Chinotto Orange

ROSSA
Blood Orange

BERGAMOTTO
Bergamot range

COCKTAILS

SANGUINANTE 18

Jameson Orange, Allspice Dram,
Triple Sec, Blood Orange Puree, Simple
and Pomegranate Juice

MELA CAMELLATA 16

Jack Apple, Orgeat,
Lemon and Prosecco

ZENZERINO 17

Absolute Vanilla, Luxardo, Grapefruit,
Rosemary, Lemon & Galvanina Ginger Beer

LA SCARICA 19

Bulleit Rye, Walnut Dram, Luxardo,
Absolute Vanilla, Bitters, Orange Peel
and Toschi Black Cherry

AFFUMICATO 19

Banhez Mezcal, Fresh Fruit Pear, Purkhart
Pear Williams Brandy, Allspice Dram, Lemon

APEROL GIMLET 18

Amsterdam Gin, Triple Sec, Lime,
Prosecco, Aperol

NEGRONI

19

AMBER NEGRONI • New Amsterdam Gin, Lillet, Braulio Amaro, Lemon and Rosemary

MEZCAL NEGRONI • Bahez Mezcal, Campari, Dolin Rouge Vermouth, Orange Peel

BOULEVARDIER • Bulleit Rye, Campari, Dolin Rouge Vermouth, Orange Peel

MOCKTAILS

10

MS PACMAN • Fresh Raspberry, Lychee Puree, Orgeat, Lemon, Sage Simple Syrup

FRUTTI DI BOSCO • Blueberry, Raspberry, Lemon, Simple Syrup and Soda

MOJITO AL ROSEMARINO • Mint, Rosemary, Lime, Sprite, and Soda

BIRRE

FORST LAGER

Crisp and Refreshing 5.8% 10

FORST DOPPLEBOCK

Dark Amber, Velvety, Intense 12

DOLOMITI ROSSA

Creamy Double Malt 12

vini rossi

HOUSE RED •	12 45
ALBAROSSA 2016 <i>Viotti Vini, Castel Rocchero, Piemonte</i>	14 52
VALPOLICELLA 2020 <i>Scuolo Grande, Veneto</i>	15 60
CHIANTI CLASSICO DOC 2019 <i>Castella Di Bossi, Toscana</i>	18 72
VALDISANTI 2019 <i>Cabernet & Sangiovese, "Super Tuscan", Tolaini, Tuscany</i>	24 95
BRUNELLO DI MONTALCINO 2016 <i>Poggio Alto, Tuscany</i>	28 130
NEGROAMARO 2018 <i>Arunte, Manduria, Taranto</i>	48
BRICCHETTA 2019 <i>Barbera Blend, La Bolina, Monferrato</i>	60
MONTEPULCIANO D'ABRUZZO RISERVA 2018 <i>Spelt, la Valentina</i>	72
ETNA CARUSU 2016 <i>Terrazze Dell'etna, Sicily</i>	75
PINOT NOIR 2021 <i>Cantina Andriano, Alto Adige</i>	80
AGLIANICO 2018 <i>La Starse, Agricola Cianciulli, Campania</i>	82
CANNONAU RISERVA 2019 <i>Pala, Sardegna</i>	85
ROSSO DI MONTALCINO 2019 <i>Celestino Pecci, Tuscany</i>	92
BAROLO, MONTE DI STEFANO 2018 <i>Cascina Vengore, Piedmont</i>	105
BRUNETTI (SUPER TUSCAN) 2017 <i>Azienda Agricola Elisabetta, Cecina, Toscana</i>	120
AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2018 <i>Remo Farina, Veneto</i>	130
TIGNANELLO, 2019 <i>Antinori, Tuscany</i>	375

vini bianchi

HOUSE WHITE •	12 45
PINOT BIANCO 2020 <i>Pierpaolo Pecorari, Friuli-Venezia Giulia</i>	13 52
LANGHE ARNEIS 2020 <i>Olivero Mario, Roddi</i>	14 52
GAVI 2021 <i>Villa Sparina, Piemonte</i>	15 60
MULLER THURGAU 2021 <i>Terlan, Alto Adige</i>	17 70
VENETO BIANCO 2020 <i>Passione e Sentimento, Veneto</i>	52
TREBBIANO 2020 <i>Ca dei Fratti, Lugana</i>	60
PECORINO ARIES 2021 <i>Ciavolich, Piedmont</i>	65
VERDICCHIO DEI CASTELLI DI JESI 2017 • <i>Col Di Corte, Marche</i>	82
SAUVIGNON BLANC WINKL 2021 <i>Terlan, Sud Tirolo</i>	96
CHARDONNAY, LANGHE 2019 <i>Cordero, Montezemolo, Piedmont</i>	135
TERLANER NOVA DOMUS 2017 <i>Pinot Bianco, Terlan, Sud Tirolo</i>	185

rosé & spumanti

ANNA'S SECRET 2021 <i>Val Di Toro, Tuscany</i>	15 60
PROSECCO DOC <i>Romio, Friuli Venezia Giulia</i>	12 48
ROSE PROSECCO <i>Isotta Manzoni, Veneto</i>	13 55
MOSCATO D'ASTI 2021 • <i>Col Dei Venti, Comete, Piemonte</i>	16 60
PRUNO NERO, LAMBRUSCO NV <i>Cleto Chiarli, Emilia Romagna</i>	14 62
FRANCIACORTA NV <i>Ca' del Bosco, Lombardia</i>	100

half bottles

(375ml)

FRANCIACORTA NV <i>Ca' del Bosco, Lombardia</i>	65
PROSECCO, VALDOBBIADENE NV	36
MONTEFALCO, SAGRANTINO 2010	60
BAROLO, MONFELLATO 2018	72
CHIANTI CLASSICO DOCG 2017 <i>Quesciabella</i> •	56