

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

THE ESSENCE 25
Hendrick's Gin, Pineapple Wine
Touch of Cilantro, Dragon Fruit

FEATURED COCKTAILS 16

A Selection of our Bar Team's Favorites

FLOR DE VANILLA

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

SMOKY GUAVA

Mezcal, Guava Shrub, Aperol
Green Chartreuse, Lime

PRIMAVERA

Gin, Cardamom, Berries Tea
Lemon, Ginger Ale

MINT-UP

Vodka, Amaro Nonino, Honey
Lemon, Mint Spuma

CITRONELLA

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

FORBIDDEN LUST

Tequila Silver, Passion Fruit, Lime
Habanero, Red Wine Float

MISSING SUMMER

Pyrat Rum, Cocchi Vermouth, Berries
Habanero, Lemon, Ginger Ale

SAPORE VERO

Rye Whiskey, Carpano Bianco
Amaro Montenegro, Luxardo Maraschino

RIVIERA

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

SPRING GARDEN

Vodka, Lime, Ginger, Cucumber Granita

FROZEN PAINKILLER

Dark Rum, White Rum, Coconut Purée, Lemon

FROZEN NEGRONI

Gin, Aperol, Cointreau, Cocchi Vermouth, Lemon

COCKTAIL SERIES 18

Served table side in vintage cigar box

BARREL AGED

London Dry Gin, Carpano Bianco, Cocchi Americano
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, Lemon, Ginger, 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

GINGER'S PIMM'S

Pimm's No.1, Gin, Ginger, Club Soda, Angostura

BEE'S KNEES

Gin, Honey, Lemon

MOCKTAILS 10

Selection of our non-alcoholic concoctions

SUNSET

Peach Purée, Lavender, Lemon
Club Soda

POMPELMO FRIZZANTE

Grapefruit, Agave, Lime
Soda Water

MARAH

Seedlip, Ginger, Cucumber Granita

SPUMANTI

Clara C, <i>da FT, Prosecco</i> , Veneto, NV	12
Bianca Vigna, <i>Rosé Prosecco</i> , Veneto NV	13
Contratto, <i>Millesimato, Extra Brut</i> , Piemonte '10	20
Delamotte, <i>Brut</i> , Le Mesnil sur Oger, Champagne NV	30
Ruinart, <i>Brut Rosé</i> , Reims, Champagne NV	40

BIANCHI / ROSATI

Pinot Grigio, <i>LaVis, da FT</i> , Trentino '15	14
Pinot Bianco, Cantina Terlan, Alto Adige '15	15
Arneis, Ermanno Costa, Roero '15	16
Rosé, Grenache Syrah, St. Andre de Figueres, Côtes de Provence '14	16
Sauv Blanc, Reverdy-Ducroux, <i>Beuroy</i> , Sancerre '15	17
Chardonnay, Domaine Costal, <i>1er Cru, Vaillons</i> , Chablis '14	21
Falanghina / Biancolella, M. Cuomo, <i>Ravello</i> , Campania '15	23
Chardonnay, Antica, Napa '14	25

ROSSI

Barbera, C. di Neive, <i>Santo Stefano</i> , Alba '14	16
Cab Sauv Blend, Tolaini, <i>da FT</i> , Toscana '15	19
Montepulciano, Umani Ronci, Cumaro, Riserva, Le Marche '11	24
Pinot Noir, Zito Family, Santa Maria Valley, CA '08	28
Cab Sauv, Elizabeth Spencer, Napa Valley, CA '13	28
Sangiovese, Col d'Orcia, Brunello di Montalcino '11	35

BIRRE

Franziskaner, Hefe-Weissbier, Germany	9
Moretti L'Autentica, Lager, Italy	9
Spaten Optimator, Doppelbock, Germany	9
Goose Island, Matilda, '16, Belgian Pale Ale, Chicago	12
Victory Hop Devil, IPA, Downingtown, PA	10
Orval Trappist Ale, Gaume, Belgium	14
St. Pauli, N/A, Germany	7

FRUTTI di MARE

SIX OYSTERS ON THE HALF SHELL 18

TIGER PRAWNS 24

HALF LOBSTER COCKTAIL 24

SAN GIORGIO 46

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

Serves 1-2

ANCONA 85

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

Serves 2-3

SAN BENEDETTO 240

*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 Lettuces, Peas, Sorrel, Radishes
Strawberries, Pecorino

BURRATA 20
White Asparagus, Rhubarb, Artichokes
Taggiasca Olives

*COMPOSITION OF YELLOWFIN TUNA 26
Fava Beans, Whipped Ricotta, Meyer Lemon

PASTA

GRAGNANO SPAGHETTI alla CHITARRA 26
Littleneck Clams, San Marzano Tomatoes

SARDINIAN RICOTTA CAVATELLI 24
Cherry Tomatoes, Wild Mushrooms, Basil

FIOLA MARE LOBSTER RAVIOLI 36
Ginger, Chives

SIMPLY GRILLED

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

WILD CALAMARI 25/LB

BRANZINO 36

ADRIATIC MIXED GRILLED SEAFOOD 55/PER

SPUNTINI

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

FIOLA MARE LOBSTER ROLL 24
Maine Lobster, Calabrese Aioli, Brioche Bun