

...something special...

GODDESS SELENE 25

Pyrat XO, Beebop Liqueur
Lime, Pineapple Juice, Aromatic Bitters
(Serves one or two)

FEATURED COCKTAILS 15

A Selection of our Bar Team's Favorites

PRINCESS SAKURA

Vodka, Cherry Blossom, Lavender, Peach
Yuzu, Sake

TROPICANA

Rum, Maraschino, Raspberry, Honey
Lemon, Sherry

SEIZE THE MOMENT

Tequila Reposado, Pineapple, Lemon, Averna

MINTY MIST

Gin, Ginger, Lime, Fernet Branca
Espelette Tincture

RIVIERA

Grapefruit & Rosemary Infused Vodka, Limoncello
Campari Granita, Sparkling Rosé

INDULGE

Scotch, Ginger, Chamomile, Lemon, Prosecco

BELLAGIO

Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco

CITRONELLA

Gin, Lemongrass, Grapefruit & Rosemary
House-made Tonic Water

SPRING GARDEN

Vodka, Ginger, Lime, Cucumber Granita

MOCKTAILS 10

Selection of our non-alcoholic concoctions

PRIMAVERA

Seedlip, Lemon, Cassis

SUNNY DAY

Peach, Lavender, Lemon, Club Soda

MULE JR.

Lemon, Ginger, Chamomile, Ginger Beer

SPUMANTI

Clara C, <i>da Fabio Trabocchi, Prosecco, Veneto, NV</i>	12
Contratto, <i>Millesimato, Extra Brut, Piemonte 2011</i>	20
G. H. Mumm, <i>Cordon Rouge, Brut, Champagne NV</i>	22
Canard Duchêne, <i>Brut Rosé, Champagne NV</i>	34

BIANCHI / ROSATI

Grillo, Colosi, <i>Terre Siciliane 2016</i>	12
Pinot Grigio, LaVis, <i>da Fabio Trabocchi, Trentino 2016</i>	14
Rosé , Aglianico, San Salvatore, <i>Vetere, Campania 2016</i>	15
Kerner, Abbazia di Novacella, <i>Alto-Adige 2016</i>	16
Sauv Blanc, Roger Neveu, <i>Cotes Des Embouffants, Sancerre 2016</i>	20
Falanghina Biancolella, M. Cuomo, <i>Ravello, Campania 2016</i>	24
Chardonnay, Antica, <i>Napa Valley 2015</i>	25

ROSSI

Garnacha, Bodegas Breca, <i>Old Vines, Calatayud 2014</i>	15
Barbera, Castello di Neive, <i>Santo Stefano, Alba 2016</i>	16
Sangiovese, Dievole, <i>Chianti Classico, Riserva Toscana 2013</i>	19
Nerello Mascalese, Benanti, <i>Etna, Sicilia, 2015</i>	20
Nebbiolo, Cascina del Torcc, <i>Barolo 2013</i>	25
Pinot Noir, Chanin, 'Los Alamos', <i>Santa Barbara, CA 2015</i>	28
Cab Sauv, Browne Family, <i>Columbia Valley, WA 2015</i>	28
Sangiovese, Col d'Orcia, <i>Brunello di Montalcino 2012</i>	35

BIRRE

Alhambra Reserva Roja, <i>Granada, Spain</i>	9
Franziskaner, Hefe-Weissbier, <i>Munich, Germany</i>	9
Moretti L'Autentica, Lager, <i>Bergamo, Italy</i>	9
Victory Hop Devil, IPA, <i>Downingtown, PA</i>	10
Goose Island, Matilda,'16, <i>Belgian Pale Ale, Chicago</i>	12
Orval Trappist Ale, Gaume, <i>Belgium</i>	14

FRUTTI di MARE

SIX OYSTERS ON THE HALF SHELL 20

TIGER PRAWNS 24

HALF LOBSTER COCKTAIL 24

SAN GIORGIO 50

Oysters, Clams, Tiger Prawns, Mussels, Langoustine, Tuna Tartare

Serves 1-2

ANCONA 100

*Oysters, Clams, Mussels, Lobster, Tiger Prawns, Sea Urchin
Sea Scallop, King Crab, Langoustines, Tuna Tartare*

Serves 2-3

SAN BENEDETTO 250

*Oysters, Clams, Tiger Prawns, Mussels, Lobster, Sea Urchin
Sea Scallop, Langoustines, King Crab, Tuna Tartare
1oz Transmontanus Caviar*

Serves 4-6

ANTIPASTI

SPRING GARDEN 20

Baby Gem, Favas, Leek Panna Cotta
Meyer Lemon Dressing

BURRATA 22

Mangalica Jamon, Sorrel & English Pea Crema

*YELLOWFIN TUNA CARPACCIO 24

Sorrel Créma, Taggiasca Olives, Capers, Yuzu

PASTA

GRAGNANO SPAGHETTI alla CHITARRA 24

Littleneck Clams, San Marzano Tomatoes

SARDINIAN RICOTTA CAVATELLI 20

Cherry Tomatoes, Wild Mushrooms, Basil

FIOLA MARE LOBSTER RAVIOLI 54

Ginger, Chives

SIMPLY GRILLED

Served with Salsa Verde, Lemon, Sea Salt, Olive Oil

WILD CALAMARI 20/LB

BRANZINO 32

ADRIATIC MIXED GRILLED SEAFOOD 60/PER

SPUNTINI

FIOLA MARE SMOKED SALMON 24

Pickled Red Onions, Burrata, Salmon Roe

FIOLA MARE CRAB ROLL 28

Dill, Shallot, Lemon, Brown Butter Hollandaise

BOURBON

Angel's Envy <i>toffee, maple syrup, creamy vanilla</i>	22
Blanton's Single Barrel <i>molasses, cinnamon</i>	24
Elijah Craig Barrel Proof <i>vanilla, butterscotch</i>	30
Jefferson, Presidential Select, 16yr <i>complex</i>	70
Knob Creek 9yr, Single Barrel <i>dried fruits, spice</i>	18
Noah's Mill <i>dark fruit, cocoa, marmalade, toffee</i>	20
Orphan Barrel "Whoop & Holler" <i>beeswax, corn</i>	70
Woodford Reserve Double Oak <i>baked apples</i>	25

RYE WHISKEY

Col. E.H. Taylor Jr. <i>caramel, butterscotch, pepper</i>	28
Copper Fox <i>bitterwood, sweet grain, soft apple</i>	20
Rittenhouse <i>honey, red pepper, cinnamon</i>	15
Sagamore <i>vanilla, winter baking spices</i>	18
Templeton <i>spices, candied orange, cloves</i>	20
Thomas Handy Sazerac <i>toffee, mint, figs</i>	50
Whistlepig, Boss Hog, "Black Prince" 14yr	140
Willett 3 yr <i>baking spices, raisins, botanicals</i>	20

COGNAC & ARMAGNAC

Hennessey VS	18
Hennessey VSOP	40
Hennessey XO	85
Pierre Ferrand "Ambre"	25
Remy Martin VSOP	20
Remy Martin 1738 "Accord Real"	22
Tesseron XO "Selection Lot 90"	28
Castarède Reserve de la Famille 1975	85
Château du Tariquet VS, Grassa et Fils	20
Château du Tariquet XO, Grassa et Fils	32
Francis Darroze, Grand Assemblages 12yr	32

SINGLE-MALT SCOTCH

Auchentoshan "Three Wood" <i>Lowland</i>	20
Aberlour 12yr <i>Speyside</i>	20
Balvenie 14yr "Caribbean Cask" <i>Speyside</i>	28
Blackadder Glenlivet 1989, 25yr <i>Speyside</i>	75
Bruichladdich "Classic Laddie" – <i>unpeated</i> <i>Islay</i>	25
Bruichladdich "Octomore" – <i>heavily peated</i> <i>Islay</i>	60
Caol Ila 12yr <i>Islay</i>	22
Glenfiddich 12yr <i>Speyside</i>	18
Glenfiddich 18yr <i>Speyside</i>	35
Glenkinchie 13yr Distillery Edition <i>Lowland</i>	25
Glenlivet 12yr <i>Speyside</i>	18
Glenlivet 18yr <i>Speyside</i>	35
Glenmorangie "Lasanta" <i>Speyside</i>	20
Highland Park "Dark Origins" <i>Highland</i>	28
Lagavulin 16yr <i>Islay</i>	28
Laphroaig 10yr <i>Islay</i>	20
Macallan 12yr "Double Oak" <i>Speyside</i>	24
Macallan 17yr "Fine Oak" <i>Speyside</i>	65
Macallan 25yr "Sherry Oak" <i>Speyside</i>	295
Oban 14yr <i>Highland</i>	25
Oban "Little Bay" <i>Highland</i>	28
Springbank 15yr <i>Campbeltown</i>	35
Talisker 10yr <i>Highland</i>	22

Ask For Our Extensive Full Spirits List