

.....*Something Special...*

GODDESS SELENE 25

Pyrat XO Rum, Beebop Liqueur
Agave, Lemon, Aromatic Bitters

FEATURED COCKTAILS 16

A Selection of our Bar Team's Favorites

FLOR DE VANILLA

Citrus & Vanilla Infused Bourbon, White Rum
Cointreau, Lemon, Ginger

AUTUMN'S SUN

Blood Orange Rooibos Bourbon
Vanilla, Honey, Lemon, Allspice Dram

CONQUISTADOR

Reposado Tequila, Pomegranate
Cinnamon, Yuzu, Laphroaig

THE GOOD APPLE

Calvados, Apple, Honey
Lemon, Habanero, Red Wine

CITRONELLA

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

TAKE ME HOME

Gin, Carpano Bianco
Cinnamon Agave, Bitters

ALPINO

Aged Rum, Hazelnut, Braulio
Lemon, Honey, Chocolate Bitters

SAPORE VERO

Rye Whiskey, Carpano Bianco
Amaro Montenegro, Luxardo Maraschino

COCKTAIL SERIES 18

Served table side in vintage cigar box

BARREL AGED

London Dry Gin, Cocchi Americano, Carpano Bianco
Lemon Bitters

Aged in a new American oak barrel for 20 days

SMOKED

Rye Whiskey, Peychaud's Bitters, Sugar
Smoked tableside with a mixture of spices and oak chips

ROBUSTO

London Dry Gin, Amaro Erborista, Campari
Gran Classico, Cocchi Vermouth, Dash of Laphroaig

TWINKLERS 16

Indulge, celebrate and bring a twinkle to your eye

FOREIGN POLICY

London Dry Gin, Green Chartreuse, Limoncello
Honey, Lemon, Prosecco

BELLAGIO

Vodka, Cocchi Rosa
Elderflower Shrub, Prosecco

PIACERE

White Rum, Aperol, Spriced Syrup, Lemon, Prosecco

CLASSIC COCKTAILS 16

*A salute to "The Professor" Jerry Thomas and Harry Craddock,
pioneers of the American bar*

AVIATION

Plymouth Gin, Luxardo Maraschino
Crème de Violette, Lemon Juice

PAPER PLANE

Bourbon, Aperol, Amaro Nonino, Lemon

APEROL SPRITZ

Aperol, Club Soda, Prosecco

MOCKTAILS 10

Selection of our non-alcoholic concoctions

EVE'S TEMPTATION

Cranberry, Lemon, Apple Cider, Soda Water

POMPELMO FRIZZANTE

Grapefruit, Agave, Lime
Club Soda

SPICED MELOGRANO

Spiced Syrup, Pomegranate
Lemon, Club Soda

SPUMANTI

Clara C, <i>da FT, Prosecco</i> , Veneto, NV	12
Contratto, <i>Millesimato, Extra Brut</i> , Piemonte '11	20
Gimonnet-Gonet, 'Tradition', <i>Brut</i> , Champagne NV	28
Canard Duchêne, <i>Brut Rosé</i> , Champagne NV	34

BIANCHI / ROSATI

Grillo, Colosi, <i>Terre Siciliane</i> '16	12
Rosé , Aglianico, San Salvatore, <i>Vetere</i> , Campania '16	14
Pinot Grigio, LaVis, <i>da FT</i> , Trentino '15	14
Kerner, Abbazia di Novacella, <i>Alto-Adige</i> '16	16
Sauv Blanc, Reverdy-Ducroux, <i>Beuroy</i> , Sancerre '16	17
Chardonnay, Jean Claude Bessin, <i>Vielles Vignes, Chablis</i> '14	19
Falanghina Biancolella, M. Cuomo, <i>Ravello</i> , Campania '16	24
Chardonnay, Antica, Napa Valley '14	25

ROSSI

Nero d'Avola Frapapto, Paolo Cali, <i>Manene</i> , Cerasuolo di Vittoria '13	13
Garnacha, Bodegas Breca, <i>Old Vines</i> , Calatayud '14	15
Barbera, Castello di Neive, <i>Santo Stefano</i> , Alba '15	16
Cab Sauv Merlot Petit Verdot, Tolaini, <i>da FT</i> , Toscana '15	19
Pinot Noir, Zito Family, Santa Maria Valley, CA '08	28
Cab Sauv, Browne Family, Columbia Valley, WA '14	28
Sangiovese, Col d'Orcia, Brunello di Montalcino '11	35

BIRRE

Alhambra Reserva Roja, Spain	9
Franziskaner, Hefe-Weissbier, Germany	9
Moretti L'Autentica, Lager, Italy	9
Victory Hop Devil, IPA, Downingtown, PA	10
Goose Island, Matilda, '16, Belgian Pale Ale, Chicago	12
Orval Trappist Ale, Gaume, Belgium	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 95

*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

INSALATA delle VENDEMMIE 20
Roasted Squash, Chapagne Grapes, Pecorino

BURRATA 20
Porcini Mushroom Conserva, Manodori Balsamic

*BIGEYE TUNA CARPACCIO 22
Artichoke Barigoule, Taggiasca Olives
Calabrese chile

PASTA

GRAGNANO SPAGHETTI alla CHITARRA 28
Littleneck Clams, San Marzano Tomatoes

SARDINIAN RICOTTA CAVATELLI 24
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 25/LB

BRANZINO 36

ADRIATIC MIXED GRILLED SEAFOOD 60/PER

SPUNTINI

FIOLA MARE SMOKED SALMON 24
Pickled Red Onions, Burrata, Salmon Roe

FIOLA MARE LOBSTER ROLL 30
Maine Lobster, Calabrese Aioli, Brioche Bun