



SALUMINISTI

BREAKFAST

Available until 12pm or sold out

MUESLI	\$8.5
Saluministi's toasted muesli with mixed nuts, berries, Italian peaches & marsala soaked figs. Served with natural yogurt and a side of milk	
PORCHETTA PANINO	\$9.5
Toasted ciabatta roll with free range slow roasted pork, fried egg, sautéed spinach, Asiago DOP	
SALSICCIA PANINO	\$11
Toasted ciabatta roll with grilled pork & fennel sausage, scrambled egg, roasted peperonata, provolone dolce	
PANCETTA PANINO	\$9
Toasted ciabatta roll with crispy pancetta, fried egg, caciocavallo	
COTTO TRAMEZZINO	\$8
Toasted sourdough sandwich with leg ham, dijon, tomato, provolone dolce	
SALAMI TRAMEZZINO	\$8
Toasted sourdough sandwich with grilled cacciatore salami, provolone dolce	
MORTADELLA CORNETTO	\$8
Toasted croissant with mortadella, provolone dolce	
TRICOLORE PANINO	\$9
Toasted ciabatta roll with tomato, fried egg, sautéed spinach, Sicilian oregano, Asiago DOP	

DRINKS

CAFFE	
Espresso / Macchiato	\$2
Everything else	\$4
Soy or Almond milk	+ 50c
CAFFE FREDDO	
House bottled caffettiera ice coffee	\$5.5
BIBITE	
Sanpellegrino Can	\$3.5
Sanpellegrino Bottle	\$4.5
Molecola Italian cola	\$4
Bottled Italian juice	\$4

PANINI

Available from 11am

PORCHETTA	\$14
Free range slow roasted pork, artichoke paste, Pecorino Romano DOP, rocket	
COTOLETTA	\$15
Crumbed free range pork loin, vincotto mayo, provolone dolce, coleslaw	
POLLO	\$14
Crumbed chicken breast, roasted peppers, Caciocavallo DOP, chili, rocket	
CALAMARI	\$13.5
Fried calamari, salsa verde, lemon tartare, rocket	
MELANZANE PARMIGIANA (V)	\$13
Baked eggplant lasagne, Parmigiano Reggiano DOP, salad	
PICCANTE	\$14
Sopressa salami, Calabrian 'Nduja, Asiago DOP, marinated eggplant, roasted peppers	
COPPA	\$13.5
Capocollo (cured pork neck), Parmigiano Reggiano DOP, tomato, olive tapenade, rocket	
PROSCIUTTO	\$14
Prosciutto Toscano DOP, fior di latte, rocket	
MORTADELLA	\$11.5
Mortadella, stracciatella, split green olives	
ORTOLANO (VG)	\$12
Tomato, roasted peppers, marinated eggplant, artichoke paste, parsley, salad	
CAPRESE (V)	\$11
Tomato, fior di latte, olive tapenade, Sicilian oregano, basil	
Gluten free panino	+ \$2
Convert your panino to a salad bowl	+ \$1.5

SIDES/OTHER

Available from 11am

RISO NERO (V, GF)	\$14
Italian black rice salad with sautéed seasonal vegetables, rocket & ricotta mousse	
Add Calabrian yellowfin tuna	+ \$3.5

All panini are served in a stone baked ciabatta roll
with a side of house made giardiniera (pickled veg).

(GF) Gluten Free (V) Vegetarian (VG) Vegan