

# SALUMERIA ROSI

## ANTIPASTI

<b>PROSCIUTTO CON PISTACCHIO</b> aged prosciutto di parma, fresh mozzarella di bufala & toasted pistachio	16
<b>BRESAOLA E ARUGULA</b> bresaola, carpaccio style topped with arugula, drizzle of lemon dressing & shaved parmigiano reggiano	16.5
<b>COPPA E FICHI</b> sweet coppa served with fresh figs, goat cheese, house balsamic reduction, topped with micro greens	16.5
<b>ROASTED PEPPERS WITH ANCHOVIES</b> pickled white anchovies served over roasted peppers, capers, arugula, garlic & a drizzle of pesto	14.5
<b>PARMACOTTO CON BURRATA</b> thinly sliced ham served with fresh burrata, topped with basil pesto	15.5
<b>BRUSCHETTA</b> (V) bruschetta served over ciabatta bread with fresh mozzarella and basil	15

### assaggi dal bancone

#### SELEZIONE DEL SALUMIERE

our salumiere's selection of meats  
21 | 30

#### CROSTINI DAL SALUMIERE

choice of select cured meat over toasted tuscan bread  
pancetta || lardo || guanciale  
11

#### SELEZIONE ABBONDANZA

large selection of meats, taralli crackers, mixed olives, parmigiano reggiano, & peperoncini  
60

### formaggi delicacies

#### RICOTTA WITH ROASTED PEARS (V)

creamy ricotta mixed with walnuts and honey accompanied with roasted pears, balsamic reduction & fresh mint  
12.5

#### SELEZIONE DI FORMAGGI (V)

our salumiere's selection of cheeses, served with accompaniments  
22

### salads

**INSALATA MISTA** (V) 13.5  
local organic market greens with a lemon vinaigrette dressing & shaved parmigiano reggiano

**INSALATA CAPRESE** (V) 17.5  
imported italian mozzarella di bufala, fresh tomatoes, basil, drizzled with evoo & balsamic reduction

**INSALATA CON MANZO E GORGONZOLA** 21.5  
mixed greens with grilled skirt steak, aperol oranges, pickled red onions and sweet gorgonzola

**SALUMERIA'S SIGNATURE SALAD** 16  
our signature warm salad of market greens, radicchio and soft-scrambled eggs, prosciutto & pancetta

**BARBABIETOLE** (V) 15  
roasted red and golden beets, marinated shallots, baby arugula, olive oil and goat cheese

**INSALATA DI ASPARAGI** (V) 15  
sliced asparagus, radish, scallions & arugula dressed with lemon vinaigrette, grated parmigiano reggiano, finished with a julienned hardboiled organic egg

### zuppa

SOUP OF THE DAY

### salumi

- 8 -

**SOPPRESSATA** (dolce or piccante)  
**CACCIATORINO** (dolce or piccante)  
**PROSCIUTTO DI PARMA** 18 mo  
**PROSCIUTTO SAN DANIELE**  
**PARMACOTTO**  
**MORTADELLA**

- 9 -

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

- 9 -

**TALEGGIO** (Lombardia)  
**GORGONZOLA DOLCE** (Lombardia)  
**FONTINA VAL D'AOSTA** (Aosta)  
**ASIAGO** (Veneto)  
**SMOKED PROVOLONE** (Veneto)  
**PECORINO PUGLIESE**  
**MOZZARELLA DI BUFALA** (Napoli)

### formaggi

- 11 -

**CACCIOTA AL TARTUFO** (Umbria)  
**BURRATA** (Puglia)  
**UBRIACO** (Veneto)  
**PARMIGIANO REGGIANO D.O.P.**  
**BRUNET** (Bosia)  
**LATUR** (Piemonte)  
**ROBIOLA** (Piemonte)  
**PECORINO TARTUFO** (Lazio)  
**PECORINO TOSCANO** (Tuscany)

## PASTA

**ORECCHIETTE SALSICCIA E BROCCOLI** 18.5/29  
artisanal pasta, with sautéed house made fennel sausage, broccoli rabe, sun dried and cherry tomatoes & parmigiano reggiano (gluten free option available)

**GNOCCHI** (V) 17.5/29  
house made, fresh goat and ricotta cheese gnocchi with a fresh tomato sauce, parmigiano reggiano & basil

**LASAGNA** 18.5/29  
our signature house made lasagna with a pork & beef ragu & béchamel

**STROZZAPRETI AL PEPOLINO** (V) 16.5/28  
artisanal pasta in our own "soffritto" tomato sauce, freshly grated thyme-pecorino romano cheese & fresh basil (gluten free option available)

**RIGATONI ALL'AMATRICIANA** 18.5/29  
a roman classic with our signature blend of cured meats, onions, tomatoes & pecorino romano with thyme (gluten free option available)

**GREEN PAPPARDELLE** (V) 17.5/29  
home-made fresh spinach pappardelle, oven dried tomatoes, basil, topped with black pepper & mascarpone cheese

**RISOTTO CACIO E PEPE** 18.5/29  
canaroli rice cooked in a blend of caciocavallo, pecorino romano & parmigiano reggiano with black pepper, topped with 24-month aged prosciutto di parma

### pesce

#### FISH OF THE DAY

Market Price

## VERDURE

#### ROASTED CAULIFLOWER (V)

roasted with herbs, garlic, a splash of sherry vinegar & topped with breadcrumbs  
13

#### VERDURA (V)

sautéed greens of the day with garlic, chili flakes & evoo  
13

#### CAPONATA (V)

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

#### CAVOLINI

sautéed brussels sprouts with crushed garlic, prosciutto, pancetta & a drizzle of red wine vinegar  
14

## CARNE

**PORCHETTA SANDWICH** 16.5  
herbed pork loin sandwich, provolone, local pickles & hot calabrese red pepper sauce

**MANZO** 20/29  
grilled, 5oz or 8oz marinated prime angus skirt steak served with roasted yukon potatoes, topped with "salsa aromatica"

**SALSICCIA** 17.5  
our own home-made roasted sausage of pork, fennel, garlic, served with heirloom beans, sautéed cherry tomatoes, roasted shallots, & greens

**PANCIA** 17.5  
slow-cooked pork belly rubbed with tuscan spices, served with tuscan chickpeas, greens, & crispy rinds

**COSTINE** 16/21  
two or three spicy tuscan spare ribs, slow-cooked in our own san marzano tomato sauce, with red wine, garlic & rosemary

**POLLO FRITTO CROCCANTE** 22  
breaded chicken breast served over a potato mash, topped with a creamy mushroom cream, sautéed broccolini, tomatoes and fresh basil

### sides

CIPOLLINI 5

MARINATED PEPPERS 5

GIGANTE BEANS 7

OLIVES 7

GRILLED MUSHROOMS 7

ANCHOVIES 8

MARINATED ARTICHOKE 8

GRISSINI 5

PROSCIUTTO PUFFS 7