

FEATURED COCKTAILS | 16

Selections of our Bar team's favorites

BELLAGIO

Vodka, Cocchi Rosa
Elderflower Shrub, Prosecco

BELLA ESTATE

Gin, Lavender, Grapefruit
Honey, Prosecco

DAIQUIRI D'ANNUNZIO

White & Dark Rum, Cherry Liqueur, Lime

AMALFI SUNRISE

Vodka, Lemoncello,
Cocchi Americano, *Montenegro Amaro*

SMOKE & MIRRORS

Mezcal, Aperol, Yellow Chartreuse, Lime

GLORY DAYS

Bourbon, Cherry Liqueur, Beebop
Chocolate Bitters

COCKTAIL SERIES

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

GODDESS SELENE

Gin, Mint, Pineapple Wine
Touch of Cilantro, Lemon

SUMMER BOULEVARD

Bourbon, Dry Vermouth
Cappelletti, Ramazzotti

FIOLA G&T

Gin, Yuzu, Thyme, Elderflower Tonic

TEMPERANCE | 10

Selections of our non-alcoholic concoctions

TASTE OF EARLY SUMMER

Seedlip, Ginger, Cucumber

POMPELMO FRIZZANTE

Grapefruit, Agave, Lime, Soda Water

PEACH BLOSSOM

Peach, Lavender Syrup, Lemon, Club Soda

AFTERNOON PATIO ☽ BAR MENU

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

July 24th, 2017

*Colors ☽ Leaves of the Garden
Cherries, Peaches, Spring Radish*

16

*Yellowfin Tuna Carpaccio
Ascolana Olives, Tonnato Sauce
Tangerine Lace*

28

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

14

*Spaghetti Spirulina
Santa Barbara Abalone, Cockles
Saffron Nage*

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.*