



PROSCIUTTO CRUDO PANINI

PARMA RED LABEL · 12
Buffalo Mozzarella, Tomato, Olive Oil, Flake Salt

PARMA BLACK LABEL · 14
Bottarga, St. George Gin, Lemon Aioli, Young Lettuce

SAN DANIELE · 14
Parmesan, Shaved Fennel, White Truffle Aioli

SURRYANO · 18
Bulliet Rye, Asiago d'Alleva, Fig Mustard, Peppermint

SPECK · 12
Summer Apple, Pickled Celery Tartar Sauce, Young Lettuce, Mint



FOCACCIA PANINI

RAW CRIMINI · 12
Ricotta Salata Frescolina, Watercress, White Truffle Oil, Dill

HEIRLOOM TOMATO · 11
Buffalo Mozzarella, Basil, Olive Oil, Flake Salt

ROASTED PEPPERS · 10
Mushrooms, Green Olive Pate, Provolone Piccante

TALEGGIO GUSTO ANTICO · 11
Peach, Saba, Watercress, Oregano



SALAME PANINI

COLUMBUSCRESPONE · 11
Caciocavallo, Arugula, Horseradish Sauce, Olive Oil

FRA' MANI SOPPRESSATA · 12
Apricot, Cardamaro, Grana Padano, Pistachio Oil, Oregano, Pepper

MORTADELLA · 11
Cave Aged Salva Cremasco, Gherkins, II Moscato Di Nonino Grappa, Watercress

BRESAOLA · 12
Pecorino Paglia E Fieno, Arugula, Colatura, Meyer Lemon



INSALATA

SHAVED FENNEL · 10
Grape Tomato Dressing, Basil, Olive Oil, Buffalo Mozzarella

CHIOGGIA BEETS · 10
Stracapra, Modena Balsamic, Peppermint, Arugula

RADICCHIO · 9
Parmesan, Parsley Oil, Gaeta Olive Tapenade, Orange Marinated Capers, Thyme

DANDELION GREENS · 10
Italian Frisee, Peach, Pistachio Pesto, Mascarpone

WATERCRESS · 10
Larqueta Almond Oregano Dressing, Raw Shitake, Grana Padano



DOLCI

MASCARPONE TART · 8
Golden Plums, Blueberry Espresso Agro Dolce, Roasted Plum Gelato

PIZZUTO ALMOND BUDINO · 9
Ricotta d'Alleva, Sour Cherry Jelly, Dog Rose Honey Crisp

PISTACCHIO SEMIFREDDO · 9
Cinnamon Shortbread Beet Compote, Hibiscus Gel

SWEET CORN & WHITE · 8
CHOCOLATE PANNA COTTA
Fennel Chips, Candied Black Olive, Lemon Balm

CHOCOLATE TORTA · 10
Candied Tomato, Basil Sponge, Buffalo Mozzarella Sorbet



CAFFÉ

DALLIS BROS. COFFEE
New York Espresso Blend
Ozone Park, NY

Espresso · 3
Americano · 3
Cappuccino · 4
Latte · 4

GOLD BREW
ELLIS ISLAND ICED COFFEE · 5
ANGEL STAIN · 5
AFFOGATO · 6
GOCHIATO · 5



PROSCIUTTO COTTO PANINI

ROAST PARMACOTTO · 11
Bruichladdich "Laddie" Scotch, Castellosso, Raw Beet, Black Pepper Aioli

BEECH WOOD SMOKED COTTO · 10
Gorgonzola Piccante, Roasted Peppers, Black Pepper, Wild Arugula



TOAST

FAVA BEAN PATE · 11
Casatica, Oregano, Raw and Crispy Shitake

ROASTED PARMACOTTO · 12
Smoked Mozzarella, Heirloom Tomato, Marinated Anchovy

LA QUERCIA COPPA AMERICANA · 11
Amaro Nonino, Heirloom Tomato, Zucchini, Black Pepper Aioli, Mint



CIABATTA PANINI

TUNA · 11
Black Olive Pate, Parsley, Radish, Tomato, Young Lettuce

APRICOT SMOKED OCTOPUS · 12
Butter, Shaved Radish, Colatura, Dill, Columbus Crespone

BOTTARGA DI MUGGINE · 13
Farm Egg, Dill, Olive Oil, Shaved Asparagus, Speck

OLYMPIC PROVSIONS FINOCCHIONA · 12
Fennel Tea, Carrot Salad, Parsley



VERDURE

SHAVED HEIRLOOM CARROTS · 5
Toasted Mustard Seed, Lemon, Parsley

HOUSE OLIVES · 4
Rosemary, Orange Zest, Roasted Peppers, Black Pepper

FAVA BEANS · 6
Casatica, Shaved Radish, Fried Bread, Tarragon, Lemon

MARINATED ROASTED MUSHROOMS · 4
Shallot, Chive Oil, Salted Capers

RAW & MARINATED HEIRLOOM ZUCCHINI · 6
Dill, Sherry Vinegar, Snap Peas, Chili



BEVANDE

ACQUA MINERALE GASSATA · 3
San Pellegrino Sparkling Water

ACQUA MINERALE NATURALE · 3
Panna Still Water

SAN PELLEGRINO · 3
Orangeade · Blood Orange · Lemonade · Grapefruit

COCA COLA BOTTLE · 2
Classic Coca Cola · Diet Coca Cola



GELATO

VANIGLIA
4.75 SM / 5.50 M / 6.50 LG

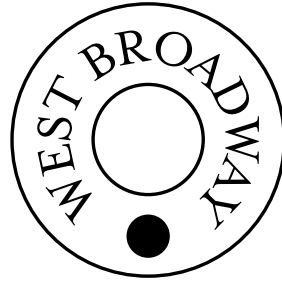
CIOCCOLATO AL LATTE
4.75 SM / 5.50 M / 6.50 LG

PISTACCHIO SICILIANO
4.75 SM / 5.50 M / 6.50 LG

FRAGOLA
4.50 SM / 5.50 M / 6.50 LG

MANGO
4.50 SM / 5.50 M / 6.50 LG

AL COCCO
4.50 SM / 5.50 M / 6.50 LG



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