



LOOKING FOR
THE PERFECT EVENT?

GET AUTHENTIC
ITALIAN CUISINE
IN WESTON

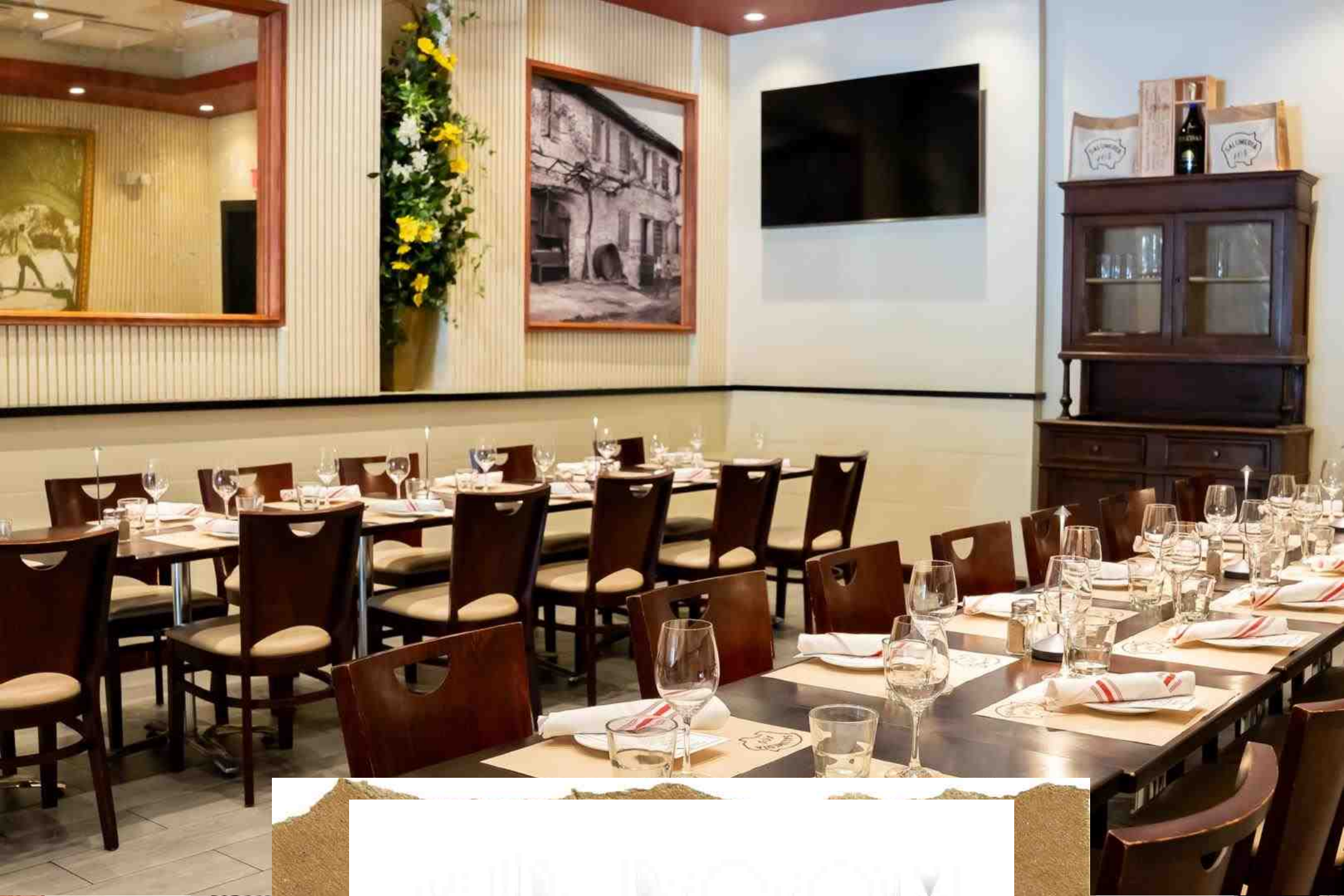
OPENING HOURS

MON - THU | 12PM - 10 PM

FRI - SAT | 12 PM - 11 PM

SUN | 12 PM - 9:30 PM

📍 1370 WESTON RD, WESTON, FL 33326



WIP 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

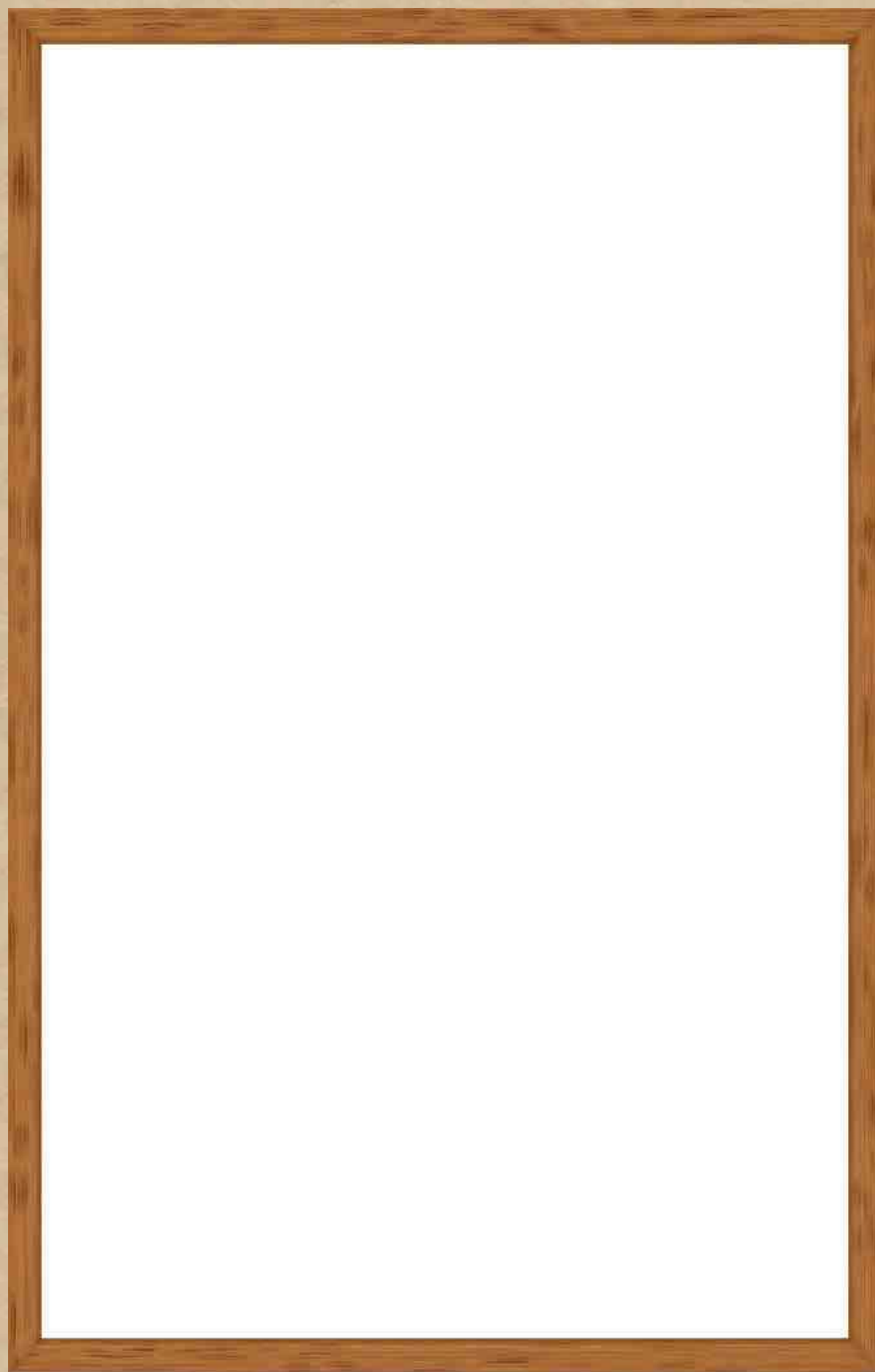
Price per person \$88**

**** 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