

## COCKTAILS | 16

### BELLAGIO

Vodka, Cocchi Rosa  
Elderflower Shrub, Prosecco

### 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

## 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

## BIRRE

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

## SPUMANTI

Clara C, <i>da FT, Prosecco</i> , Veneto, NV	12
Contratto, <i>Millesimato, Extra Brut</i> , Italy '10	20
Gimonnet-Gonet, <i>Brut Tradition</i> , Champagne NV	28
Canard Duchêne, Brut Rosé, Champagne NV	34

## BIANCHI | ROSATI

<b>Rosé</b> , 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>Vielles Vignes</i> , Chablis '11	17
Carricante, Alice Bonnacorsi, Val Cerasa, Etna '12	20
Chardonnay, Antica, Napa Valley '14	25

## ROSSI

Frappato, Paolo Cali, Mondragola, Viittoria '14	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, U. Ronchi, <i>Cùmaro</i> , Riserva, Conero '11	24
Pinot Noir, Zito Family, Carneros, '07	28
Cab Sauv, Newton, <i>Unfiltered</i> , Napa Valley, CA '14	34
Sangiovese, Col d'Orcia, Brunello di Montalcino, Toscana '11	35

## 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 Vinegar	

*YELLOWFIN TUNA	24
Baby Zucchini, Meyer Lemon, Whipped Ricotta, Zucchini Pesto	

## PASTA

GRAGNANO SPAGHETTI alla CHITARRA	28
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	25/LB
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BRANZINO	36
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ADRIATIC MIXED GRILLED SEAFOOD	58
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## SPUNTINI

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

FIOLA MARE LOBSTER ROLL	28
Maine Lobster, Calabrese Aioli, Brioche Bun	

## DESSERTS | 14

### “MARCHESI”

Creamy Terrine of Amedei Dark Chocolate  
Garden Mint, Sicilian Pistachios

*Donnafugata, Ben Ryé, Passito di Pantelleria 2014 (33)*

### BOMBOLONI

Sardinian Ricotta Doughnuts  
Warm Chocolate Sauce, Madeira Gelato

*Isole e Olena, Vin Santo, Tuscany 2006 (38)*

### TIRAMISU

5 Year Aged Madeira Zabaglione  
Espresso Cake, Coffee Cremoso

*Colosi, Zibibbo, Passito (16)*

### AMALFI COAST LEMON SPUMONI

Caramel Tuile, Almond Cake, Fresh Thyme

*Château Guiraud, Petit Guiraud, Sauternes 2013 (16)*

### COPPETTA

3 Scoops of Our Homemade Gelato or Sorbetto

*Amaro Nonino (14)*

## ARTISAN ITALIAN CHEESES

*from Renato Brancaleoni's Fossa dell'Abbondanza  
in Emilia-Romagna*

*3 for 20 or 9 each*

*Dona Matilde, Colheita Tawny Port 1990 (35)*

### GORGONZOLA MOUNTAIN

Dense, milky, spicy, earthy, cow's milk bleu

### SOTTOCENERE AI TARTUFO

Semi-soft cow's milk cheese aged in spices  
studded with Italian black truffles

### LA TUR

Dense, creamy, blend of pasteurized goat, cow and sheep's milk

### NUVOLA

Semi-soft, pasteurized, sheep's milk, velvety, mild sweetness

### CERRATO

An aroma of yogurt and butter cow cheese  
is seasoned for over 9 months and  
wrapped in bees' wax.

Served with Raisin Bread Tuile & Farm Honey

~Please advise your server of any food allergies or restrictions~