

DRINKS

HOT DRINKS

SML \$3.50 / LRG \$5.50

Latte	Piccolo	
Cappuccino	Chai Latte	
Long Black	Hot Chocolate	
Flat White		
Espresso	Short Macchiato	\$3
Short Mac	Long Macchiato	

CHILLED

\$7.50

Iced Coffee
Iced Chocolate

SOFT DRINKS

\$4.50

Coke	Sprite
Diet Coke	Creaming Soda
Coke Zero	Pasito
Fanta	Lemon Squash

COLD DRINKS

V	\$5
Red Bull	\$5
Mt Franklin Water	\$4.50
Fresh Orange Juice	\$9
Fresh Apple Orange Watermelon Mix	\$9
San Pellegrino Sparkling Water	\$5
San Pellegrino Chinotto	\$5
San Pellegrino Aranciata Rossa	\$5
Zuegg Flavours	\$5.50
Galvanina Organic Drinks	\$7



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SALAMIS SALAMIS SALAMIS

MON: CLOSED

TUES TO FRI: 7AM - 3PM

SAT & SUN: 8AM - 3PM

3 Salamis

◆ SANDWICH DELI ◆



MELBOURNE'S FINEST PANINI BAR

15 NAPIER ST, ESSENDON VIC 3040

3SALAMIS.AU ◆ 0428 459 136

Start Here: **CHOOSE YOUR SANDWICH**
ALL SANDWICHES ARE SERVED ON SCHIACCIATA ITALIAN FLAT BREAD

Optional: **ADD EXTRA FILLING**

1

3 SALAMIS

Casalino Salami, Prosciutto Cotto (Italian Ham), Mortadella, Green Split Olives, Provolone Piccante, House-Made Marinated Red Capsicums & Spicy Chilli Spread

2

ITALIANA

San Daniele Prosciutto, Buffalo Mozzarella, Tomato, Basil & EVVO

3

VENICE

Mortadella, Straciatella Cheese, Pesto (House-Made) & Split Green Olives

4

ROMA

Prosciutto Cotto (Italian Ham), Fresh Ricotta, Semi Sun-Dried Tomatoes & Green Chilli Peppers

5

SALSICCIA

Italian Pork Sausage, Marinated Rapi, Freshly Grated Parmigiano & Our Salsa Verde

6

FIRENZE

Casalino Salami, Truffle Spread, House Spicy Eggplant, Pecorino Spread & Green Split Olives

7

NAPOLI

Cotoletta, House-Made Marinated Red Capsicums, Green Split Olives, Pecorino Spread & Pickled Green Tomatoes

8

BOLOGNA

Pancetta Dry-Cured Pork, Mild Gorgonzola & Honey

9

MILAN

Capocollo, Stracchino Soft Triple Brie Cheese, Rocket & Truffle Oil

10

POSITANO

House-Charred Zucchini, Straciatella Cheese, House-Made Marinated Red Capsicums, Green Split Olives, Pickled Green Tomatoes & Rocket

SPREADS (HOUSE-MADE) \$2

Truffle Pecorino
Pistachio Pesto Hot Chilli

MEATS \$4

Casalino Salami Capocollo
Mortadella Prosciutto Cotto
Pancetta Round (Italian Ham)

FANCY MEATS \$6

Italian Pork & Fennel Sausage
Prosciutto Cotoletta

TOPPINGS \$2

Chopped Pistachio
Honey
Truffle Honey

CHEESES \$3

Straciatella Mild Gorgonzola
Stracchino Ricotta
Soft Triple Brie Reggio Parmigiano
Provolone Picante

VEGETABLES \$3

Rapi Charred Zucchini
Basil (House-Made)
Fresh Tomato Roasted Red Capsicum
Rocket (House-Made)
Spicy Eggplant Marinated Green
(House-Made) Olives
Semi Sun-Dried Green Pickled
Tomatoes Tomatoes

ARANCINI \$10