

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

BIANCHI | ROSATI

Rosé , Cinsault Grenache Syrah, Domaine de Triennes Mediterranée '16 (3L)	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, Domaine Costal, <i>1er Cru</i> , <i>Vaillons</i> , Chablis '14	21
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	28

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
White Asparagus, Rhubarb, Artichokes Taggiasca Olives	

*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	56
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	32
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~