

SALUMERIA ROSI

BRUNCH

UOVA STRAPAZZATE 18.5
scrambled eggs with tomato & basil, topped with burrata.
served with toast, home fries & salad

UOVA AFFOGATE 19.5
poached eggs over sautéed spinach or Italian imported ham on
lightly toasted focaccia bun, topped with hollandaise sauce, shaved
parmigiano and bomba sauce. *served with side of home fries & salad*

RICOTTA PANCAKES 17.5
fluffy ricotta pancakes served with honey and whipped cream

UOVA ALLA SALUMERIA 18.5
baked eggs cooked in "our own" salumeria signature sauce with parsley
& pecorino cheese. *served with tricolor salad, toast & home fries*

UOVA ALLA SELVAGGIO 18.5
baked eggs with sautéed broccoli rabe, beans & our in-house made
fennel sausage. *served with freshly sliced tomatoes & home fries*

BRUSCHETTA SPECIAL 19.5
poached eggs over toasted tuscan bread, topped with prosciutto di parma
24-month, bomba calabrese sauce & shaved parmigiano reggiano.
served with tricolor salad

PANINO DI MANZO 23.5
grilled skirt steak and fried egg sandwich with shaved parmigiano reggiano,
caramelized onions and arugula. *served with home fries & tricolor salad*

UOVA ALLA ASPARAGI 18.5
fried eggs with blanched asparagus, shaved parmigiano reggiano and balsamic
reduction, served with home fries & tricolor salad (add fresh shaved truffles / \$15)

SCRAMBLED EGGS ALLA CARBONARA 19.5
Scrambled eggs cooked with guanciale and pecorino served with toast, home fries
& tricolor salad (add fresh shaved truffles / \$15)

ENGLISH BREAKFAST 19.5

2 eggs any style - fried | poached | scrambled
choice of one - salumeria's bacon | grilled ham |
24 months prosciutto di parma
served with toast, salad and home fries.

sides

SALUMERIA'S BACON	6	GRILLED HAM	6
PORCHETTA	8	24mo. PROSCIUTTO DI PARMA	9
2 EGGS ANY STYLE	6	HOME FRIES	7
fried poached scrambled		GARDEN SALAD	6

 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

12

MIMOSA
LEMON FRESH
CHERRY JUBILEE

BELLINI
KIR ROYALE
ELDERFLOWER

cocktails

GIAVA

18

Milano Vodka, Espresso, Borghetti, Averna, Chocolate Bitters

TUSCAN MARY

14

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

SPRITZERS

16

- LA BOLLA** • Prosecco, Amaro Montenegro, Ginger Beer
- TRAMONTO** • Pruno Lambruso, Cochi Americano, Cardamaro
- ROSITA** • Sparkling Rose, Campari, Lemon

MOCKTAILS

- PHONI NEGRONI** • On the rocks with an Orange Peel 15
- MS PACMAN** • Fresh Raspberry, Lychee Puree, Orgeat, Lemon, Sage Simple Syrup 10
- MOJITO AL ROSEMARINO** • Mint, Rosemary, Lime, Sprite, and Soda 10

DRINKS

7

BERSÒ ORGANIC SODAS

CEDRATA
Citron

CHINOTTO
Italian Cola

**ARANCIA
ROSSA**
Blood Orange

MANDARINO
Mandarin

BERGAMOTTO
Italian Lime

100% natural fruit drinks made from the finest organic fruit juices and naturally filtered, gently sparkling spring water, these delicious blends bring you a real taste of Italy, wherever you are in the world.

HOMEMADE LEMONADE 6.50

COFFEE

ESPRESSO 4.50
DOUBLE ESPRESSO 6.00
MACCHIATO 5.00
AMERICANO 4.75
CAPPUCCINO 6.00

LATTE 6.00
MOCHA 6.00
ICED COFFEE 5.00
TEA 4.75
HOT CHOCOLATE 5.75