



LOOKING FOR  
THE PERFECT EVENT?

GET AUTHENTIC  
ITALIAN CUISINE  
IN WESTON

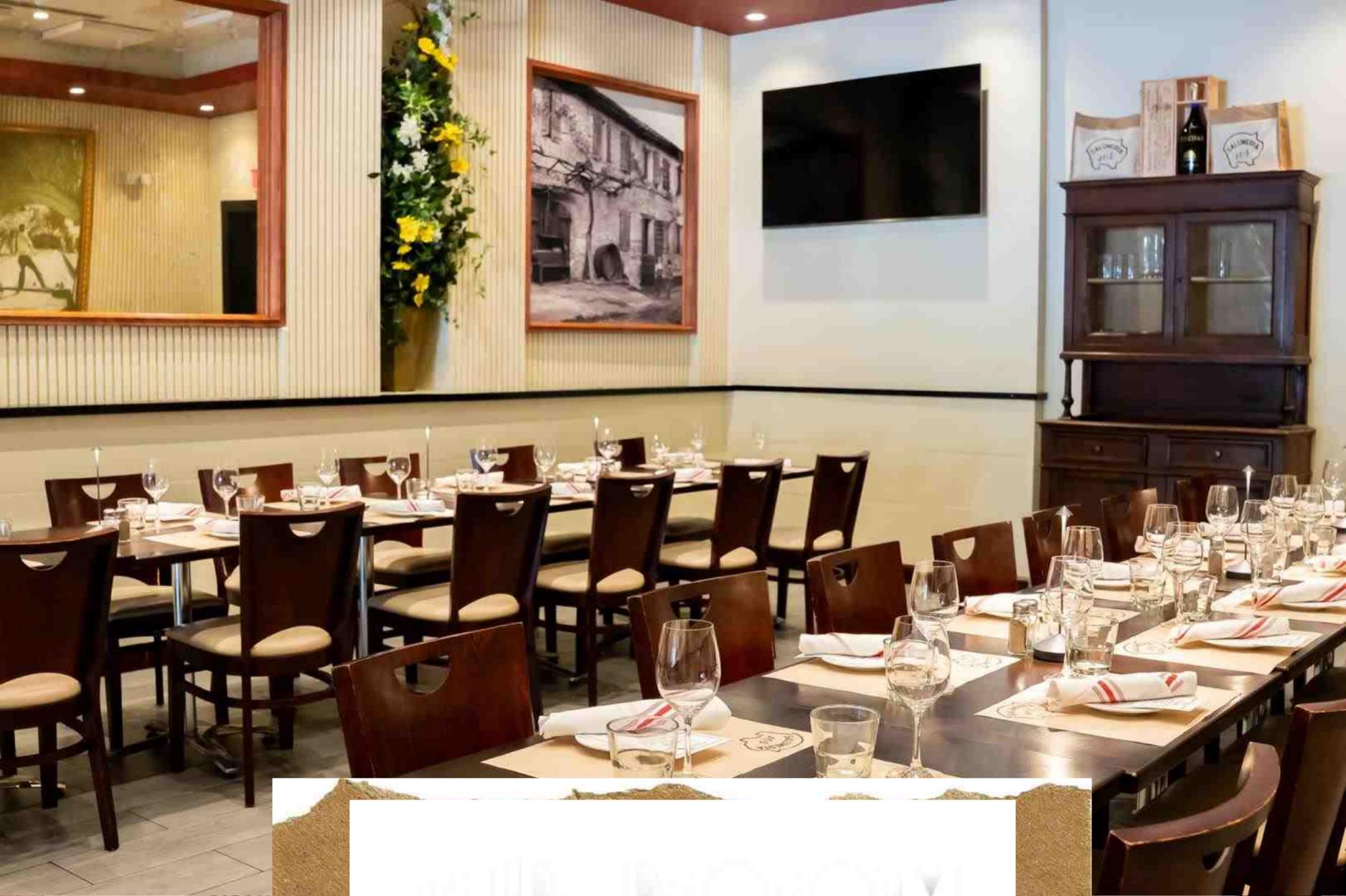
### OPENING HOURS

MON - THU | 12PM - 10 PM

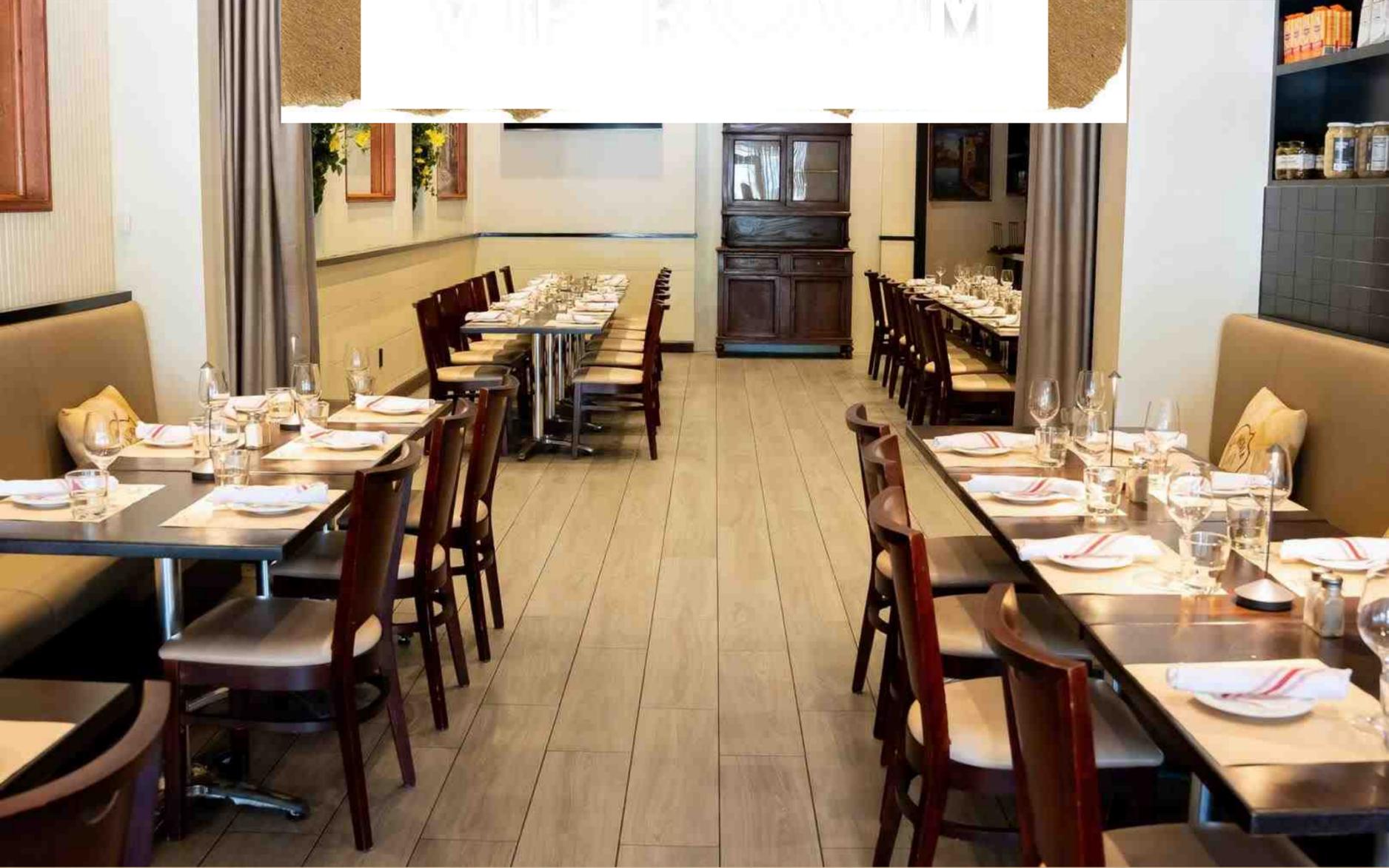
FRI - SAT | 12 PM - 11 PM

SUN | 12 PM - 9:30 PM

 1370 WESTON RD, WESTON, FL 33326



WINE ROOM



SEMI PRIVATE ROOM  
FOR UP TO 42 GUESTS

PRIVATE AVAILABLE WITH AN F&B MIN

**MAX CAPACITY 66 GUESTS**



MAIN ROOM



MAIN ROOM  
FOR UP TO 75 GUESTS  
  
PRIVATE AVAILABLE  
AS A PART OF A TOTAL BUYOUT



TIRAMISU



FETTUCCHINE NERE



SALUMI



WAGYU CARPACCIO

# CLASSICO

## ANTIPASTI (APPETIZERS)

*Served family style | Preselect three*

### SELEZIONE DI SALUMI & FORMAGGI

*Charcuterie and cheese selection*

### ARANCINI

*Saffron and pea rice balls stuffed with Bolognese ragout*

### SALUMERIA'S MEATBALLS

*Meatballs stewed in tomato sauce, fresh ricotta cheese, chives*

### CALAMARI E GAMBERI

*Light fried wild caught New Zealand turner calamari and shrimp, vegetables, marinara sauce*

### MARGHERITA PIZZA

*Tomato sauce, mozzarella, basil*

## ENTREE

*Served individually | Preselect three*

### RIGATONI BOLOGNESE

*Rigatoni pasta with classic Bolognese sauce*

### CHICKEN PARMIGIANA

*Breaded chicken breast, marinara sauce, mozzarella, served with linguine al pomodoro*

### BRANZINO

*Oven roasted branzino, aromatic bread crumbs, lemon garlic sauce, served with sauteed spinach*

### PORCHETTA

*Roasted pork loin wrapped in crispy pork belly, served with fingerling potatoes*

## DOLCI

*Served family style | All two*

### TIRAMISU

*Mascarpone cream, espresso-soaked lady fingers and cocoa*

### CANNOLI

*Crispy cannoli filled with fresh homemade ricotta mix and mini chocolate morsels*

***Price per person \$65\*\****

***\*\* Beverages on consumption,  
+23% service charge and +7% tax***

# GUSTOSO

## ANTIPASTI (APPETIZERS)

*Served family style | Preselect three*

### SELEZIONE DI SALUMI & FORMAGGI

*Charcuterie and cheese selection*

### EGGPLANT PARMIGIANA

*Meatballs stewed in tomato sauce, fresh ricotta cheese, chives*

### CAPRESE

*Fresh mozzarella, fresh tomatoes, arugula, basil*

### SALUMERIA'S MEATBALLS

*Fried eggplant layers, baked with tomato sauce, mozzarella, basil*

### CALAMARI E GAMBERI

*Light fried wild caught New Zealand turner calamari and shrimp, vegetables, marinara sauce*

### GORGONZOLA PIZZA

*Tomato sauce, mozzarella, eggplant, gorgonzola cheese, speck.*

## SALAD

*Served individually*

### CEASAR SALAD

*Heart of romaine, garlic crostini*

## ENTREE

*Served individually | Preselect three*

### CAVATELLI

*Ricotta cheese cavatelli, tomato sauce, basil*

### RIGATONI BOLOGNESE

*Rigatoni pasta with classic Bolognese sauce*

### CHICKEN PARMIGIANA

*Breaded chicken breast, marinara sauce, mozzarella, served with linguine al pomodoro*

### BRAISED SHORT RIBS

*Barolo fig sauce with roasted rosemary potatoes*

### PORK MILANESE

*Crispy pork cutlet served with served with mixed greens, lemon and parmiggiano citronette*

### SALMON

*Grilled salmon served with roasted vegetables*

## DOLCI

*Served family style | Preselect two*

### TIRAMISU

*Mascarpone cream, espresso-soaked lady fingers and cocoa*

### CANNOLI

*Crispy cannoli filled with fresh homemade ricotta mix and mini chocolate morsels*

### NUTELLINO

*Nutella stuffed calzone style pizza*

***Price per person \$70\*\****

***\*\* Beverages on consumption,  
+23% service charge and +7% tax***

# MAGNIFICO

## ANTIPASTI (APPETIZERS)

*Served family style | Preselect three*

### SELEZIONE DI SALUMI & FORMAGGI

*Charcuterie and cheese selection*

#### BURRATINA

*Fried green tomato, 12-year aged Bonini balsamic*

#### SALUMERIA'S MEATBALLS

*Meatballs stewed in tomato sauce, fresh ricotta cheese, chives*

#### CALAMARI E GAMBERI

*Light fried wild caught New Zealand Turner Calamari and shrimp, vegetables, marinara sauce*

#### GRILLED OCTOPUS

*Arugula salad, garbanzo beans, roasted tomatoes, lemon oil*

## SALAD

*Served individually | Preselect one*

#### CAESAR SALAD

*Heart of romaine, garlic crostini*

#### CAPRESE

*Carnaroli rice, porcini mushrooms*

#### SPINACI

*Baby spinach, gorgonzola, pear, candied walnuts, balsamic dressing*

## ENTREE

*Served individually | Preselect three*

#### RISOTTO PORCINI

*Carnaroli rice, porcini mushrooms, truffle oil, shaved Parmigiano Reggiano*

#### FETTUCCINE NERE

*Black ink Fettuccine, wild caught shrimp, garlic, Calabrian chili oil, tomato sauce*

#### BRAISED SHORT RIBS

*Barolo fig sauce with roasted rosemary potatoes*

#### NY STEAK

*Grilled to perfection, served with mashed potatoes*

#### CHICKEN PARMIGIANA

*Breaded chicken breast, marinara sauce, mozzarella, served with linguine al pomodoro*

#### SALMON

*Grilled salmon served with roasted vegetables*

#### SNAPPER ALLA LIVORNESE

*Snapper filet, tomatoes, olives, capers, onions, oregano, served with roasted vegetables*

## DOLCI

*Served family style | Preselect two*

#### TIRAMISU

*Mascarpone cream, espresso-soaked lady fingers and cocoa*

#### CANNOLI

*Crispy cannoli filled with fresh homemade ricotta mix and mini chocolate morsels*

#### NUTELLINO

*Nutella stuffed calzone style pizza*

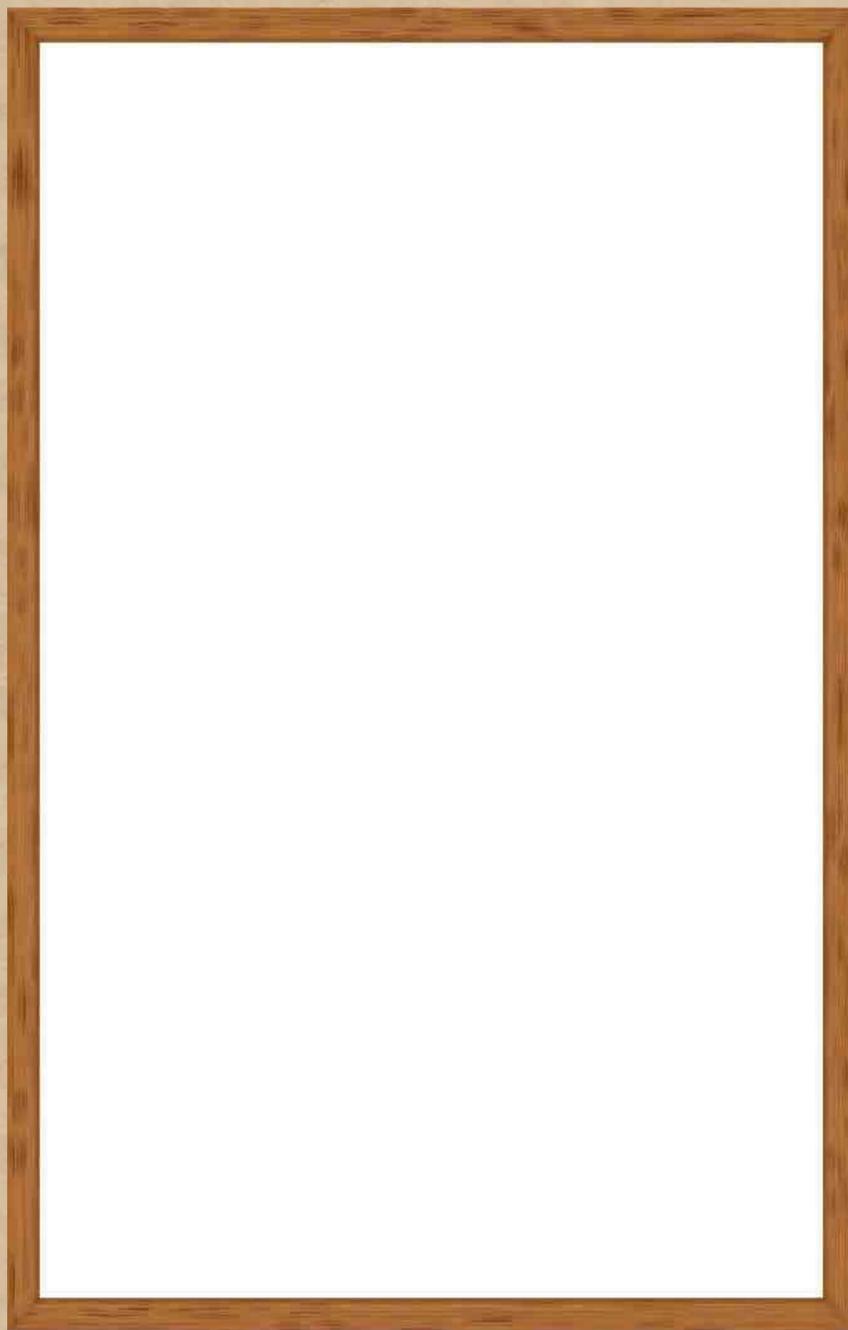
***Price per person \$88\*\****

***\*\* Beverages on consumption,  
+23% service charge and +7% tax***



HOUSE-MADE.  
EVERY. SINGLE. TIME.





Chef Angelo Masarin and his team bring authentic Italian tradition to your celebration —from house-made pasta to imported meats and a curated wine selection.

*Let's make your event  
unforgettable!*

SALUMERIA 104 | WESTON

Julie Diaz

Event Coordinator

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 [click to whatsapp](#)

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MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH

[www.salumeria104.com](http://www.salumeria104.com)