

SALUMERIA ROSI

ANTIPASTI

PROSCIUTTO CON PISTACCHIO aged prosciutto di parma, fresh mozzarella di bufala & toasted pistachio	16
BRESAOLA E ARUGULA bresaola, carpaccio style topped with arugula, drizzle of lemon dressing & shaved parmigiano reggiano	16.5
COPPA E FICHI sweet coppa served with fresh figs, goat cheese, house balsamic reduction, topped with micro greens	16.5
ROASTED PEPPERS WITH ANCHOVIES pickled white anchovies served over roasted peppers, capers, arugula, garlic & a drizzle of pesto	14.5
PARMACOTTO CON BURRATA thinly sliced ham served with fresh burrata, topped with basil pesto	15.5
BRUSCHETTA ⓧ bruschetta served over ciabatta bread with fresh mozzarella and basil	15

assaggi dal bancone

SELEZIONE DEL SALUMIERE

our salumiere's selection of meats
21 | 30

CROSTINI DAL SALUMIERE

choice of select cured meat over toasted tuscan bread
pancetta || lardo || guanciale
11

SELEZIONE ABBONDANZA

large selection of meats, taralli crackers,
mixed olives, parmigiano reggiano, & peperoncini
60

formaggi delicacies

RICOTTA WITH ROASTED PEARS

ⓧ

creamy ricotta mixed with walnuts and honey accompanied
with roasted pears, balsamic reduction & fresh mint
12.5

SELEZIONE DI FORMAGGI

ⓧ

our salumiere's selection of cheeses,
served with accompaniments
22

salads

INSALATA MISTA

ⓧ

local organic market greens with a lemon vinaigrette
dressing & shaved parmigiano reggiano

13.5

INSALATA CAPRESE

ⓧ

imported italian mozzarella di bufala, fresh tomatoes,
basil, drizzled with evoo & balsamic reduction

17.5

INSALATA CON MANZO E GORGONZOLA

mixed greens with grilled skirt steak, aperol oranges, pickled red
onions and sweet gorgonzola

21.5

SALUMERIA'S SIGNATURE SALAD

our signature warm salad of market greens, radicchio and
soft-scrambled eggs, prosciutto & pancetta

16

BARBABIETOLE

ⓧ

roasted red and golden beets, marinated shallots, baby
arugula, olive oil and goat cheese

15

INSALATA DI ASPARAGI

ⓧ

sliced asparagus, radish, scallions & arugula dressed with
lemon vinaigrette, grated parmigiano reggiano, finished
with a julienned hardboiled organic egg

15

zuppa

SOUP OF THE DAY

salumi

- 8 -

SOPPRESSATA *(dolce or piccante)*
CACCIATORINO *(dolce or piccante)*
PROSCIUTTO DI PARMA *18 mo*
PROSCIUTTO SAN DANIELE
PARMACOTTO
MORTADELLA

- 9 -

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

- 9 -

TALEGGIO *(Lombardia)*
GORGONZOLA DOLCE *(Lombardia)*
FONTINA VAL D'AOSTA *(Aosta)*
ASIAGO *(Veneto)*
SMOKED PROVOLONE *(Veneto)*
PECORINO PUGLIESE
MOZZARELLA DI BUFALA *(Napoli)*

formaggi

- 11 -

CACCIOTA AL TARTUFO *(Umbria)*
BURRATA *(Puglia)*
UBRIACO *(Veneto)*
PARMIGIANO REGGIANO D.O.P.
BRUNET *(Bosia)*
LATUR *(Piemonte)*
ROBIOLA *(Piemonte)*
PECORINO TARTUFO *(Lazio)*
PECORINO TOSCANO *(Tuscany)*

PASTA

ORECCHIETTE SALSICCIA E BROCCOLI 18.5/29
artisanal pasta, with sautéed house made fennel sausage,
broccoli rabe, sun dried and cherry tomatoes & parmigiano
reggiano *(gluten free option available)*

GNOCCHI ⓧ 17.5/29
house made, fresh goat and ricotta cheese gnocchi with a fresh
tomato sauce, parmigiano reggiano & basil

LASAGNA 18.5/29
our signature house made lasagna with a pork & beef ragu
& béchamel

CAVATELLI AL PEPOLINO ⓧ 16.5/28
artisanal pasta in our own "soffritto" tomato sauce, freshly
grated thyme-pecorino romano cheese & fresh basil
(gluten free option available)

BUCATINI ALL'AMATRICIANA 18.5/29
a roman classic with our signature blend of cured meats,
onions, tomatoes & pecorino romano with thyme
(gluten free option available)

GREEN PAPPARDELLE ⓧ 17.5/29
home-made fresh spinach pappardelle, oven dried tomatoes,
basil, topped with black pepper & mascarpone cheese

RISOTTO CACIO E PEPE 18.5/29
canaroli rice cooked in a blend of caciocavallo, pecorino
romano & parmigiano reggiano with black pepper, topped
with 24-month aged prosciutto di parma

pesce

FISH OF THE DAY

Market Price

VERDURE

ROASTED CAULIFLOWER

ⓧ

roasted with herbs, garlic, a splash of sherry vinegar &
topped with breadcrumbs
13

VERDURA

ⓧ

sautéed greens of the day with garlic, chili flakes & evoo
13

CAPONATA

ⓧ

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

CAVOLINI

sautéed brussels sprouts with crushed garlic, prosciutto,
pancetta & a drizzle of red wine vinegar
14

CARNE

PORCHETTA SANDWICH 16.5
herbed pork loin sandwich, provolone, local pickles
& hot calabrese red pepper sauce

MANZO 20/29
grilled, 5oz or 8oz marinated prime angus skirt steak served
with roasted yukon potatoes, topped with "salsa aromatica"

SALSICCIA 17.5
our own home-made roasted sausage of pork, fennel,
garlic, served with heirloom beans, sautéed cherry
tomatoes, roasted shallots, & greens

PANCIA 17.5
slow-cooked pork belly rubbed with tuscan spices,
served with tuscan chickpeas, greens, & crispy rinds

COSTINE 16/21
two or three spicy tuscan spare ribs, slow-cooked in our
own san marzano tomato sauce, with red wine,
garlic & rosemary

POLLO FRITTO CROCCANTE 22
breaded chicken breast served over a potato puree, a
mushroom cream, sautéed broccolini, tomatoes

sides

CIPOLLINI 5

MARINATED PEPPERS 5

GIGANTE BEANS 7

OLIVES 7

GRILLED MUSHROOMS 7

ANCHOVIES 8

MARINATED ARTICHOKE 8

GRISSINI 5

PROSCIUTTO PUFFS 7

Salumeria Rosi is an authentically Northern Italian, dining restaurant and delicatessen. Originating in Parma, Italy, and then debuting in NYC, Salumeria Rosi is acclaimed as a true taste of Italy with fresh imported food and wine, plus homemade dishes crafted with the highest quality ingredients from age-old recipes.

Our dining experience offers guests an opportunity to try a plethora of Italian dishes in a tasting menu. Made for sharing with a date or a group of friends, Salumeria Rosi offers an absolutely unique dining experience in NYC.

Mangia Bene!

GALVANINA SICILIAN ORGANIC SODAS

6

RED GRAPEFRUIT

BLOOD ORANGE, BLACK CARROT & BLUEBERRY

LEMON

POMEGRANATE
ORANGE

COCKTAILS

15

APEROL GIMLET

Gin, Triple Sec, Lime, Prosecco, Aperol

IMPERATORE

Bulleit Rye, Averna, Luxardo, Moscato

SIMONE & GARFUNKEL

Bulleit Rye, Montenegro, Lemon, Rosemary, Thyme

FESTIVALE

Jack Daniels, Stoli Vanilla, Frangelico, Cloves and Lemon

LIMONE PEPATO

Tequila, Triple Sec, Lime Juice, Pepperoncini

LA DUCHESSA

Bacardi Rum, Triple Sec, OJ, Pruno Nero Lambrusco

NEGRONI

BOULEVARDIER • Whiskey, Campari, Sweet Vermouth
HANKY PANKY • New Amsterdam Gin, Fernet Branca, Sweet Vermouth
CLASSIC • Gin, Campari, Sweet Vermouth

BIRRE

9

FORST LAGER

Crisp and Refreshing 5.8%

vini rossi

HOUSE RED •	12 45
BARBERA DEL MONFERRATO DOC 2018 <i>Villa Sparina, Piemonte</i>	15 60
ETNA ROSSO GHIAIA NERA 2017 <i>Tenuto Tascante, Sicily</i>	14 56
MONTEPULCIANO D'ABRUZZO RISERVA 2016 <i>Spelt, Fattoria La Valentina</i>	16 65
CHIANTI CLASSICO 2015 <i>Castello di Bossi, Chianti</i>	17 68
VALDISANTI 2015 <i>Cabernet & Sangiovese, Tolaini, Tuscany</i>	20 80
PRIMITIVO 2017 <i>Lirica, Primitivo di Manduria, Puglia</i>	48
Nero D'AVOLA 2017 <i>Marabino, Rosso di Contrada, Sicilia</i>	64
ROSSO DI MONTALCINO DOC 2017 <i>Castello Romitorio, Tuscany</i>	75
MONFERRATO ROSSO 'NDRE 2005 <i>Nebbiolo, Castello di Montegrosso, Piedmont</i>	78
BRUNETTI (SUPER TUSCAN) 2014 <i>Cecina, Tuscany</i>	92
AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2016 • <i>Luciano Arduini, Veneto</i>	100
AGLIANICO DEL VULTURE 2013 <i>Il Passo, Alberi in Piano, Basilicata</i>	115
TIGNANELLO, 2016 <i>Antinori, Tuscany</i>	350

vini bianchi

HOUSE WHITE •	12 45
SOAVE 2019 <i>Brigaldora, Verona</i>	13 52
GAVI 2018 <i>Villa Sparina, Piemonte</i>	14 56
LANGHE ARNEIS 2018 <i>Olivero Mario, Piedmont</i>	15 60
CASTELLO BANFI CHARDONNAY 2017 <i>Fontanello, Tuscany</i>	20 80
FALANGHINA 2018 <i>Ormeta, Campania</i>	48
TREBBIANO DI LUGANA 2018 <i>Zenato, San Benedetto, Lugana</i>	52
PINOT BIANCO 2018 <i>Kettmeir, Alto Adige</i>	54
VERMENTINO 2017 • <i>Auramaris, Toscana</i>	65
PECORINO 2018 <i>Ciavolich, Abruzzo</i>	68
SAUVIGNON BLANC WINKL 2018 <i>Terlan, Sud Tirolo</i>	80
TERLANER NOVA DOMUS 2015 <i>Pinot Bianco, Terlan, Sud Tirolo</i>	135

rosé & vini dolci

ANNA'S SECRET ROSE 2018 • <i>Maremma Toscana, Grosseto</i>	14 55
TRENTO BRUT ROSÉ <i>Cesarini Sforza, Alto Adige</i>	70
MOSCATO D'ASTI 2018 • <i>Col Dei Venti, Comète, Piemonte</i>	54

PROSECCO DOC <i>Romio, Friuli Venezia Giulia</i>	12 48
PRUNO NERO, LAMBRUSCO NV <i>Cleto Chiarli, Emilia Romagna</i>	12 48
FRANCIACORTA NV <i>Ca' del Bosco, Lombardia</i>	23 92
DOM PERIGNON, 2004 <i>Brut, Champagne</i>	250

spumanti

half bottles

(375ml)

CHIANTI CLASSICO DOCG 2015 <i>Quesciabella</i> •	40
PROSECCO, VALDOBBIADENE NV	36