

SALUMERIA ROSI

ANTIPASTI

PROSCIUTTO CON PISTACCHIO	20
aged prosciutto di Parma & fresh mozzarella di bufala topped with toasted pistacchio	
BRESAOLA E ARUGULA	20
dry cured beef carpaccio, topped with arugula, tossed in lemon dressing & shaved parmigiano reggiano	
BURRATA E MORTADELLA	18
fresh burrata, Italian mortadella over pistachio pesto	
GOAT CHEESE WITH BABY BEETS (V)	17
goat cheese mousse, roasted baby beets, candied walnuts, sherry vinaigrette and chives	
ROASTED PEPPERS WITH ANCHOVIES	16
marinated anchovies served over roasted peppers, capers, arugula & basil pesto oil	
BURRATA E PUNTARELLE (V)	18
fresh burrata over a puntarelle salad with sundried tomatoes, capers, drizzled with a lemon dressing (add anchovies \$4)	
RICOTTA WITH ITALIAN PEACHES	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

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

CROCCHETTE DI PROSCIUTTO
fried béchamel croquette stuffed
with prosciutto di parma
16

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)

INSALATA DI RADICCHIO E NOCCIOLE 19
castelfranco radicchio, toasted hazelnut, croutons, grated pecorino cheese and crispy pork pancetta, tossed in a sherry vinaigrette

INSALATA DI SPINACI E MELOGRANO (V) 18
baby spinach, pomegranate seeds, kalamata olives, roasted walnuts, tossed in a lemon dressing and topped with chèvre goat cheese

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)

zuppa

RIBOLLITA (V) 17
cannellini beans, savoy cabbage, kale and potatoes served with garlic toast

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

SPAGHETTI AL POMODORO (V)	20/30
tossed in a D.O.P San Marzano tomato sauce, cherry & corbara tomatoes, topped with basil oil	
ORECCHIETTE E SALSICCIA	21/31
house-made fennel sausage cherry and sundried tomatoes, broccoli rabe, butter, parmigiano reggiano	
CACIO E PEPE (V)	20/30
house-made thick spaghetti with pecorino romano, parmigiano reggiano and black pepper	
RIGATONI ALLA SALUMERIA	21/31
our signature blend of cured meats in a D.O.P. San Marzano tomato sauce and pecorino romano	
CAMPANELLE AL PESTO (V)	21/31
fresh basil pesto, toasted pine nuts & parmigiano reggiano	
SPAGHETTI ALLE VONGOLE	32
tossed in Italian clams, butter, parsley, and chili flakes	
TAGLIATELLE AL TARTUFO (V)	46
parmigiano reggiano, butter sauce, topped with shaved burgundy truffle	
RISOTTO AI FUNGHI (V)	26
aged carnaroli rice with seasonal mushrooms	
LASAGNA	20/30
our signature lasagna of a pork and angus beef ragù, béchamel, topped with parmigiano reggiano	

pesce

ORATA
pan seared sea bream over celery root purée, served with aperol grapefruit & frisée salad
29

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

VERDURE

RAINBOW CARROTS
sautéed with butter and parsley
14

BROCCOLINI
sautéed with garlic and chili flakes
15

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

ROASTED CAULIFLOWER
with garlic and herbs
14

CARNE

MANZO 30/42
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
herbed pork loin sandwich with provolone, pickles & hot calabrese butter

SPEZZATINO 29
classic Italian beef slow cooked with seasonal mushrooms in a rich beef jus over creamy polenta

POLPETTE 26
three meatballs made of pork butt and grass fed beef, in a plum tomato sauce topped with parmigiano reggiano and served with garlic toast

NEW ZEALAND LAMB CHOPS 37/48
two or three grilled 100% grass-fed lamb chops over sautéed rainbow carrots

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 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 ragù

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

NEGRONI

19

amber negroni • New Amsterdam Gin, Cocchi Americano, Braulio, bitters & lemon

mezcal negroni • Banhez Mezcal, Campari, Dolin Rouge

boulevardier • Bulleit Rye, Campari, Dolin Rouge

COCKTAILS

MULO

16
Milano vodka, limoncello, Villa Massa amaretto, lemon, ginger beer

GIAVA

20
Milano Vodka, Averna, Borghetti Cafe, chocolate bitters, simple, espresso

UN BACIO ACIDO

19
Banhez Mezcal, Luxardo, Rabarbaro, cherry liqueur, lemon, Luxardo & cherries

SIMONE E GARFUNKEL

18
Bulleit Rye, Amaro Montenegro, lemon, rosemary & thyme

SANGRIA DI MELE

17
Apple Jack, Cardamaro amaro, sangiovese, Rothman pear liqueur, cinnamon, lemon

APEROL GIMLET

17
New Amsterdam Gin, 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

IL CAMINO • cranberry, orange, ginger beer, Coca Cola, cinnamon 12

MS PACMAN • peach, orgeat almond syrup, raspberries, lemon, soda, sage 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

BIG JOE IPA

rich & strong 5.6% 12

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

13 | 52

VALPOLICELLA CLASSICO DOC 2023

Scuola Granda, Veneto

14 | 56

BRICHETTA 2020

Barbera blend, La Bollina, Piemonte

17 | 68

CHIANTI CLASSICO DOCG 2024

Peppoli, Antinori, Toscana

20 | 78

BELNERO 2023

Cabernet & Merlot "Super Tuscan" Banfi Toscana

22 | 85

BAROLO DOCG 2021

Tenute Neirano, Piemonte

25 | 95

AGLIANICO 2023

La Capranara, Campania

56

PRIMITIVO ORION 2024

Salento, Masseria li Veli, Puglia

58

CANNONAU RISERVA 2021

Pala, Sardegna

68

MONTEPULCIANO D'ABRUZZO RISERVA 2021

Spelt, La Valentina, Abruzzo

74

NEBBIOLO 2022

Casa E. Mirafiore, Piemonte

80

ROSSO DI MONTALCINO 2023

Castello Banfi, Tuscany

86

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

156

BRUNELLO DI MONTALCINO DOCG 2018

Val di Suga, Toscana

185

MONTIANO 2019

Famiglia Cotarella, Lazio

220

vini bianchi

HOUSE WHITE

13 | 52

SOAVE 2024

Farina, Veneto

14 | 56

PINOT GRIGIO 2024

Scarbolo, Friuli

15 | 59

GAVI 2024

Villa Sparina, Piemonte

16 | 63

PINOT BIANCO 2023

Pierpaola Pecorari, Friuli

17 | 67

CHARDONNAY 2023

Banfi, Toscana

22 | 85

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

62

FALANGHINA 2023

San Salvatore, Campania

78

SAUVIGNON BLANC WINKL 2024

Terlan, Sudtirol

105

MY TIME 2018

Scarbolo, Venezia, Friuli

135

rosé & spumanti

ANNA SECRET

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, Comète, Piemonte

16 | 60

PRUNO NERO, LAMBRUSCO NV

Cleto Chiarli, Emilia Romagna

14 | 56

FRANCIACORTA NV

Ca' del Bosco, Lombardia

32 | 125

half bottles

(375ml)

PROSECCO, ADAMI NV

34

BAROLO, MONFELLATO 2020

90

CHIANTI CLASSICO DOCG 2021

56

• organic wines

\$50 corkage fee per outside bottle