

# 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, and squid served with potatoes, sundried tomatoes, kalamata olives, caper, parsley, and lemon drizzle	
<b>BURRATA WITH ASPARAGUS</b> (V)	17
fresh burrata over asparagus purée with sliced asparagus, celery salad tossed with sundried tomatoes	
<b>BRUSCHETTA 'NDUJA</b>	18
toast with pork 'nduja spread topped 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

**CARCIOFI FRITTI** (V)  
crispy fried artichoke hearts over cacio e pepe cream  
19/27

**FRITTURA DI CALAMARI**  
fried squid served with lime-chipotle mayo  
21

**ARANCINI** (V)  
breaded and fried rice balls stuffed with mozzarella di bufala served with marinara sauce  
16/22

## INSALATE

**INSALATA MISTA** (V) 16  
local organic market greens tossed in a lemon dressing with shaved Parmigiano Reggiano (add tomatoes +4)

**INSALATA CAPRESE** (V) 22  
fresh mozzarella di bufala, beefsteak tomatoes, basil, olives and balsamic onions over mixed greens (add anchovies +4)

**ASPARAGUS SALAD** (V) 18  
blanched asparagus spears, arugula, crisp radish slices and scallions, topped with Parmigiano Reggiano, grated boiled egg and finished with lemon dressing

**FENNEL SALAD** (V) 17  
fresh crispy fennel with aperol orange slices, roasted walnuts, kalamata olives & golden raisins finished with lemon dressing

**HOUSE CAESAR SALAD** 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 -

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

- 12 -

**SALAME FELINO**  
**SPECK**  
**PROSCIUTTO DI PARMA** 24 mo  
**BRESAOLA**  
**COPPA** (dolce or piccante)  
**SALAME CALABRESE**  
**FINOCCHIONA**

- 11 -

**TALEGGIO** (Lombardia)  
**GORGONZOLA DOLCE** (Lombardia)  
**FONTINA VAL D'AOSTA** (Aosta)  
**ASIAGO** (Veneto)  
- 12 -  
**FIORE PICCANTE** (Sardegna)  
**GORGONZOLA PICCANTE** (Lombardia)  
**PECORINO TOSCANO** (Aged)

- 14 -

**SMOKED SCAMORZA** (Campania)  
**MOZZARELLA DI BUFALA** (Campania)  
**BURRATA** (Puglia)  
**MOLITERNO AL TARTUFO** (Sardegna)  
**BRUNET** (Piemonte)  
**LATUR** (Piemonte)  
**ROBIOLA** (Piemonte)  
**PARMIGIANO REGGIANO D.O.P.** 24mo

## sides

**SUNDRIED TOMATOES**  
- 7 -

**MARINATED PEPPERS**  
- 6 -

**GIGANTE BEANS**  
- 6 -

**MARINATED MUSHROOMS**  
- 6 -

**MIXED OLIVES**  
- 7 -

**CALABRIAN PEPPERS**  
- 7 -

**BALSAMIC CIPOLLINE**  
- 7 -

**PROSCIUTTO PUFFS**  
- 6 -

**BREAD STICKS**  
- 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

**ORATA**  
pan seared sea bream over zucchini, basil purée, with sautéed cherry tomatoes & snow peas  
29

**POLPO GRIGLIATO**  
charred octopus over a red pepper sauce, eggplant caviar and fried capers  
31

## VERDURE (V)

**CIME DI RAPA**  
broccoli rabe sautéed with garlic oil, chili flakes and anchovies, topped with bread crumbs  
16

**CAPONATA**  
sweet & savory sicilian eggplant relish mixed with red and yellow peppers, onions, sundried tomatoes, kalamata olives, capers, celery and herbs  
14

**ASPARAGI BIANCHI**  
poached white asparagus in butter and chives  
17

## CARNE

**MANZO** 32/43  
grilled, 5oz or 8oz prime skirt steak served with roasted fingerling potatoes & herb mayonnaise

**CHICKEN SCALOPPINE** 28  
organic, panko breaded chicken breast, served with an arugula, cherry tomato & roasted apple salad, topped with spicy honey

**PORCHETTA SANDWICH** 24  
a hearty herbed pork loin sandwich with aurichio provolone, pickles & hot calabrese butter

**BRACIOLA DI MAIALE** 29  
seasoned and pan seared succulent 10oz pork chop served with a fresh watercress & candied walnut salad

**POLPETTE** 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

## Per Due

**COSTATA DI MANZO**  
16oz grilled grass fed black angus boneless ribeye, served with house fries and hickory aioli  
68

# 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

### FOLLINA IPA

herbal & citrus hop, smooth 4.5% 14

### FOLLINA GIANA

Belgian dark ale, amber 8% 14

### FOLLINA ALE

classic blonde 4.5% 14

### ESTRELLA N/A

non-alcoholic beer, galicia 10

## galvanina organic sodas

7

**CLEMENTINA**  
Clementine

**CHINOTTO**  
Bitter Cola

**ARANCIA ROSSA**  
Blood Orange

**LIMONATA**  
Italian Lemon

**POMPELMO**  
Grapefruit

**MELOGRANO**  
Pomegranate

## vini rossi

### HOUSE RED •

14 | 56

### DOLCETTO D' ASTI 2023

Casata Monticello, Piemonte

15 | 60

### GRIGNOLINO 2024

Castello di Neive, Piemonte

16 | 63

### ETNA ROSSO 2023

Ghaia Nera, Tenuta Tascante, Sicily

18 | 71

### NEBBIOLO 2022 •

Casa E Di Marrafiore, Piemonte

19 | 75

### CHIANTI CLASSICO DOCG 2024

Peppoli, Antinori, Toscana

21 | 82

### BELNERO 2023

Cabernet & Merlot "Super Tuscan" Banfi Toscana

24 | 94

### NERO D'AVOLA 2022 •

Feudo Montoni, Lagnusa, Sicily

68

### MONTEPULCIANO D'ABRUZZO RISERVA 2021 •

Spelt, La Valentina, Abruzzo

74

### ROSSO DI MONTALCINO 2023

Castello Banfi, Tuscany

80

### CANNONAU RISERVA 2021

Pala, Sardegna

87

### VALDISANTI 2021 •

Cabernet blend, "Super Tuscan", Tolaini, Tuscany

101

### 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

### MY TIME 2018 •

Scarbolo, Venezia, Friuli

135

## rosé & spumanti

### ROSATO 2025

Giuliana Vicini, Abruzzo

13 | 52

### ANNA SECRET 2022 •

Val di toro, Maremma, Toscana

15 | 59

### 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

• organic wines

\$50 corkage fee per outside bottle