

# LUNCH

## SANDWICHES

**salumi** house ham, capicola, salumi toscano, provolone, aioli, peperonata, shredded lettuce, red wine vinaigrette on ciabatta 14

**mushroom & avocado** grilled mushrooms, avocado, mushroom “mayo”, baby kale, pickled kohlrabi on ciabatta (vegan) 13

**roasted pork panini** speck, whole grain mustard, highway 1 fontina, and fennel kraut on pressed ciabatta 14

**corned beef** celery root slaw, gouda, aioli, watercress on a pretzel roll 14

**fried chicken** chili aioli, coleslaw, house pickles on a sesame seed bun 13

**grilled cheese** fontina, brie, provolone and parmesan aioli on pressed pan de mie 7

## SALADS

**little gems** shaved radish, roasted golden beets, satsuma orange, toasted pistachio, lemon-yogurt vinaigrette 12

**mixed grains** farro, bulgur, quinoa, cauliflower, avocado, delicata squash, baby kale, sesame seeds, miso-ginger vinaigrette (vegan) 13

**chopped salad** radicchio, romaine, olives, pickled red onion, provolone, pepperoncini, salumi, cucumber, parmesan reggiano, red wine vinaigrette 12

*\*any salad can be a side for \$6*

## LARDER

**cheese board** three cheeses, lavosh, preserves 14

**salumi board** three salumi, olives, pickles, whole grain mustard 15

*\*cheese & salumi combo board \$15*

## SIDES

**soup** seasonal 6

**f+w pasta salad** 6

# salumeria

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MONDAY - SUNDAY | 11AM - 6PM  
SATURDAY & SUNDAY | 10AM - 6PM