

SALUMERIA ROSI

brunch

UOVA STRAPAZZATE ALLA CARBONARA 20
scrambled eggs cooked with crispy pork guanciale and pecorino served with toasted tuscan bread, home fries and market greens salad (add fresh shaved truffle 13)

UOVA AFFOGATE 21
two poached eggs served over choice of sautéed spinach **OR** italian imported ham **OR** prosciutto on lightly toasted focaccia, topped with hollandaise sauce, shaved parmigiano reggiano and bomba sauce, served with side of home fries & market greens salad

UOVA AGLI ASPARAGI (V) 19.5
poached asparagus with two poached eggs and hollandaise sauce served with market greens salad and toasted tuscan bread (add fresh shaved truffle 13)

YOGURT BOWL (V) 17.5
nonfat yogurt, mixed berries, mango puree and honey, served with house-made granola, pistachios

SIGNATURE CHEESEBURGER 25.5
bianco bun, 100% grassfed New Zealand black Angus patty, smoked scamorza cheese, sun-dried tomato mayonnaise, lettuce, tomatoes, pickles served with home fries **OR** market greens salad (add egg +2, bacon +2.50)

UOVA AL PURGATORIO (V) 21
two fried eggs over our signature tomato sauce served with toasted tuscan bread and fingerling potatoes

RICOTTA PANCAKES (V) 19.5
fluffy ricotta pancakes served with honey, whipped cream and mixed berries

FRITTATA DI SPINACI (V) 18.5
spinach and sun-dried tomato frittata topped with shaved parmigiano reggiano with market greens salad

ENGLISH BREAKFAST 19.5

*2 eggs any style - fried | poached | scrambled
choice of one - salumeria's bacon | grilled ham
24 months prosciutto di parma, salsiccia*

served with tuscan toast and market green salad

sides

SALUMERIA'S BACON 6
HOUSE MADE SALSICCIA 7

GRILLED HAM 6
24mo. PROSCIUTTO DI PARMA 10

GARDEN SALAD 12

HOME FRIES 9

(V) 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

MIMOSA 13

LEMON FRESH 13

CHERRY JUBILEE 13

BELLINI 13

KIR ROYALE 13

ELDERFLOWER 13

cocktails

GIAVA

18

Milano Vodka, Espresso, Borghetti, Averna, Chocolate Bitters

TUSCAN MARY

15

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

SPRITZERS

17

HUGO • St Germain, Mint, Lime, Simple and Prosecco

SBAGLIATO • Prosecco, Campari, Dolin Rouge

ROSITA • Sparkling Rose, Campari, Lemon

LA BOLLA • Prosecco, Amaro Montenegro, Ginger Beer

MOCKTAILS

PHONI NEGRONI • On the rocks with an Orange Peel 15

PEPPINO • Cucumber, Lime, Agave, and Soda Water 10

MOJITO AL ROSMARINO • Mint, Rosemary, Lime, Sprite, and Soda 10

FRUTTI DI BOSCO • Raspberries, Blueberries, Lemonade, Club Soda 10

DRINKS

7

BERSÒ ORGANIC SODAS

MANDARINO

Mandarin

ARANCIA ROSSA

Blood Orange

BERGAMOTTO

Italian Lime

CHINOTTO

Bitter Cola

LIMONATA

Italian Lemon

CEDRATA

Citron

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 6.75

ICED COFFEE 5.00

TEA 4.75

HOT CHOCOLATE 6.75