

STARTERS

Warm Olives

Aromatics, Citrus, EVOO \$8

Antipasti Board

Local Mozzarella, Pepper Jelly, Marinated White Beans, Pickles, Olives, Bread \$20

SALADS

Arugula Salad

Grapes, Apple, Pecorino, Sunflower Seeds, White Balsamic Vinaigrette \$13

Italian Grain Salad

Fava, Castelfranco, Parmesan, Pine Nuts Pistachio, EVOO \$14

Watermelon Salad

Spring Greens, Italian Feta, Pine Nuts, Veggie Gastrique, Calabrian Chili Vin \$12

MAINS

Mushroom Bolognese

Forest mushroom, Parmesan, Bucatini \$18

Pollo Arrosto

Local Spring Greens, Heirloom Carrots and Tomatoes, Pickled Ramp Salsa Verde \$20

Crispy Skin Salmon

Pistachio Pesto, Shaved Asparagus, Heirloom Tomato Emulsion \$24

SIDES

Roasted Broccolini

Pecorino Romano \$9

Roasted Fingerling Potatoes

Parmesan, Mixed Herbs \$8

DOLCI

Affogato

Espresso, Vanilla Gelato \$8

Homemade Sweet Ricotta

Fresh Berries, Coco Nibs, Local Honey Drizzle \$8

HOUSE COCKTAILS

San Remo Cocktail

Absolut Elyx, Chateau Aloe Liqueur, Peach Purée, Lemon Peychauds bitters

Brooklyn Cocktail #2

Rittenhouse Rye, Maraschino, Chamomile Grappa & Chai Infused Vermouth

Mi Tierra

Vida Mezcal, Tequila Cabeza, Jalapeño Infused Green Chartreuse & Lime

Best Hotel National in NYC

Cana Brava Rum, Apricot Liqueur, Fresh Pineapple & Lime

La Traviata

Fords Gin, House-Made Grapefruit Cordial & Prosecco

Bashful & Green

Charbay Green Tea Vodka, Falernum, Elderflower Liqueur & Cantaloupes

All Cocktails \$16

Champagne 26

Perrier Jouet
Grand Brut
Epernay, Champagne

Rose 16

Whispering Angel
2016, Cotes de Provence

Red Wine 14

Nero D'Avola
Villa Pozzi 2015,
Sicilia

Tempranillo
Campo Viejo 2014,
Rioja

Cabernet
Sauvignon
Kenwood Vineyards
2013, Sonoma County

White Wine 14

Sauvignon Blanc
Josh Cellars 2015,
California

Pinot Grigio
Folonari 2015,
Venezie

Beer

Pilsner Urquell ~ Peak organic IPA ~ Old Blue Last Beer
\$8