

Please place your orders a minimum of 48 hours in advance. We suggest you pick-up your order as close to serving time as possible to ensure freshness. All platters are "Made to Order" which does allow for substitutions. Please consult our manager.



Catering Menu

Pizza in teglia alla romana / grandmother pizza

Red base

Margherita: full tray 54 half tray 28 one quarter 15
DOP San Marzano tomatoes, mozzarella, fresh basil, parmigiano, e.v.o.

Bolognese: full tray 62 half tray 31 one quarter 16
Bolognese sauce, mozzarella, fresh basil, parmigiano, e.v.o.

Diavola (spicy): full tray 61 half tray 30 one quarter 16
DOP San Marzano tomatoes, fior di latte mozzarella, basil, spicy salami, red peppers, crushed pepperoncino, parmigiano, e.v.o.

Pesto: full tray 62 half tray 31 one quarter 16
Fresh pesto, rosemary chicken, walnuts, fior di latte mozzarella, basil, parmigiano

Quattro Formaggi : full tray 54 half tray 28 one quarter 15
DOP San Marzano tomatoes, fior di latte mozzarella, goat cheese, parmigiano, gorgonzola, fresh basil, e.v.o.

Melenzane a funghetto: full tray 54 half tray 28 one quarter 15
DOP San Marzano tomatoes, mozzarella, eggplant, tomato, fresh basil, parmigiano, e.v.o.

Salsiccia: full tray 62 half tray 31 one quarter 16
DOP San Marzano tomatoes, sausage, mushrooms, mozzarella, parmigiano, basil, e.v.o.

Romana: full tray 54 half tray 28 one quarter 15
DOP San Marzano tomatoes, fior di latte mozzarella, dried anchovies, capers, mediterranean olives, fresh oregano, parmigiano, basil, e.v.o.

Capricciosa: full tray 61 half tray 28 one quarter 16
DOP San Marzano tomatoes, fior di latte mozzarella, salami, artichokes, mediterranean olives, fresh basil, parmigiano, e.v.o.

Sandwiches (on fresh bread):

Meat:

Sopressata: Hot sopressata, provolone, house roasted eggplant, EVO* \$15
Porchetta: Roasted Pork, fresh mozzarella, roasted zucchini, pepperoncino, EVO*\$15
Italian: Ham, Genoa, Salami, Mortadella, Provolone, Lettuce, Onion \$15
Turkey: Turkey, Auricchio sharp provolone, lettuce, onion, EVO* \$14
Mortadella: Mortadella di Bologna IGP, ricotta, EVO* \$14
Meatball: Meatballs in Marinara Sauce, mozzarella \$13
Bresaula: Bresaula, arugula, EVO \$15
Cotto: Ham, ricotta, black pepper \$14
Bufala: Mozzarella di Bufala, Roasted Peppes Genoa Salami, E.v.o. \$ 15
Crudo: Prosciutto di Parma, fresh mozzarella, basil, EVO* \$14
Salami: Genoa salami, Auricchio sharp provolone, lettuce, onion, EVO* \$14
Chicken: Chicken Parm in marinara sauce, fresh mozzarella, and parmesan cheese. EVO* \$14

Pescatarian:
Salmon: Atlantic smoked salmon, tomatoes, ricotta \$15

Fresh Bread: \$3.50

Antipasto Platter

Provolone, Ricotta Salata, Castelvetrano Olives, roasted peppers, pane cafone (bread)
Small (6-10 ppl) \$63
Large (12-16 ppl) \$90
Premium Antipasto Platter: Prosciutto Crudo, Salame Felino, Cured Filet Mignon, Fontina, Manchego, Olive Taggiasche, roasted peppers, pane cafone bread
Small (6-10 ppl) \$100
Large (12-16 ppl) \$130

Fresh Veggie Platter

Cucumbers, Broccoli, Cauliflower, Carrots, Green Bell Peppers, and Celery.

12" Platter Serves 8-10 people \$54
16" Platter Serves 18-20 people \$66
18" Platter Serves 20-25 people \$76

White base

Fiariello(rappini) : full tray 60 half tray 30 one quarter 16
Rappini, sausage, fior di latte mozzarella, garlic, basil, crushed pepperoncino, DOP e.v.o.

Roasted eggplant: full tray 56 half tray 29 one quarter 16
Roasted eggplant, fior di latte mozzarella, cherry tomatoes, garlic, basil, crushed pepperoncino, DOP e.v.o.

Mortadella: full tray 54 half tray 28 one quarter 15
mortadella, fior di latte mozzarella, pepper, basil, shaved parmesan, DOP e.v.o.

Caprese : full tray 60 half tray 32 one quarter 18
Fresh tomatoes, bocconcini mozzarella, salt, pepper, basil, pinch of oregano, DOP e.v.o.

Chef's special: full tray 64 half tray 34 one quarter 18
Salmon, cherry tomatoes, mozzarella, arugula, shaved parmesan, garlic, e.v.o.

Primavera: full tray 61 half tray 28 one quarter 16
Roasted zucchini, roasted eggplant, roasted peppers, gorgonzola, mozzarella, garlic, basil, parmigiano, e.v.o.

Bianca: full tray 61 half tray 28 one quarter 16
Panna, prosciutto cotto (Ham), mozzarella, fresh basil, parmigiano, e.v.o.

full tray 24" x 15" / half tray 12" x 15" / one quarter 12" x 7"

Vegetarian:

Provolone: Provolone, roasted zucchini, pepperoncino, EVO* \$13
Pesto: House-made pesto, fresh mozzarella, tomatoes, EVO* \$14
Eggplant Parr: House-made parmigiana w/ fresh mozzarella, tomato sauce \$14
Mediterranean: Feta, roasted eggplant, tomato, pepperoncino, EVO* \$13

The Sandwiches Platter

Featuring our top 3 sandwiches: provolone, crudo, and pesto!
Serves 15-18 People \$87

The Cheese Platter

Provolone, Manchego, Ricotta, Fresh Mozzarella.
Garnished with olives, Home made bread.

12" Platter Serves 8-10 people \$64
16" Platter Serves 18-20 people \$86
18" Platter Serves 20-25 people \$119

The Dessert Platter

Mini Cannoli \$1.45 Each
Mini Cannoli Gelato \$2.25 Each
Tiramisu \$5.25 Each

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Entrees

Lasagna (with meat)	\$10.99 per lb.
Lasagna (veggie)	\$10.99 per lb.
Ravioli (with meat or cheese)	\$9.99 per lb.
Cannelloni (meat Filling)	\$9.99 per lb.
Manicotti (w/cheese or spinach)	\$9.99 per lb.
Spaghetti & Meatballs	\$9.99 per lb.
Stuffed Shells (cheese)	\$9.99 per lb.
Chicken Cacciatore	\$9.99 per lb.
Spaghetti alla Bolognese	\$9.99 per lb.
Chicken Marsala	\$11.99 per lb.
Baked Rigatoni (meat sauce)	\$8.49 per lb.
Baked Ziti	\$8.49 per lb.
Chicken Parmigiana	\$10.99 per lb.
Steak Pizzaiola	\$11.49 per lb.
Pasta Eggplant Parmigiana	\$9.49 per lb.
Gnocchi alla Sorrentina	\$9.49 per lb.
Veal Parmigiana	\$10.99 per lb.

(Average Serving Per Person .6 lbs)

Salads

Caprese	\$11.99 per lb.
Macaroni Salad	\$8.99 per lb.
Chicken & Pasta Salad	\$10.99 per lb.
Pesto & Pasta Salad	\$9.99 per lb.
Veal Tortellini Salad	\$9.99 per lb.
Cheese Tortellini Salad	\$9.49 per lb.
Salad	\$8.99 per lb.
Fruit Salad	\$9.99 per lb.

Lunches special

One Box Lunch included:

Salami Sub, Chips and Dessert

\$14.99 per person

Substitutions are allowed and can be customized for your group orders

Italian Gourmet Food Baskets

Perfect gift for personal friends or corporate clients! With a price range from \$49 to \$300 the baskets offer a delicious variety of Italian wines, cheeses, salami, pastas, bread sticks, confections and more.

Please email.

Homemade Sauces

Tomato Sauce	\$6.99 per lb.
Alfredo Sauce	\$7.99 per lb.
Amatriciana	\$7.99 per lb.
Pesto Sauce	\$16.29 per lb.
Vodka Sauce	\$7.49 per lb.
Arrabbiata Sauce	\$8.99 per lb.
Meat Sauce	\$8.29 per lb.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Prices Subject To Change

www.salumeri2703.com

To order from Salumeria Noma call **202-408-1939** 33 N Street NE, Washington DC 20002

To order from Salumeria 2703 call **202-699-2397** • 2703 12th Street NE, Washington DC 20018

Store Hours: Monday: 11 – 3pm & 4 – 7pm, Tuesday: CLOSED

Wednesday: 11 – 3pm & 4 – 7pm, Thursday: 11 – 3pm & 4 – 7pm, Friday: 11 – 3pm & 4 – 8pm Saturday:

11am – 8pm, Sunday: 11am – 6pm