

SALUMERIA ROSI

ANTIPASTI

PROSCIUTTO CON PISTACCHIO 19
aged prosciutto di Parma & fresh mozzarella di bufala
topped with toasted pistachio

RICOTTA WITH ITALIAN PEACHES 17.5 🌱
creamy ricotta mixed with walnuts and honey, peaches
and balsamic reduction

BRESAOLA E ARUGULA 20
bresaola, carpaccio style, topped with arugula, tossed
in lemon dressing & shaved parmigiano reggiano

BRUSCHETTA CON BURRATA E ANCHOVIES 18
four pieces of crostini topped with fresh burrata,
Armatore anchovies & lemon zest

BURRATA E PUNTARELLE 18.5 🌱
fresh burrata with a puntarelle salad, sundried tomatoes,
pantelleria capers and caper leaves, tossed in lemon
dressing

ROASTED PEPPERS WITH ANCHOVIES 15
marinated anchovies served over roasted peppers,
capers, arugula, garlic & pesto

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, artichoke hearts, grilled mushrooms,
sundried tomatoes, parmigiano reggiano,
taralli crackers & grissini
80

TUNA TARTARE
yellowfin tuna tartare and shaved radishes over sliced
cucumber, drizzled with bergamotto sauce
19.5

i fritti
SUPPLÌ
two or three lightly breaded rice crocchette stuffed with
chef's choice of seasonal ingredients
16/22.5

CARCIOFI FRITTI 🌱
two or three crispy fried artichoke hearts over
cacio e pepe cream
19.5/27

salads

INSALATA MISTA 🌱 16
local organic market greens tossed in a lemon dressing
with shaved parmigiano reggiano

INSALATA CAPRESE 🌱 21
fresh mozzarella di bufala, beefsteak tomatoes and basil,
drizzled with balsamic reduction

INSALATA DI BARBABIETOLE 🌱 17.5
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 &
soft-scrambled eggs with prosciutto & pork pancetta

HOUSE CAESAR SALAD 18
little gem lettuce, butter croutons, crispy pork guanciale,
mixed with our signature caesar dressing, topped with
shaved parmigiano
(add anchovies \$4 / add organic chicken breast \$12)

zuppa

RIBOLLITA 🌱
cannellini beans, savoy cabbage, kale and
potatoes served with garlic toast
- 17 -

salumi

- 8 -		- 9 -		- 10 -		- 13 -	
SOPPRESSATA (dolce or piccante)		SALAME FELINO		TALEGGIO (Lombardia)		SMOKED SCAMORZA (Campania)	
CACCIATORINO (dolce, piccante or truffle)		SPECK		GORGONZOLA DOLCE (Lombardia)		MOZZARELLA DI BUFALA (Campania)	
PROSCIUTTO SAN DANIELE		PROSCIUTTO DI PARMA 24 mo		FONTINA VAL D'AOSTA (Aosta)		BURRATA (Puglia)	
PARMACOTTO		BRESAOLA		ASIAGO (Veneto)		MOLITERNO AL TARTUFO (Sardegna)	
PARMACOTTO CON ROSMARINO		COPPA (dolce or piccante)		- 12 -		BRUNET (Piemonte)	
MORTADELLA		SALAME CALABRESE		FIORE PICCANTE (Sardegna)		LATUR (Piemonte)	
PORCHETTA		FINOCCHIONA		GORGONZOLA PICCANTE (Lombardia)		ROBIOLA (Piemonte)	
				PARMIGIANO REGGIANO D.O.P.			
				PECORINO TOSCANO (Aged)			

a la carte

sides

SUNDRIED TOMATOES - 7 -	MARINATED PEPPERS - 6 -	GIGANTE BEANS - 6 -	GRILLED MUSHROOMS - 6 -	MIXED OLIVES - 7 -	MARINATED ARTICHOKE - 8 -	PROSCIUTTO PUFFS - 6 -	GRISSINI - 5 -	WHITE ANCHOVIES - 8 -	MARINATED BROCCOLI RABE - 8 -	BALSAMIC CIPOLLINE - 7 -
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PASTA

all pasta is made fresh in-house

SPAGHETTI AI TRE POMODORI 🌱 19.5/30
D.O.P San Marzano tomato sauce, cherry tomatoes &
Corbara tomatoes with fresh basil

FUSILLI AL PESTO GENOVESE 🌱 19.5/30
traditional Genovese fresh basil pesto with string beans
& potatoes, topped with parmigiano reggiano

RIGATONI ALLA SALUMERIA 19.5/30
our signature blend of cured meats in a D.O.P.
San Marzano tomato sauce, topped with pecorino
romano

GNOCCHI AL TARTUFO 🌱 42/55
mixed mushrooms & truffle filled gnocchi tossed
in a parmigiano reggiano butter sauce

ORECCHIETTE SALSICCIA E BROCCOLI 19.5/30
house-made fennel sausage, broccoli rabe, sun dried &
cherry tomatoes, topped with parmigiano reggiano

SPAGHETTI ALLA CARBONARA 19.5/30
pecorino romano, parmigiano reggiano & egg yolk
mixed with black peppercorn, topped with crispy
pork guanciale

LASAGNA 19.5/30
our signature house-made lasagna in a pork & beef
ragu & béchamel topped with parmigiano reggiano

gluten-free option available

pesce

BRANZINO
pan seared fillet over a celery root purée, served
with aperol grapefruit and frisée salad
27.5

POLPO GRIGLIATO
charred octopus over a red pepper sauce,
eggplant caviar and fried capers
29

risotto al funghi 🌱

aged carnaroli rice with mixed seasonal mushrooms
21/30

VERDURE

BROCCOLINI 🌱
sautéed with garlic and chili flakes
14.5

RAINBOW CARROTS 🌱
sautéed with butter and parsley
14

ROASTED CAULIFLOWER 🌱
roasted with butter & parley
14

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

CARNE

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

SPEZZATINO 29.5
classic Italian slow cooked beef and seasonal
mushrooms in a beef jus over creamy polenta

BRACIOLA DI MAIALE 27
pan seared 10oz marinated pork chop served
with a watercress and roasted apple salad, tossed
in lemon dressing

MANZO 29.5/41
grilled, 5oz or 8oz prime skirt steak served with
roasted fingerling potatoes & herb mayonnaise

SALSICCIA 21.5
house-made fennel sausage served with heirloom
beans, broccolini, sautéed cherry tomatoes &
roasted shallots

AUSTRALIAN LAMB CHOPS 36/44
two or three grilled lamb chops over sautéed
rainbow carrots

DAILY SPECIALS

monday

GREEN PAPPARDELLE 🍷

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

tuesday

POLPETTE EMILIANE

three house-made meatball made with fresh ground pork butt, served over
warm soft polenta topped with tomato sauce and parmigiano reggiano

wednesday

LINGUINE ALLA PUTTANESCA

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

thursday

COZZE

steamed mussels in a D.O.P. San Marzano tomato, garlic & parsley broth
- or -
steamed mussels with pork pancetta in a white wine, garlic, butter & parsley broth

friday

CAMPANELLE AL RAGÚ

house-made campanelle in a beef and pork bolognese ragu

saturday

CACIO E PEPE 🍷

house-made tonnarelli pasta with parmigiano reggiano, pecorino romano
and fresh black pepper

sunday

BUCATINI AL’AMATRICIANA

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

BIO SICILIA ORGANIC SODA

7

CHINOTTO
Bitter Cola

ARANCIA ROSSA
Blood Orange

ARANCIATO
Orange

COCKTAILS

EUCALIPTO 19

Agricole Gin, Genepy, Egg White,
Lime, Eucalyptus

SIMONE & GARFUNKLE 19

Bulleit Rye, Amaro Montenegro,
Rosemary, Thyme, Lemon

IMPERATORE 18

Makers Mark, Avena, Luxardo, Moscato,
Amareno Cherry

AMORE DI NONNA 19

Villa One Reposado, Villa Massa Amaretto,
Apple, Lime, Cinnamon, Agave

INFURIATO 18

Joven Mezcal, Campari, Dolin Rouge,
Lime, Grapefruit, Agave

APEROL GIMLET 17

Milano Vodka, Triple Sec, Lime,
Prosecco, Aperol

NEGRONIS

- 19 -

CARDINAL • New Amsterdam Gin, Campari, Dolin Dry, Lemon Twist

AMBER NEGRONI • Braulio, New Amsterdam Gin, Cochi Americano, Lemon, Rosemary

MARTINEZ • Agricole Gin, Dolin Rouge, Luxardo, Bitters, Lemon Twist

MOCKTAILS

PHONI NEGRONI • On the rocks with an Orange Peel 15

MOJITO AL ROSEMARINO • Mint, Rosemary, Lime, Sprite, and Soda 10

IL CAMINO • Ginger Beer, OJ, Cranberry, Cola, Cinnamon 10

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 •	13 48
ALBAROSSA 2016 <i>Viotti Vini, Castel Rocchero, Piemonte</i>	14 56
BARBERA 2021 <i>Villa Sparina, Piemonte</i>	16 65
PINOT NOIR 2022 <i>Cantina Andriano, Alto Adige</i>	18 72
CHIANTI CLASSICO DOCG 2021 <i>Peppoli, Antinori, Toscana</i>	19 78
VALDISANTI 2019 <i>Cabernet & Sangiovese, "Super Tuscan", Tolaini, Tuscany</i>	24 95
BRUNELLO DI MONTALCINO 2018 <i>Poggio Alto, Tuscany</i>	28 130
PRIMITIVO ORION 2022 <i>Salento, Masseria li Veli, Puglia</i>	50
NERO D'AVOLA 2021 <i>Nerojbleo, Gulfi, Sicily</i>	60
NEBBIOLO 2020 <i>Cascina, Principino, Langhe</i>	68
MONTEPULCIANO D’ABRUZZO RISERVA 2019 <i>Spelt, la Valentina</i>	72
ETNA CARUSO 2017 <i>Terrazze Dell'etna, Sicily</i>	75
DOLCETTO D'ALBA 2020 <i>Giacomo Borgogno e Figli, Piedmont</i>	80
CANNONAU RISERVA 2020 <i>Pala, Sardegna</i>	85
ROSSO DI MONTALCINO 2020 <i>Celestino Pecci, Tuscany</i>	92
BAROLO, MONTE DI STEFANO 2018 <i>Cascina Vengore, Piedmont</i>	105
BRUNETTI (SUPER TUSCAN) 2019 <i>Azienda Agricola Elisabetta, Cecina, Toscana</i>	120
AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2019 <i>Remo Farina, Veneto</i>	130
TIGNANELLO, 2019 <i>Antinori, Tuscany</i>	450

vini bianchi

HOUSE WHITE	12 45
PINOT BIANCO 2021 <i>Pierpaola Pecorari, Friuli-Venezia Giulia</i>	13 52
LANGHE ARNEIS 2021 <i>Olivero Mario, Roddi</i>	14 54
PINOT GRIGIO 2022 <i>Scarbolo, Friuli</i>	15 60
GAVI 2022 <i>Villa Sparina, Piemonte</i>	16 65
FALANGHINA 2022 • <i>San Salvatore, Campania</i>	20 80
VENETO BIANCO 2021 <i>Passione e Sentimento, Veneto</i>	52
TREBBIANO 2021 <i>Ca dei Fratti, Lugana</i>	60
PECORINO ARIES 2021 <i>Ciavolich, Abruzzo</i>	65
VERDICCHIO DEI CASTELLI DI JESI 2017 • <i>Col Di Corte, Marche</i>	82
SAUVIGNON BLANC WINKL 2022 <i>Terlan, Sud Tirol</i>	96
CHARDONNAY, LANGHE 2019 <i>Cordero, Montezemolo, Piedmont</i>	135
TERLANER NOVA DOMUS 2017 <i>Pinot Bianco, Terlan, Sud Tirol</i>	185

rosé & spumanti

ANNA’S SECRET 2021 • <i>Val Di Toro, Tuscany</i>	14 58
PROSECCO DOC <i>Romio, Friuli Venezia Giulia</i>	12 48
ROSE PROSECCO <i>Isotta Manzoni, Veneto</i>	13 55
MOSCATO D’ASTI 2022 • <i>Col Dei Venti, Cométe, Piemonte</i>	16 60
PRUNO NERO, LAMBRUSCO NV <i>Cleto Chiarli, Emilia Romagna</i>	14 62
FRANCIACORTA NV <i>Ca’ del Bosco, Lombardia</i>	25 100

half bottles

(375ml)

PROSECCO, VALDOBBIADENE NV	36
MONTEFALCO, SAGRANTINO 2010	60
BAROLO, MONFELLATO 2018	72
CHIANTI CLASSICO DOCG 2019 <i>Quesciabella</i> •	56

• organic wines

\$35 corkage fee per outside bottle