

## FEATURED COCKTAILS | 16

*Selections 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

### **COCKTAIL SERIES**

Barrel Aged, Smoked or Robusto  
*~ask your bartender for details~*

### **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 & Spice Infused Gin, Amaro Tea Ice Cube  
Star Anise, Tonic Water

### **BORMIO 1875**

Rye, Sweet Vermouth, Braulio  
Cappelletti

## 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 PATIO @ BAR MENU

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

*September 20<sup>th</sup>, 2017*

*Colors @ Leaves of the Garden  
Moon Grapes, Peaches, Watermelon Radish  
16*

*Yellowfin Tuna Carpaccio\*  
Ascolana Olives, Tomato Sauce  
Tangerine Lace  
28*

*Tajarin Cacio e Pepe  
Roman Cacio Cheese, Black Pepper  
16*

*Spaghetti Spirulina  
Razor Clams, Saffron Nage, Sun-Dried Tomatoes  
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.*