

SALUMERIA ROSI

brunch

UOVA STRAPAZZATE ALLA CARBONARA 24

scrambled eggs cooked with crispy pork guanciale and pecorino
served with toasted tuscan bread, french fries and a market greens
salad (add fresh shaved truffle 15)

UOVA AFFOGATE 24

two poached eggs served over choice of sautéed spinach **OR** italian
ham **OR** smoked salmon (+3) **OR** prosciutto on lightly toasted focaccia,
topped with hollandaise, shaved parmigiano reggiano and bomba
sauce, served with home fries & a market greens salad

CHICKEN SANDWICH 27

breaded chicken cutlet under melted scamorza cheese, little gem
lettuce, caesar dressing and pork guanciale served on toasted ciabatta,
served with french fries

UOVA AL PURGATORIO ⑤ 23

two fried eggs over our signature tomato sauce served with toasted
tuscan toast, home fries and a market greens salad

RICOTTA PANCAKES ⑤ 21

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

FRITTATA DI SPINACI ⑤ 19

spinach and sun-dried tomato frittata topped with shaved
parmigiano reggiano and served with tuscan toast, home fries and a
market greens salad

ENGLISH BREAKFAST 22.5

2 eggs any style - fried | poached | scrambled
choice of one - salumeria's bacon | grilled ham

| 24 months prosciutto di parma | smoked salmon (+3)

served with tuscan toast, home fries and a market greens salad

sides

SALUMERIA'S BACON 6
5oz SKIRT STEAK 17

GRILLED HAM 6
24mo. PROSCIUTTO DI PARMA 12

GARDEN SALAD 12

HOME FRIES 7
FRENCH FRIES 7

⑤ 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	BELLINI	13
LEMON FRESH	13	KIR ROYALE	13
CHERRY JUBILEE	13	ELDERFLOWER	13

cocktails

GIAVA

20

TRUE Vodka, Espresso, Borghetti, Avena, Chocolate Bitters

TUSCAN MARY

15

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

SPRITZ

16

basilino • limoncello, lemon juice, basil, prosecco, soda

hugo • St. Germain, lime, mint, prosecco

rosita • Campari, lemon, rose prosecco

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

galvanina organic sodas

7

CLEMENTINA

Clementine

CHINOTTO

Bitter Cola

ARANCIA ROSSA

Blood Orange

LIMONATA

Italian Lemon

POMPELMO

Grapefruit

MELOGRANO

Pomegranate

HOMEMADE LEMONADE 7.50

COFFEE

ESPRESSO	5.00	LATTE	6.50
DOUBLE ESPRESSO	6.00	MOCHA	7.25
MACCHIATO	5.50	ICED COFFEE	5.50
AMERICANO	5.25	TEA	4.75
CAPPUCCINO	6.50	HOT CHOCOLATE	7.25

HOME-MADE BISCOTTI PLATE

- 8 -

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