



BENVENUTI  
ALLA  
SAL.U.MERIA

## ANTIPASTI

BURRATA:	400 / 600
	130 g 230 g
- with sun-dried tomatoes	600 / 900
- with fresh tomatoes	700 / 1 000
- with artichokes	700 / 1 000
- with whitefish caviar	750 / 1 100
- with crab	800 / 1 400

NEW PRAWNS, HARICOTS KENYANS AND TOMATOES SALAD 700



NEW ARTICHOKE WITH PECORINO CHEESE 1 000



TOMATOES, RED ONION, BASIL 600



FIOR DI LATTE MOZZARELLA CAPRESE WITH TOMATOES AND PESTO SAUCE 950



SEAFOOD SALAD 1 350



## HOT STARTERS

ARTICHOKE ROMAN STYLE 1 000



ARTICHOKE WITH STEWED BEANS 1 000









AUBERGINES PARMIGIANA WITH STRACCIATELLA 750











ROASTED CALAMARY WITH LENTILS AND BLACK TRUFFLE 1 300



## SOUPS

SEAFOOD SOUP	1 200
	
CHICKEN SOUP WITH FREGOLA PASTA	500
	
MINISTRONE	500
	
BROCCOLI CREAM SOUP	600
	
PUMPKIN CREAM SOUP WITH CHICKPEAS	450
	
TOMATOES CREAM SOUP	650
	

## PASTA AND RISOTTO



NEW TAGLIATELLE WITH PRAWNS AND ROCKET SALAD	900
	
SEAFOOD SPAGHETTI	1 300
	
SPAGHETTI CARBONARA	1 200
	
TAGLIATELLE BOLOGNESE	800
	
PENNE ARRABBIATA	800
	
TROFIE WITH PRAWNS AND ZUCCHINI	850
	
PASTA POMODORO	700
	
TAGLIOLINI CRAB	1 650
	
TAGLIATELLE WITH PORCINI MUSHROOM	900
	

## PASTA AND RISOTTO

RISOTTO WITH PORCINI MUSHROOMS AND PINE NUTS	1 000
	
BLACK INK RISOTTO WITH SEAFOOD	1 300
	
RISOTTO WITH ARTICHOKE AND PRAWNS	1 500
	
GNOCCI WITH GORGONZOLA	700
	
RICOTTA SPINACH RAVIOLI	750
	
DUCK RAVIOLI	800
	
VENISON RAVIOLI WITH CELERY CREAM, PORCINI MUSHROOM POWDER AND COCOA CRUMBLE	700
	
TRADITIONAL MEAT LASAGNA	850
	











*As per your request pasta can be made gluten-free*

## FISH





NEW SEABASS WITH WHITE BEANS, TOMATOES & OLIVES	1 200
	
NEW BARAMUNDI VINO BLANCO ( WHITE PERCH FILLET WITH ARTICHOKE AND WHITE WINE SAUCE)	1 600
	
NEW RED MULLET WITH LIVORNESE SAUCE	1 500
	
NEW SHRIMPS WITH LEMON SAUCE	750
	
NEW TROUT WITH BUTTER AND SAGE	700
	
SALMON FILLET WITH MEDITERRANEAN SAUCE	1 100
	
SALMON STEAK WITH LEMON RISOTTO & FENNEL	1 200
	
DORADO WITH LEMON	900
	
GLAZED OCTOPUS WITH POTATOES AND BROCCOLI	1 500
	

300-400g

## MEAT

VEAL LIVER WITH BUTTER AND SAGE	700
 	
MILANESE VEAL CHOP	1 350
	
BRAISED VEAL CHEEKS WITH BONE MARROW AND MASHED POTATOES	1 100
 	
STEAK WITH GREEN SALAD	1 900
 	
SCALOPPINE BEEF WITH PORCINI	1 200
 	
FRIED CHICKEN WITH THYME AND ROSEMARY	700
	

## SIDES

MASHED POTATOES	350
	
POTATOES WITH ROSEMARY	400
	
BROCCOLI	450
	
SPINACH WITH BUTTER OR PARMESAN	450
	
MIX SALAD	500
	

# PIZZA

## FOCACCIA:

- *with rosemary* 350
- *with parmesan* 350

## SALUMERIA 950

TOMATOES, ROCKET SALAD, MINI MOZZARELLA  
PARMA HAM, PARMESAN



## MARGHERITA 650

TOMATOES, MOZZARELLA, BASIL



## PARMIGIANA 850

TOMATOES, EGGPLANT,  
PARMESAN, MOZZARELLA, BASIL



## DIAVOLA 800

TOMATOES, MOZZARELLA, SPICY SALAMI,  
BLACK OLIVES



## FOUR SEASONS 800

TOMATOES, MOZZARELLA, ARTICHOKE,  
BLACK OLIVES, MUSHROOM, HAM



## PEAR LADY 850

GORGONZOLA, MOZZARELLA, ROCKET SALAD,  
PEAR, PINE NUT



## TUNA, ROCKET SALAD 750

TUNA, DRIED TOMATOES, ROCKET SALAD, OLIVES,  
MOZZARELLA, OREGANO



## FOUR CHEESE 800

GORGONZOLA, PARMESAN, PROVOLA, MOZZARELLA



## ATLANTICA 800

TOMATOES, MOZZARELLA, SMOKED SALMON,  
CAPERS, RED ONION



## ORTOLANA 900

TOMATOES, MOZZARELLA, EGGPLANT, ZUCCHINI,  
SPINACH



## TRUFFLE SALAMI 850

MOZZARELLA, SMOKED SCAMORZA CHEESE,  
TRUFFLE OIL, KING MUSHROOM



## PIZZA

FRUTTI DI MARE 1 400  
PRAWNS, CALAMARI, MUSSELS, OCTOPUS, TOMATOES,  
ROCKET SALAD, MOZZARELLA



BOSCAIOLA 800  
MOZZARELLA, PORCINI, MUSHROOMS, TRUFFLE OIL



BRESAOLA 900  
MOZZARELLA, MUSHROOMS, PINE NUTS, BRESAOLA,  
ROCKET SALAD, GRANA PADANO, TRUFFLE OIL



REGINA 850  
TOMATOES, MOZZARELLA, HAM,  
ROCKET SALAD, PARMESAN



THOMAS CAPRICIOSA 800  
MUSHROOMS AND HAM, MOZZARELLA, TOMATOES



PASTORE 700  
RICOTTA, SPINACH, TRUFFLE OIL,  
OYSTER MUSHROOMS, MOZZARELLA



TRICOLOR 900  
ANCHOVIES, ROCKET SALAD, BURRATA, TOMATOES



BLACK ANGUS 1 200  
BLACK ANGUS BEEF, MOZZARELLA, ROCKET SALAD,  
GRANA PADANO CHEESE, TRUFFLE OIL



*As per your request pizza can be prepared as a calzone*

## TABLE WATER AND JUICE

AQUA PANNA (STILL), 500 ML	400
S. PELLEGRINO (SPARKLING), 500 ML	400
COCA-COLA / COCA-COLA ZERO, 330 ML	250
SPRITE / FANTA, 330 ML	250
FENTIMANS TONIC, 125 ML	300
EVERVESS GINGER ALE, 250 ML	250
SANPELLEGRINO CHINOTTO, 200 ML	250
JUICE PAGO CHERRY, 200 ML	200
JUICE PAGO TOMATO, 200 ML	200
JUICE PAGO APPLE, 200 ML	200

### LEMONADES


RED ORANGE, 330 ML	350
RASPBERRY / BASIL, 330 ML	350
MANGO / GINGER, 330 ML	350
PEACH / ALMOND / MINT, 330 ML	350
PINEAPPLE / PEACH / CUCUMBER, 330 ML	350

### LEAF TEAS

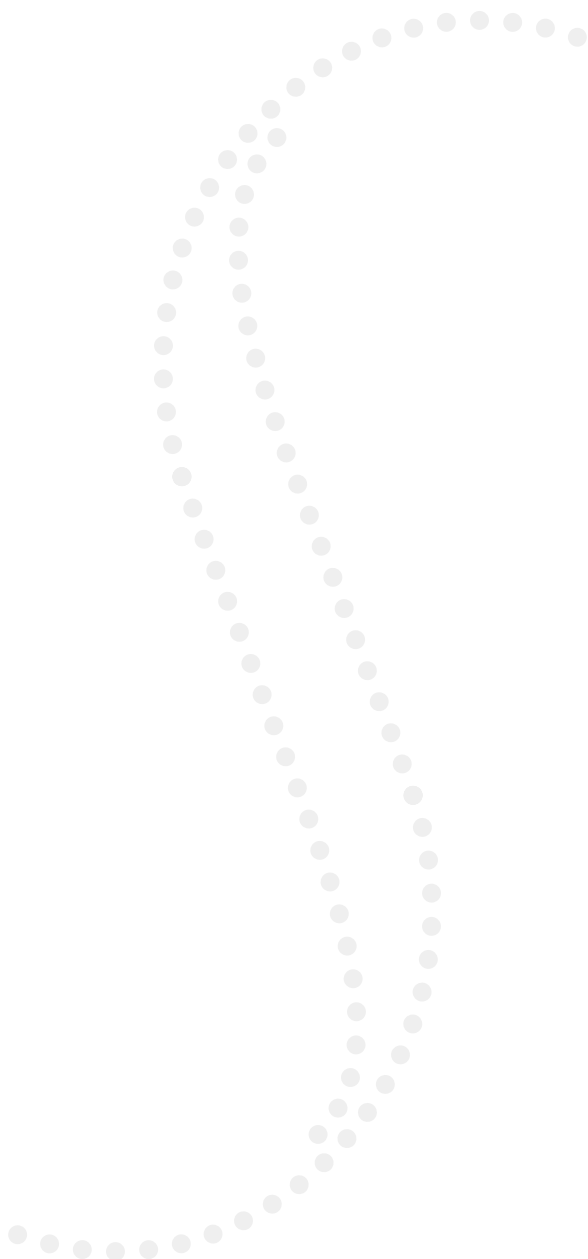
BLACK TEA, 500 ML	400
GREEN TEA, 500 ML	400



## COFFEE FROM SALVATORE



CAFFÈ CIOCCOLATO SALUMERIA	400
<i>chocolate coffee Salumeria, made with:</i>	
<i>- oranges</i>	
<i>- almonds</i>	
<i>- white chocolate</i>	
RISTRETTO	250
ESPRESSO	250
ESPRESSO MACCHIATO	300
DOPPIO ESPRESSO	350
LATTE MACCHIATO	400
CACAO	400
CAPPUCCINO	400
CAPPUCCINO WITH ORANGE	400
CAPPUCCINO VIENNESE	400
<i>The recipe was invented in Vienna's historical Sacher café. Cappuccino, whipped cream, chocolate shaving.</i>	
CAFFÈ VIENNESE	300
<i>Espresso, whipped cream, chocolate shaving.</i>	
BICERIN TORINESE	500
<i>Turin recipe. Chocolate liqueur, double espresso, whipped cream, chocolate shaving.</i>	
CAPO TRIESTINO	400
<i>Trieste recipe, from north-east of Italy. Espresso with milk foam only.</i>	
CAFFÈ MAROCCHINO ROMANO	350
<i>Rome recipe. Chocolate, espresso, milk foam.</i>	
CAFFÈ MORETTO MARCHIGIANO	300
<i>Adriatic shore recipe. Coffee, milk foam.</i>	
<i>Состав: кофе, молочная пена.</i>	
<i>- with cacao</i>	
<i>- with cinnamon</i>	
CAFFÈ DEL MARINAIO	550
<i>Sailors' coffee. One of the oldest Italian coffee recipes. Double espresso, cacao, rum, orange liquor, anise.</i>	



#SALUMERIAMOSCOW

THIS MENU IS A PROMOTIONAL MATERIAL ONLY.  
ALL THE INFORMATION ABOUT FINAL DISH COMPOSITION, INGREDIENTS,  
NUTRITION FACTS MAY BE FOUND AT THE CONSUMERS CORNER.