

# SALUMERIA ROSI

## ANTIPASTI

<b>PROSCIUTTO CON PISTACCHIO</b>	19
aged prosciutto di Parma & fresh mozzarella di bufala topped with toasted pistacchio	
<b>TUNA TARTARE</b>	21
yellowfin tuna tartare, over sliced cucumber, drizzled with mango sauce	
<b>BRUSCHETTA CON BURRATA E ANCHOVIES</b>	18
crostini, fresh burrata, anchovies & lemon zest	
<b>BRESAOLA E ARUGULA</b>	21
aged beef carpaccio, topped with arugula, tossed in lemon dressing & shaved parmigiano reggiano	
<b>ROASTED PEPPERS WITH ANCHOVIES</b>	16
marinated anchovies served over roasted peppers, capers, arugula & pesto oil	
<b>RICOTTA WITH ITALIAN PEACHES</b> (V)	18
creamy ricotta mixed with roasted walnuts, honey, served with peaches over balsamic reduction	
<b>BURRATA E FICHI</b> (V)	17
fresh burrata with caramelized figs (add sweet coppa or speck +5)	

## assaggi dal bancone

### SELEZIONE MISTA

our salumiere's selection of meats, cheeses and accompaniments  
39 | 58

### SELEZIONE ABBONDANZA

eight different sliced meats topped with olives, artichoke hearts, grilled mushrooms, sundried tomatoes, parmigiano reggiano, taralli crackers & grissini  
80

## 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

## INSALATE

<b>INSALATA MISTA</b> (V)	16
local organic market greens tossed in a lemon dressing with shaved parmigiano reggiano (add tomato +4)	
<b>INSALATA CAPRESE</b> (V)	21
fresh mozzarella di bufala, beefsteak tomatoes, basil, olives and balsamic onions over mixed greens (add anchovies +4)	
<b>INSALATA DI SPINACI E MELOGRANO</b> (V)	18
baby spinach, pomegranate seeds, kalamata olives, roasted walnuts, tossed in a lemon dressing and topped with chevre goat cheese	
<b>SALUMERIA'S SIGNATURE SALAD</b>	18
our signature warm salad of market greens, radicchio, scrambled eggs mixed with prosciutto & pancetta	
<b>HOUSE CAESAR SALAD</b>	19
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)

cannellini beans, savoy cabbage, kale and potatoes served with garlic toast  
16

## salumi e formaggi

- 8 -

**SOPPRESSATA** (dolce or piccante)  
**CACCIATORINO** (dolce, piccante)  
**PROSCIUTTO SAN DANIELE**  
**PARMACOTTO**  
**MORTADELLA CON PISTACCHIO**  
**PORCHETTA**

- 10 -

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

- 10 -

**TALEGGIO** (Lombardia)  
**GORGONZOLA DOLCE** (Lombardia)  
**FONTINA VAL D'AOSTA** (Aosta)  
**ASIAGO** (Veneto)  
- 12 -  
**FIORE PICCANTE** (Sardegna)  
**GORGONZOLA PICCANTE** (Lombardia)  
**PECORINO TOSCANO** (Aged)

- 13 -

**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 -

**PROSCIUTTO PUFFS**  
- 6 -

**BREAD STICKS**  
- 5 -

## PASTA

<b>GNOCCHI AL POMODORO</b> (V)	20/30
goat and ricotta cheese gnocchi, tossed in a D.O.P San Marzano tomato sauce, basil and parmigiano reggiano	
<b>SPAGHETTI ALLE VONGOLE</b>	31
tossed in Italian clams, butter, parsley, and chili flakes (add bottarga +10)	
<b>TONNARELLI ALLA CARBONARA</b>	20/30
pecorino romano, parmigiano reggiano & fresh egg yolk mixed with black peppercorn and topped with crispy pork guanciale	
<b>RIGATONI ALLA SALUMERIA</b>	21/30
our signature blend of cured meats in a D.O.P. San Marzano tomato sauce and pecorino romano	
<b>ORECCHIETTE E SALSICCIA</b>	20/30
house-made fennel sausage sundried & cherry tomatoes, broccoli rabe, butter & parmigiano reggiano	
<b>TAGLIATELLE AL TARTUFO</b> (V)	46
parmigiano reggiano, butter sauce and topped with shaved burgundy truffle	
<b>RISOTTO AI FUNGHI</b> (V)	19/29
aged carnaroli rice with seasonal mushrooms	
<b>LASAGNA</b>	20/30
our signature lasagna in 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  
28

### POLPO GRIGLIATO

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

## VERDURE (V)

### BROCCOLINI

sautéed with garlic and chili flakes  
15

### FINGERLING POTATOES

served with spicy mayonnaise  
14

### CAPONATA

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

## CARNE

<b>MANZO</b>	30/41
grilled, 5oz or 8oz prime skirt steak served with roasted fingerling potatoes & herb mayonnaise	
<b>BRACIOLA DI MAIALE</b>	26
pan seared marinated 10oz pork chop served with a watercress, candied walnuts salad, tossed in lemon dressing	
<b>CHICKEN SCALOPPINE</b>	28
organic, panko breaded chicken breast, served with an arugula, cherry tomato & roasted apple salad, topped with spicy honey	
<b>PORCHETTA SANDWICH</b>	24
herbed pork loin sandwich with provolone, pickles & hot calabrese sauce	
<b>SALSICCIA</b>	22
house-made fennel sausage served with heirloom beans, broccolini, sautéed cherry tomatoes & roasted shallots	
<b>NEW ZEALAND LAMB CHOPS</b>	36/45
two or three grilled 100% grass-fed lamb chops over sautéed seasonal mushrooms & parsnip purée	

# DAILY SPECIALS

## monday

### GREEN PAPPARDELLE 🍷

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

### RIBEYE

12oz grilled, New Zealand boneless ribeye served with cannellini beans and pancetta in a savory tomato sauce

65

## thursday

### CACIO E PEPE 🍷

house-made spaghetti with pecorino romano, parmigiano reggiano and black pepper

30

## friday

### CAMPANELLE AL RAGÙ

house-made campanelle in a Berkshire pork and New Zealand beef ragù

30

## saturday

### LINGUINE ALLA PUTTANESCA

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

30

## 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

30

## NEGRONI

18

**amber negroni** • New Amsterdam Gin, Cocchi Americano, Braulio Amaro

**mezcal negroni** • Banhez Mzecal, Campari, Dolin Rouge

**boulevardier** • Bulleit Rye, Campari, Dolin Rouge

## COCKTAILS

### MULO 16

Milano Vodka, Limoncello, Amaretto  
Lemon, Ginger Beer

### PAPER PLANE 20

Maker's Mark Bourbon, Aperol  
Amaro Nonino, Lemon

### 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 18

Sangiovese, Jack Apple, Orchard Pear,  
Cardamarro, Cinnamon, Lemon

### APEROL GIMLET 17

New Amsterdam Gin, Triple Sec, Lime,  
Prosecco, Aperol

## MOCKTAILS

**PHONI NEGRONI** • On the rocks with an Orange Peel 13

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

**IL CAMINO** • Cranberry, Orange, Ginger Beer, Coca Cola, Cinnamon 10

## BIRRE

### FORST LAGER

Crisp and Refreshing 5.8% 12

### FORST DOPPLEBOCK

Dark Amber, Velvety, Intense 6.5% 10

### DOLOMITI ROSSA

Creamy Double Malt 6.7% 11

### ESTRELLA

N/A Beer, Galicia 10

## BERSÒ ORGANIC SODAS

7

**MANDARINO**  
Mandarin

**CHINOTTO**  
Bitter Cola

**ARANCIA ROSSA**  
Blood Orange

**LIMONATA**  
Italian Lemon

**BERGAMOTTO**  
Italian Lime

**CEDRATA**  
Citron

## vini rossi

<b>HOUSE RED</b> •	13   52
<b>PRIMITIVO ORION 2022</b> <i>Salento, Masseria li Veli, Puglia</i>	15   59
<b>VALPOLICELLA RIPASSO 2021</b> <i>Scuola Granda, Verona</i>	15   59
<b>BRICHETTA 2019</b> <i>Barbera blend, La Bolina, Monferrato</i>	16   63
<b>ETNA ROSSO DOC 2019</b> <i>Sentieri Sicilliani, Sicily</i>	17   67
<b>CHIANTI CLASSICO DOCG 2022</b> <i>Peppoli, Antinori, Toscana</i>	20   78
<b>VALDISANTI 2020</b> <i>Cabernet &amp; Sangiovese, "Super Tuscan", Tolaini, Tuscany</i>	26   101
<b>BRUNELLO DI MONTALCINO 2018</b> <i>Poggio Alto, Tuscany</i>	29   113
<b>NEGROAMARO 2015</b> <i>Copertino Rosso Riserva, Puglia</i>	53
<b>NEBBIOLO 2021</b> <i>Casa E Di Marafiore, Piedmont</i>	68
<b>MONTEPULCIANO D'ABRUZZO RISERVA 2020</b> <i>Spelt, la Valentina</i>	72
<b>CANNONAU RISERVA 2020</b> <i>Pala, Sardegna</i>	85
<b>ROSSO DI MONTALCINO 2020</b> <i>Celestino Pecci, Tuscany</i>	92
<b>BAROLO, MONTE DI STEFANO 2018</b> <i>Cascina Vengore, Piedmont</i>	105
<b>BRUNETTI (SUPER TUSCAN) 2020</b> <i>Azienda Agricola Elisabetta, Cecina, Toscana</i>	120
<b>AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2020</b> <i>Remo Farina, Veneto</i>	130
<b>PROMIS 2021</b> • <i>Ca'Marcanda Magari, Gaja, Tuscany</i>	152
<b>BRUNELLO DI MONTALCINO DOCG 2018</b> <i>Val di Suga, Tuscany</i>	180
<b>MONTIANO 2019</b> • <i>Famiglia Cotarella, Lazio</i>	220
<b>TIGNANELLO 2021</b> <i>Antinori, Tuscany</i>	450

## vini bianchi

<b>HOUSE WHITE</b>	13   52
<b>VERMENTINO 2021</b> <i>Torgiano Torre Di Giano, Umbria</i>	14   56
<b>PINOT GRIGIO 2022</b> <i>Scarbolo, Friuli</i>	15   59
<b>GAVI 2023</b> <i>Villa Sparina, Piemonte</i>	17   67
<b>FALANGHINA 2022</b> • <i>San Salvatore, Campania</i>	20   78
<b>SOAVE CLASSICO 2022</b> <i>Farina, Veneto</i>	53
<b>TREBBIANO 2022</b> <i>Ca dei Fratti, Lugana</i>	60
<b>PECORINO ARIES 2022</b> <i>Ciavolich, Abruzzo</i>	65
<b>VERDICCHIO DEI CASTELLI DI JESI 2020</b> • <i>Col Di Corte, Marche</i>	82
<b>SAUVIGNON BLANC WINKL 2023</b> <i>Terlan, Sud Tirol</i>	96
<b>CHARDONNAY, LANGHE 2021</b> <i>Cordero, Montezemolo, Piedmont</i>	135
<b>TERLANER NOVA DOMUS 2021</b> <i>Pinot Bianco, Terlan, Sud Tirol</i>	185

## rosé & spumanti

<b>LA BOLLINA ROSE 2021</b> <i>Nebbiolo, Piemonte</i>	13   52
<b>VETERE ROSATO 2022</b> <i>Aglianico, Campania</i>	17   67
<b>PROSECCO DOC</b> <i>Romio, Friuli Venezia Giulia</i>	13   52
<b>ROSE PROSECCO</b> <i>Isotta Manzoni, Veneto</i>	14   56
<b>MOSCATO D'ASTI 2023</b> • <i>Col Dei Venti, Comète, Piemonte</i>	16   60
<b>PRUNO NERO, LAMBRUSCO NV</b> <i>Cleto Chiarli, Emilia Romagna</i>	14   56
<b>FRANCIACORTA NV</b> <i>Ca' del Bosco, Lombardia</i>	29   115

## half bottles

(375ml)

<b>PROSECCO, ADAMI NV</b>	34
<b>MONTEFALCO, SAGRANTINO 2010</b>	60
<b>BAROLO, MONFELLATO 2019</b>	72
<b>CHIANTI CLASSICO DOCG 2021</b> <i>Quesciabella</i> •	56

• organic wines

\$50 corkage fee per outside bottle