

FEATURED COCKTAILS | 16

Selection of our Bar Team's favorites

BELLAGIO

Vodka, Cocchi Rosa, Elderflower
Pomegranate, Prosecco

FALLING LEAVES

Gin, Green Chartreuse, Cardamaro
Aromatic Bitters

GODDESS SELENE

Rum, Amaro Abano
Apple Cider, Spiced Syrup, Lemon

JAZZY NIGHT

Rye, Beebop Liqueur, Simple Syrup
Aromatic Bitters

PUNCH & BUBBLES

Calvados, Pomegranate & Allspice Liqueur
Lemon, Prosecco

THE NEGRONI BAR

Gin, Sweet Vermouth
served table side
with a selection of three Amaros

GRAN TORINO

Bourbon, Sweet Vermouth, Sibona
Cardamom & Cinnamon Syrup

FIOLA G&T

Ginger & Spices Infused Gin, Amaro Tea Ice Cube
Star Anise, Tonic Water

BORMIO 1875

Rye, Sweet Vermouth, Braulio
Cappelletti

AGED MANHATTAN

Barrel Aged for 30 Days

TEMPERANCE | 10

Selections of our non-alcoholic concoctions

MELOGRANO

Pomegranate, Spiced Syrup, Lemon
Club Soda

POMPELMO FRIZZANTE

Grapefruit, Agave, Lime, Soda Water

EVE'S TEMPTATION

Sparkling Apple Cider, Cranberry, Lemon

Afternoon Bar Menu

*Available at the Bar
Monday-Friday 2:30-5:00 pm*

December 11, 2017

*Colors & Leaves of the Garden
Delicata Squash, Pomegranate, Red Russian Kale*

16

Yellowfin Tuna Crudo
Beech Mushrooms, Sunchokes
Black Truffle Vinaigrette*

28

*Tajarin Cacio e Pepe
Roman Cacio Cheese, Black Pepper*

16

*Spaghetti Aglio Olio e Peperoncino
Razor Clams, Cockles, 'Nduja*

30

Artisanal Cured Meats & Cheeses

Small (serves 2-3) 28

Large (serves 4-6) 48

Gluten-Free Pasta Available

*Please alert your server if you have any dietary restrictions
due to a food allergy or intolerance.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs, may increase your risk of foodborne illness, especially if you have
certain medical conditions.*