

# SALUMERIA ROSI

## BRUNCH

**UOVA STRAPAZZATE** 17.5  
scrambled eggs with tomato & basil, topped with burrata.  
*served with toast, home fries & salad*

**BRUSCHETTA SPECIAL** 15.5  
poached eggs over toasted tuscan bread, topped with prosciutto di parma  
24-month, bomba calabrese sauce & shaved parmigiano reggiano.  
*served with tricolor salad*

**UOVA AFFOGATE** 17.5  
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*

**ITALIAN "FRENCH" TOAST** 16.5  
three slices of orange zest infused sweet focaccia, nutella chocolate,  
bananas, berries, & whipped cream

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

**UOVA ALLA SELVAGGIO** 17.5  
baked eggs with sautéed broccoli rabe, beans & our in-house made  
fennel sausage. *served with freshly sliced tomatoes & home fries*

**UOVA FRITTE CON ASPARAGI** 17.5  
fried eggs over whole sautéed asparagus with shaved parmigiano reggiano  
and drizzle of balsamic reduction. *served with salad, toast & home fries*

**PANINO DI MANZO** 19.5  
grilled skirt steak and fried egg sandwich with shaved parmigiano reggiano,  
caramelized onions and arugula. *served with home fries & tricolor salad*

## CONTINENTAL BREAKFAST 19.5

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

## sides

<b>SALUMERIA'S BACON</b>	5	<b>GRILLED HAM</b>	5
<b>HOUSE FENNEL SAUSAGE</b>	4	<b>SIDE GREEN SALAD</b>	7
<b>2 EGGS ANY STYLE</b>	6	<b>HOME FRIES</b>	6
fried   poached   scrambled			
<b>CAVOLINI</b>	14	<b>CAPONATA</b>	14
sautéed brussels sprouts, garlic, prosciutto, pancetta & a drizzle of red wine vinegar		sweet and savory sicilian eggplant relish with red and yellow peppers, onions, olives, capers, pine nuts, celery & herbs	

*\*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 | No Substitutions for Daily Lunch Tasting

## PICK YOUR PROSECCO

12

**MIMOSA**

**LEMON FRESH**

**CHERRY JUBILEE**

**BELLINI**

**KIR ROYALE**

**ELDERFLOWER**

## cocktails

CAFFÉ SHAKERATO	14
APEROL SPRITZER	14
TUSCAN MARY	14

## DRINKS

6

### GALVANINA SICILIAN ORGANIC SODAS

GRAPEFRUIT

POMENAGRATE

BLOOD ORANGE, BLACK CARROT  
& BLUEBERRY

LEMON

CLEMENTINE

GREEN TEA

*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

5

## COFFEE

ESPRESSO	3.75	LATTE	5.25
DOUBLE ESPRESSO	5.25	MOCHA	5.25
MACCHIATO	4.25	ICED COFFEE	4.25
AMERICANO	4.25	TEA	4
CAPPUCCINO	5.25	HOT CHOCOLATE	5