












BENVENUTI
ALLA
SALUMERIA

DAY MENU








ANTIPASTI

CHEESE PLATE	1 500
MEAT PLATE	1 500
MEAT & CHEESE PLATE	3 000
BURRATA, 230 g:	600
- with sun-dried tomatoes	900
- with fresh tomatoes	1 000
- with artichokes	1 000
- with whitefish caviar	1 100
- with crab	1 400
NEW WARM LIGURIAN SEAFOOD SALAD	1 400
	
PRAWNS, HARICOTS KENYANS AND TOMATOES SALAD	700
	
GREEN SALAD WITH TUNA AND BEANS	1 150
	
SEAFOOD SALAD	1 350
	
SALAD WITH CRAB & AVOCADO ALLA CATALONIA	1 350
	
RUSSIAN OLIVIER SALAD WITH PRAWNS, CRAB AND RED CAVIAR	850
	
HIT ARTICHOKE WITH PECORINO CHEESE	1 000
	
TOMATOES, RED ONION, BASIL	600
	
FIOR DI LATTE MOZZARELLA CAPRESE WITH TOMATOES AND PESTO SAUCE	950
	
VITELLO TONNATO SALAD	700
	
SEABASS CARPACCIO	650
	
HIT OCTOPUS CARPACCIO	1 000
	
BEEF CARPACCIO WITH PARMESAN AND TRUFFLE OIL	950
	
BEEF CARPACCIO WITH ARTICHOKE	950
	
BEEF TARTARE	950
	
TUNA TARTARE WITH PISTACHIO OIL AND SOUR CREAM	1 000
	
SALMON TARTARE WITH GREEN GAZPACHO AND CELERY	850
	

































HOT STARTERS

ARTICHOKES ROMAN STYLE	1 000
 	
ARTICHOKES WITH STEWED BEANS	1 000
 	
HIT 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	PASTA BOSCAIOLA	1 200
		
	PASTA POMODORO	700
		
NEW	SPAGHETTI WITH VONGOLE	1 600
		
	SEAFOOD SPAGHETTI	1 300
	 	
	SPAGHETTI CARBONARA	1 200
		
	TAGLIATELLE WITH PRAWNS AND ROCKET SALAD	900
		
	TAGLIATELLE WITH PORCINI MUSHROOM	900
		
	TAGLIATELLE WITH TRADITIONAL BOLOGNESE AND PARMIGIANO	800
	 	
HIT	TAGLIOLINI CRAB	1 650
		
	TROFIE WITH PRAWNS AND ZUCCHINI	850
		
	PENNE ARRABBIATA	800
		
	TRADITIONAL MEAT LASAGNA	850
	 	
	GNOCCI WITH GORGONZOLA	700
	  	
	RICOTTA SPINACH RAVIOLI	750
	 	
	DUCK RAVIOLI	800
	  	
	VENISON RAVIOLI WITH CELERY CREAM, PORCINI MUSHROOM POWDER AND COCOA CRUMBLE	700
	 	
HIT	BLACK INK RISOTTO WITH SEAFOOD	1 300
	 	
	RISOTTO WITH PORCINI MUSHROOMS AND PINE NUTS	1 000
	 	
	RISOTTO WITH ARTICHOKE AND PRAWNS	1 500
	  	

As per your request pasta can be made gluten-free

FISH

NEW	SAUTE VONGOLE	1 900
		
NEW	SEAFOOD SAUTE	1 500
		
NEW	SEA BASS FILLET AND VONGOLE WITH ARTICHOKES	2 300
	  	
	SALMON FILLET WITH MEDITERRANEAN SAUCE	1 100
		
HIT	BARAMUNDI VINO BLANCO (WHITE PERCH FILLET WITH ARTICHOKES AND WHITE WINE SAUCE)	1 600
	 	
HIT	GLAZED OCTOPUS WITH POTATOES AND BROCCOLI	1 500
		
	MEDITERRANEAN SEA BASS WITH WHITE BEANS, TOMATOES AND OLIVES	1 200
	 	
	DORADO WITH LEMON	900 300-400 g
		
	LANGOUSTINES	750
		
	SALMON STEAK WITH LEMON RISOTTO & FENNEL	1 200
		
	GRILLED TUNA STEAK WITH ROCKET SALAD AND TOMATOES	1 600
	<i>Check with the waiter</i>	
	 	

MEAT

NEW	BEEF SALTIMBOCA ALLA ROMANO	2 100
	 	
HIT	SCALOPPINE BEEF WITH PORCINI	1 200
	 	
	MILANESE VEAL CHOP	1 350
		
	BRAISED VEAL CHEEKS WITH BONE MARROW AND MASHED POTATOES	1 100
	 	
	FRIED CHICKEN WITH THYME AND ROSEMARY	700
		
	STEAK WITH GREEN SALAD	1 900
	 	

SIDES

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

PIZZA*

FOCACCIA:

- with rosemary 350
- with parmesan 350

HIT SALUMERIA 950
ROCKET SALAD,PARMA HAM, PARMESAN,
MINI MOZZARELLA



HIT FRUTTI DI MARE 1 400
PRAWNS, CALAMARI, CLAMS, MUSSELS,
OCTOPUS, VONGOLE



MARGHERITA 650
TOMATOES, MOZZARELLA, BASIL



PARMIGIANA 850
TOMATOES, EGGPLANT, PARMESAN,
MOZZARELLA, BASIL



DIAVOLA 800
MOZZARELLA, SPICY SALAMI, BLACK OLIVES



FOUR SEASONS 800
ARTICHOKEs, BLACK OLIVES, MUSHROOM, HAM



PEAR LADY 850
GORGONZOLA FRUIT, PEAR



TUNA, ROCKET SALAD 750
TUNA, DRIED TOMATOES, ROCKET SALAD, OLIVES,
MOZZARELLA, OREGANO



FOUR CHEESE 800
GORGONZOLA, PARMESAN, PROVOLA, MOZZARELLA



ATLANTICA 800
MOZZARELLA, SMOKED SALMON,
CAPERS, RED ONION



ORTOLANA VEGETARIAN 900
MOZZARELLA, EGGPLANT, ZUCCHINI, SPINACH,
MINI ROMANO, PESTO SAUCE



TRUFFLE SALAMI 850
MOZZARELLA, SMOKED SCAMORZA CHEESE,
TRUFFLE OIL, KING MUSHROOM



**As per your request pizza can be prepared as a calzone,
as well as on dough made from gluten-free flour*

PIZZA*

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



PASTORE 700
RICOTTA, SPINACH, TRUFFLE OIL,
OYSTER MUSHROOMS



TRICOLOR 900
ANCHOVIES, ROCKET SALAD, BURRATA



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,
as well as on dough made from gluten-free flour*

COFFEE FROM SALVATORE

CAFFÈ CIOCCOLATO SALUMERIA 400

chocolate coffee Salumeria, made with:

- oranges

- almonds

- white chocolate

ESPRESSO 250

ESPRESSO MACCHIATO 300

DOPPIO ESPRESSO 350

LATTE MACCHIATO 400

CACAO 400

CAPPUCCINO 400

CAPPUCCINO WITH ORANGE 400

CAPPUCCINO VIENNESE 400

The recipe was invented in Vienna's historical Sacher café. Cappuccino, whipped cream, chocolate shaving.

CAFFÈ VIENNESE 300

Espresso, whipped cream, chocolate shaving.

BICERIN TORINESE 500

Turin recipe. Chocolate liqueur, double espresso, whipped cream, chocolate shaving.

CAPO TRIESTINO 400

Trieste recipe, from north-east of Italy. Espresso with milk foam only.

CAFFÈ MAROCCHINO ROMANO 350

Rome recipe. Chocolate, espresso, milk foam.

CAFFÈ MORETTO MARCHIGIANO 300

Adriatic shore recipe. Coffee, milk foam.

- with cacao

- with cinnamon

CAFFÈ DEL MARINAIO 550

Sailors' coffee. One of the oldest Italian coffee recipes. Double espresso, cacao, rum, orange liqueur, anise.

LEAF TEAS

FRUIT TEA

600 ML

GINGER-MINT 500

SEA BUCKTHORN GINGER 500

LINGONBERRY-HERBS 500

CRANBERRY-CITRUS 500

MANGO-GINGER 600

BLACK TEA

500 ML

DIAN HONG A 400

CEYLON 400

PU'ER 400

EARL GREY 400

GREEN TEA

500 ML

LUN ZIN 400

MOLY HUA CHA (JASMINE) 400

TIE GUAN YIN 400

MILK OOLONG 400

HERBAL TEA

500 ML

GINSENG OOLONG 400

SNOW CHRYSANTHEMUM 400

BUCKWHEAT TEA 400

ALTAI HERBS 400

SOFT DRINKS

LEMONADES

1000 ML / 400 ML

RED ORANGE	700/350
RASPBERRY / BASIL	700/350
MANGO / GINGER	700/350
PEACH / ALMOND / MINT	700/350
PINEAPPLE / PEACH / CUCUMBER	700/350

FRESH JUICES

250 ML

ORANGE	400
GRAPEFRUIT	400
APPLE	400
PINEAPPLE	600
CARROT	400
CELERY	400

TABLE WATER AND JUICE

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

COCKTAILS

NEGRONI

NEGRONI CLASSICO	750
<i>Gin, Campari, red vermouth</i>	
BAROLO NEGRONI	750
<i>Gin, Campari, vermouth Barolo Chinato</i>	
NEGRONI SBAGLIATO	750
<i>Red vermouth, Campari, prosecco</i>	
VENEZIANO	750
<i>Gin, vermouth Rosé, Amaretto liqueur, Campari liqueur</i>	
BOULEVARDIER	750
<i>Bourbon, Campari, red vermouth, angostura bitter</i>	

COCKTAILS WITH SPARKLING WINE

SALUMERIA SPRITZ	700
<i>Aperol, vermouth Amaro, soda, prosecco</i>	
BELLINI	700
<i>Peach puree, apricot brandy, liqueur, prosecco</i>	
SALUMERIA SPECIAL ROSSINI	700
<i>Raspberry puree, liqueur Crème De Cassis, prosecco</i>	
HUGO	700
<i>Elderberry liqueur, prosecco, mint</i>	
SORRENTO	700
<i>Light rum, lemon sorbet, elderberry liqueur, prosecco, mint</i>	
FAR EAST FIZZ	700
<i>Melon liqueur, jasmine flower syrup, lemon juice, prosecco</i>	

MULES

MOSCOW MULE	700
<i>Vodka, lemon juice, ginger, ginger ale</i>	
AMARO MULE	700
<i>Gin, Amaro, lemon juice, ginger, ginger ale, cucumber bitters</i>	
JULIETTE HAS A GUN	700
<i>Spicy rum, Triple Sec liqueur, lemon juice, ginger, vanilla syrup, ginger ale</i>	

COCKTAILS

PUNCH & SOUR



SALUMERIA SOUR <i>Rum, Aperol, lemon, egg whites, sugar</i>	700
DOLCE VITA <i>Light rum, Galliano liqueur, passion fruit, lemon juice, egg whites, prosecco</i>	800
PLUM KISS <i>bourbon on plum, Barolo Chinato vermouth, creole bitter, lemon, egg whites</i>	800
REGGIO <i>Gin, elderberry liqueur, lemongrass, basil, lemon juice</i>	700
VENTO <i>Gin, Aperol, apple, cardamom, lemon juice</i>	750
CREAM LEMON FIZZ <i>Milk lemoncello, lemon juice, chocolate bitter, egg whites, prosecco</i>	750
RYE BASIL SMASH <i>Rye whiskey, liqueur «Suze» Orange Bitters, basil, lemon juice, egg whites</i>	800
FIOR DI ROSA <i>Gin, raspberry, plum liqueur, lemon juice, honey, egg whites</i>	750
PISCO PUNCH <i>Pisco, pineapple, cocoa-flavored liqueur, lemon juice, apple bitter, egg whites</i>	800
BREAKFAST MARTINI <i>Gin, Triple Sec liqueur, orange jam, lemon juice</i>	750
GRAZIONISTA <i>Gin, flavored with blackberries and raspberries, lavender syrup, lemon juice, mint, egg whites</i>	1 000

COCKTAILS

APERITIFS

AMERICANO ORANGE 600
Red vermouth, Campari liqueur, soda water, orange fresh

ARISTOCRAZIA 700
Red vermouth, elderberry liqueur, campari, prosecco, edible gold

DIGESTIFS

SWEET LIAR 800
Aged rum, black currant liqueur, port wine, lemon juice, sugar

ESPRESSO MARTINI 700
Espresso, vodka, coffee liqueur, chocolate bitter

BOURBON DYNASTY 800
Bourbon, Peychaud's bitter, white vermouth, Crème de Cassis liqueur

VIEUX CARRÉ 800
Bourbon, brandy, red vermouth, Bénédictine liqueur, angostura and Peychaud's bitter

MOLECULE 800
Pear vodka, lime cordial, tonic sorbet



WINES IN GLASS

SPARKLING WINES

125 ML

PROSECCO BELSTAR BRUT

700

(Italy, Veneto)

Glera

Aromatic



Body



ROSÈ BRUT, BELSTAR

800

(Italy, Veneto)

Nerello Mascalese, Glera

Aromatic



Body



WHITE WINES

150 ML

LA SEGRETA, PLANETA

700

2017 *(Italy, Sicily)*

Grecanico, Chardonnay, Viognier, Fiano

Aromatic



Body



PINOT GRIGIO, ERSTE & NEUE KELLEREI

800

2018 *(Italy, Alto Adige)*

Pinot Grigio

Aromatic



Body



OMNE DIES, ABBAZIA DI NOVACELLA

800

(Italy, Alto Adige)

Moscato Giallo, Muller Thurgau

Aromatic



Body



RED WINES

150 ML

F. M. DI ARIONE MARIO

700

(Italy, Abruzzo)

Montepulciano

Aromatic



Body



MONGRANA, AG. QUERCIABELLA

800

(Italy, Toscana)

Sangiovese, Merlot, Cabernet Sauvignon

Aromatic



Body



LIANTI, CAPICHERA

800

(Italy, Sardegna)

Carignano

Aromatic



Body



ROSE WINES

150 ML

LE ROSÉ "REGALEALI", TASCA D'ALMERITA

700

2017 *(Italy, Sicily)*

Nerello Mascalese

Aromatic



Body



VERMOUTH / BITTERS**100 ML**

MARTINI ROSSO	500
COCCHI AMERICANO	800
COCCHI ROSA	800

VERMOUTH / BITTERS**50 ML**

ANTICA FORMULA CARPANO	650
COCCHI VERMOUTH AMARO	550
COCCHI BAROLO CHINATO	900
CAMPARI	400
APEROL	650
ULRICH AMARO	600
BYRHH GRAND QUINQUINA	700
SUZE SAVEUR D'AUTREFOIS	500
NONINO AMARO QUINTESSENTIA	600
AMARO DI ANGOSTURA	550
AMARO MONTENEGRO	550
FERRO CHINA BALIVA	650
FERNET BRANCA	550

STIFF WINES**100 ML**

VALDESPINO PEDRO XIMENEZ EL CANDADO	750
WARRE'S HERITAGE RUBY	650
GRAHAM'S 10 Y.O. TAWNY	1 050

WHISKEY

50 ML

SCOTLAND

Blended

MONKEY SHOULDER	700
CHIVAS REGAL 12 Y.O.	750

Single malt

LAPHROAIG 10 Y.O.	1 050
AUCHENTOSHAN THREE WOOD	1 200
JURA SUPERSTITION	1 050
GLENMORANGIE NECTAR D'OR	1 050
MACALLAN FINE OAK 12 Y.O.	950
MACALLAN FINE OAK 15 Y.O.	1 700
BALVENIE DOUBLEWOOD 17 Y.O.	2 150
HEDONISM	1 300
COMPASS BOX THE PEAT MONSTER	1 200

Malt

JOHNNIE WALKER GREEN LABEL 15 Y.O.	950
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IRELAND

BUSHMILLS ORIGINAL	600
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AMERICA

MAKERS MARK	700
BULLEIT RYE	750
JACK DANIEL`S	650
WILD TURKEY 101	750
WOODFORD RESERVE	850
ELIJAH CRAIG SMALL BATCH	950

BRANDY **50 ML**

VALDESPINO SELLO AZUL SOLERA 500

COGNAC **50 ML**

FRAPIN V.S. 700

H BY HINE VSOP 900

DOMAINE CHÂTEAU DE FONTPINOT XO 1 400

GRAPPA **50 ML**

PO DI POLI MORBIDA 700

PO DI POLI ELEGANTE 700

BERTA ELISI 850

BRIC DEL GAIAN 1 750

RUM **50 ML**

BOTUCAL BLANCO RESERVE 500

BOTUCAL RESERVA EXCLUSIVA 750

BEACH HOUSE WHITE SPICE 500

BEACH HOUSE SPICED 550

ANGOSTURA 1919 750

RON ZACAPA, 23 Y.O. 1 100

TEQUILA **50 ML**

JOSE CUERVO SILVER 500

PATRON SILVER 850

PATRON REPOSADO 950

GIN**50 ML**

AQUA LVCE	850
HENDRICKS	650
TANQUERAY NO. TEN	800
BROCKMANS	850
MONKEY 47	1 300

VODKA**50 ML**

BELUGA NOBLE	350
GREY GOOSE	500
ABSOLUT PEARS	600

LIQUEUR**50 ML**

AMARETTO DISARONNO	550
GENEPI LE CHAMOIS	600
PRUNELLA MANDORLATA NONINO	650
JÄGERMEISTER	550
STREGA	550
BRANCA MENTA	550
ITALICUS ROSOLIO	750

BEER**330 ML**

PERONI NASTRO AZZURRO	500
LIMBURGSE WITTE	550
ERDINGER WEISSBIER ALKOHOLFREI	500



#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.