

...something special..

GODDESS SELENE 25

Pyrat XO, Beebop Liqueur,
Lime, Pineapple Juice, Aromatic Bitters
(Serves one or two)

FEATURED COCKTAILS 15

A Selection of our Bar Team's Favorites

PRIMADONNA

Citrus Infused Vodka, Allspice Dram,
Pomegranate, Lime, Spiced Apple Cider,

JIGGITY JIG

Rittenhouse Rye, Cynar 70, Fig Syrup,
Laphroig 10, Cinnamon Bitters

FOX'S FEAST

Great King Street Blended Scotch, Amaro Abano,
Gingerbread Syrup, Lemon

ESPERITO

Pyrat XO, Lemon, Blood Orange Marmalade,
Spiced Syrup, Angostura Bitters, Allspice

CITRONELLA

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

BELLAGIO

Stoli Vodka, Elderflower Shrub,
Cocchi Rosa, Prosecco

SAPORE VERO

Rye Whiskey, Carpano Bianco
Amaro Montenegro, Luxardo Maraschino

COCKTAIL SERIES 18

Aged or Smoked

~ Ask Your Server for Details ~

MOCKTAILS 10

Selection of our non-alcoholic concoctions

EVE'S TEMPTATION

Cranberry, Lemon, Apple Cider, Soda Water

POMPELMO FRIZZANTE

Grapefruit, Agave, Lime, Club Soda

SPICED MELOGRANO

Spiced Syrup, Pomegranate, Lemon, Club Soda

SPUMANTI

Clara C, da Fabio Trabocchi, Prosecco, Veneto, NV	12
Contratto, Millesimato, Extra Brut, Piemonte 2011	20
Gimonnet-Gonet, 'Tradition', Brut, Champagne NV	28
Canard Duchêne, Brut Rosé, Champagne NV	34

BIANCHI / ROSATI

Grillo, Colosi, Terre Siciliane 2016	12
Rosé , Pinot Noir, Flowers, Sonoma Coast 2015	16
Pinot Grigio, Dipinti, Vignete delli Dolomiti 2016	14
Kerner, Abbazia di Novacella, Alto-Adige 2016	16
Sauv Blanc, François Crochet, Les Perrois, Sancerre 2016	18
Falanghina Biancolella, M. Cuomo, Ravello, Campania 2016	24
Chardonnay, Antica, Napa Valley 2015	25

ROSSI

Garnacha, Bodegas Breca, Old Vines, Calatayud 2014	15
Barbera, Castello di Neive, Santo Stefano, Alba 2015	16
Cab Sauv Merlot Petit Verdot, Tolaini, Toscana 2015	19
Sangiovese, Dievole, Chianti Classico, Riserva Toscana 2013	19
Nerello Mascalese, Benanti, Etna, Sicilia, 2014	20
Nebbiolo, Cascina del Torcc, Barolo 2012	25
Pinot Noir, Chanin, 'Los Alamos', Santa Barbara, CA 2014	28
Cab Sauv, Browne Family, Columbia Valley, WA 2015	28
Sangiovese, Col d'Orcia, Brunello di Montalcino 2011	35

BIRRE

Alhambra Reserva Roja, Granada, Spain	9
Franziskaner, Hefe-Weissbier, Munich, Germany	9
Moretti L'Autentica, Lager, Bergamo, Italy	9
Victory Hop Devil, IPA, Downingtown, PA	10
Goose Island, Matilda,'16, Belgian Pale Ale, Chicago	12
Orval Trappist Ale, Gaume, Belgium	14

FRUTTI di MARE

SIX OYSTERS ON THE HALF SHELL	20
TIGER PRAWNS	24
HALF LOBSTER COCKTAIL	24

SAN GIORGIO 50

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

Serves 1-2

ANCONA 100

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

Serves 2-3

SAN BENEDETTO 250

*Oysters, Clams, Tiger Prawns, Mussels, Lobster, Sea Urchin
Sea Scallop, Langoustines, King Crab, Tuna Tartare
1oz Transmontanus Caviar*

Serves 4-6

ANTIPASTI

INSALATA delle VENDEMMIE	20
<i>Roasted Squash, Champagne Grapes, Pecorino</i>	
BURRATA	20
<i>Porcini Mushroom Conserva, Manodori Balsamic</i>	
*YELLOWFIN TUNA TARTARE	22
<i>Nduja Flavors, Finger Lime, Basil, Smoked Steelhead Trout Roe</i>	

PASTA

GRAGNANO SPAGHETTI alla CHITARRA	24
<i>Littleneck Clams, San Marzano Tomatoes</i>	
SARDINIAN RICOTTA CAVATELLI	24
<i>Cherry Tomatoes, Wild Mushrooms, Basil</i>	
FIOLA MARE LOBSTER RAVIOLI	54
<i>Ginger, Chives</i>	

SIMPLY GRILLED

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

WILD CALAMARI	20/LB
BRANZINO	36
ADRIATIC MIXED GRILLED SEAFOOD	60/PER

SPUNTINI

FIOLA MARE SMOKED SALMON	24
<i>Pickled Red Onions, Burrata, Salmon Roe</i>	
FIOLA MARE LOBSTER ROLL	30
<i>Maine Lobster, Calabrese Aioli, Brioche Bun</i>	

BOURBON

Angel's Envy <i>toffee, maple syrup, creamy vanilla</i>	22
Blanton's Single Barrel <i>molasses, cinnamon</i>	24
Elijah Craig Barrel Proof <i>vanilla, butterscotch</i>	30
Hudson Baby <i>vanilla, oak, sweet corn</i>	35
Jefferson, Presidential Select, 16yr <i>complex</i>	70
Knob Creek 9yr, Single Barrel <i>dried fruits, spice</i>	18
Noah's Mill <i>dark fruit, cocoa, marmalade, toffee</i>	20
Orphan Barrel "Whoop & Holler" <i>beeswax, corn</i>	70
Woodford Reserve Double Oak <i>baked apples</i>	25

RYE WHISKEY

Col. E.H. Taylor Jr. <i>caramel, butterscotch, pepper</i>	28
Copper Fox <i>bitterwood, sweet grain, soft apple</i>	20
Rittenhouse <i>honey, red pepper, cinnamon</i>	15
Sagamore <i>vanilla, winter baking spices</i>	18
Templeton <i>spices, candied orange, cloves</i>	20
Thomas Handy Sazerac <i>toffee, mint, figs</i>	50
Whistlepig 15 yr <i>cloves, black pepper, allspice</i>	70
Whistlepig, Boss Hog, "Black Prince" 14yr	140
Willett 3 yr <i>baking spices, raisins, botanicals</i>	20

COGNAC & ARMAGNAC

Hennessey VS	18
Hennessey VSOP	40
Hennessey XO	85
Pierre Ferrand "Ambre"	25
Remy Martin VSOP	20
Remy Martin 1738 "Accord Real"	22
Tesseron XO "Selection Lot 90"	28
Castarède Reserve de la Famille 1975	85
Château du Tariquet VS, Grassa et Fils	20
Château du Tariquet XO, Grassa et Fils	32
Francis Darroze, Grand Assemblages 12yr	32

SINGLE-MALT SCOTCH

Auchentoshan "Three Wood" <i>Lowland</i>	20
Aberlour 12yr <i>Speyside</i>	20
Balvenie 14yr "Caribbean Cask" <i>Speyside</i>	28
Blackadder Glenlivet 1989, 25yr <i>Speyside</i>	75
Bruichladdich "Classic Laddie" – <i>unpeated</i> <i>Islay</i>	25
Bruichladdich "Octomore" – <i>heavily peated</i> <i>Islay</i>	60
Caol Ila 12yr <i>Islay</i>	22
Glenfiddich 12yr <i>Speyside</i>	18
Glenfiddich 18yr <i>Speyside</i>	35
Glenkinchie 13yr Distillery Edition <i>Lowland</i>	25
Glenlivet 12yr <i>Speyside</i>	18
Glenlivet 18yr <i>Speyside</i>	35
Glenmorangie "Lasanta" <i>Speyside</i>	20
Highland Park "Dark Origins" <i>Highland</i>	28
Lagavulin 16yr <i>Islay</i>	28
Laphroaig 10yr <i>Islay</i>	20
Macallan 12yr "Double Oak" <i>Speyside</i>	24
Macallan 17yr "Fine Oak" <i>Speyside</i>	65
Macallan 25yr "Sherry Oak" <i>Speyside</i>	295
Oban 14yr <i>Highland</i>	25
Oban "Little Bay" <i>Highland</i>	28
Springbank 15yr <i>Campbeltown</i>	35
Talisker 10yr <i>Highland</i>	22

Ask For Our Extensive Full Spirits List