

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

GODDESS SELENE 25

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

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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

Vodka, Mezcal, Guava
Aperol, Green Chartreuse, Lime

MARE BREEZE

Gin, Contratto Fernet, Lemon
Tonic Water

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

BELLA ESTATE

Black Pepper Infused Cachaça
Cocchi Americano, Mango, Lime

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, 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, Hibiscus, 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

GINGER'S PIMM'S

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

APEROL SPRITZ

Aperol, Club Soda, Prosecco

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
Contratto, <i>Millesimato, Extra Brut</i> , Piemonte '10	20
Simonnet-Gonet, 'Tradition', <i>Brut</i> , Champagne NV	28
Canard Duchêne, <i>Brut Rosé</i> , Champagne NV	34

BIANCHI / ROSATI

Rosé , Cinsault Grenache Syrah, Domaine de Triennes Mediterranée '16	14
Pinot Grigio, LaVis, <i>da FT</i> , Trentino '15	14
Turbiana, Pratello, <i>Catulliano</i> , Lugana '16	15
Kerner, Abbazia di Novacella, Alto-Adige '16	16
Sauv Blanc, Reverdy-Ducroux, <i>Beuroy</i> , Sancerre '16	17
Chardonnay, Bessin, <i>gfi</i> , Chablis '11	17
Carricante, Alice Bonaccorsi, Val Cerasa, Etna '12	20
Chardonnay, Antica, Napa Valley '14	25

ROSSI

Frappato, Paolo Cali, <i>Mandragola</i> , Vittoria	13
Barbera, Castello di Neive, <i>Santo Stefano</i> , Alba '14	16
Cab Sauv Merlot Petit Verdot, Tolaini, <i>da FT</i> , Toscana '15	19
Montepulciano, Umani Ronci, <i>Cùmaro</i> , Le Marche '11	24
Pinot Noir, Zito Family, Carneros '07	28
Cab Sauv, Newton, <i>Unfiltered</i> , Napa Valley '14	34
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
Spaten Optimator, Doppelbock, Germany	9
Victory Hop Devil, IPA, Downingtown, PA	10
Goose Island, Matilda, '16, Belgian Pale Ale, Chicago	12
Orval Trappist Ale, Gaume, Belgium	14
Chimay Rouge, Trappist, Belgium	14

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

TUSCAN GARDEN 20

Baby Zucchini, Green Tomatoes, Baby Beets
Pecorino Oro Antico

BURRATA 20

Porcini Mushroom Conserva, Manodori Balsamic

*BLUEFIN TUNA TARTARE 30

Spiced Condiment, Radishes, Mint

PASTA

GRAGNANO SPAGHETTI alla CHITARRA 26

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 55/PER

SPUNTINI

FIOLA MARE SMOKED SALMON 24

Pickled Red Onions, Burrata, Salmon Roe

FIOLA MARE LOBSTER ROLL 30

Maine Lobster, Calabrese Aioli, Brioche Bun