

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
Bianca Vigna, <i>Rosé Prosecco</i> , Veneto NV	13
Contratto, <i>Millesimato, Extra Brut</i> , Piemonte '10	20
Delamotte, <i>Brut</i> , Le Mesnil sur Oger, Champagne NV	30
Canard Duchene, <i>Brut Rosé</i> , Ludes, Champagne NV	34

BIANCHI|ROSATI

Pinot Grigio, <i>LaVis, da FT</i> , Trentino '15	14
Arneis, Ermanno Costa, Roero '15	16
Rosé, Grenache Syrah, St. Andre de Figueres, Côtes de Provence '14	16
Sauv Blanc, Reverdy-Ducroux, <i>Beauroy</i> , Sancerre '15	17
Chardonnay, Domaine Costal, <i>1er Cru, Vaillons</i> , Chablis '14	21
Falanghina Blend, M. Cuomo, <i>Ravello</i> , Campania '15	23
Chardonnay, Antica, Napa Valley '14	25

ROSSI

Barbera, C. di Neive, <i>Santo Stefano</i> , Alba '14	16
Cab Sauv Blend, Tolaini, <i>da FT</i> , Toscana '15	19
Montepulciano, U. Ronchi, <i>Cùmaro</i> , Riserva, Conero '11	24
Pinot Noir, Zito Family, Santa Maria Valley '08	28
Cab Sauv, Elizabeth Spencer, Napa Valley '13	28
Sangiovese, Col d'Orcia, Brunello di Montalcino '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

SPRING GARDEN	20
Baby Lettuces, Peas, Sorrel, Radishes, Strawberries, Pecorino	
BURRATA	20
White Asparagus, Rhubarb, Artichokes Taggiasca Olives	
*COMPOSITION OF YELLOWFIN TUNA	26
Fava Beans, Whipped Ricotta, Meyer Lemon	

PASTA

GRAGNANO SPAGHETTI alla CHITARRA	26
Littleneck Clams, San Marzano Tomatoes	
SARDINIAN RICOTTA CAVATELLI	24
Cherry Tomatoes, Wild Mushrooms, Basil	
FIOLA MARE LOBSTER RAVIOLI	36
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

SPUTINI

FIOLA MARE SMOKED SALMON	
Pickled Red Onions, Burrata, Salmon Roe	24
FIOLA MARE LOBSTER ROLL	24
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 Rieussec, 1er Cru Classé, Sauternes 2010 (23)

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*

Dona Matilde, Colheita Tawny Port 1990 (35)

3 for 20 or 9 each

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~