



GREENWICH LANE RESERVE BAR

★ SEASONAL FAVORITES

SPARKLING + FROZEN

Effervescent, bright, bursting with fruit. These chilled, handcrafted beverages pair perfectly with Princi food.

STRAWBERRY SPRITZ

6-7 12-24 FL OZ | 35-110 CAL

CUCUMBER MINT SPRITZ

6-7 12-24 FL OZ | 30-90 CAL

WATERMELON SPRITZ

6-7 12-24 FL OZ | 40-140 CAL

FROZEN BLACK TEA WITH LIMONATA FOAM

7-8 12-24 FL OZ | 90-170 CAL

**Limonata Foam contains eggs.*

FROZEN BLACKBERRY LIMONATA

7-8 12-24 FL OZ | 110-250 CAL

**Limonata Foam contains eggs.*

BREWED + ESPRESSO

BREWED COFFEE

4.4-6 8-24 FL OZ | 10 CAL

POUR-OVER

4.9-8 8-24 FL OZ | 5 CAL

DOPPIO ESPRESSO

4.5 5 CAL

AMERICANO

4-5.5 8-24 FL OZ | 5-15 CAL

PRINCI FOOD

CAPRESE

Bufala mozzarella, cherry tomatoes and arugula.

9

CAESAR

Gem lettuce with classic Caesar and anchovy dressing, finished with Parmigiano-Reggiano and house-made croutons.

9

CHICKEN AND FARRO WITH RICOTTA SALATA

Farro grain salad with chicken and seasonal vegetables.

10.5

FRESH RASPBERRY TART

Shortbread crust with custard filling and jam, topped with fresh raspberries and a dusting of powdered sugar.

9

FRESH STRAWBERRY TART

Tart filled with pastry cream topped with fresh strawberries and a strawberry glaze.

8 SLICE

DRAFT NITRO + COLD BREW

COLD BREW

5-6 12-24 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

5.5-6.5 12-24 FL OZ | 45 CAL

NITRO COLD BREW

6-6.5 12-16 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

6.5-7 12-16 FL OZ | 45 CAL

NITRO MOLÉ MOCHA

8 12 FL OZ | 130 CAL

BARREL-AGED COFFEE

Spirit-free coffee creations featuring Starbucks Reserve® Whiskey Barrel-Aged Guatemala beans.

WHISKEY BARREL-AGED COLD BREW

Our Guatemalan coffee beans aged in whiskey barrels create a delicately sweetened cold brew with notes of chocolate, stone fruit and oak.

10 8 FL OZ | 50 CAL

COLD BREW TRIO FLIGHT

Three cold brews, three different flavors: Starbucks Reserve® Cold Brew, Nitro and Whiskey Barrel-Aged Cold Brew.

11 10 FL OZ | 20 CAL

COFFEE + ICE CREAM

COLD BREW MALT

Cold brew, vanilla ice cream and chocolate bitters—blended into an ultra-thick malted milkshake.

11 12 FL OZ | 450 CAL

COLD BREW FLOAT

Cold brew with a generous scoop of vanilla ice cream.

9-9.5 12-16 FL OZ | 190 CAL

CLASSIC AFFOGATO

Two shots of our espresso poured over vanilla ice cream.

7.5 5.5 FL OZ | 240 CAL

OTHER BEVERAGES

TEAVANA® TEA HOT OR ICED

Green, Black or Herbal.

4-5.5 8-24 FL OZ | 0 CAL

SOYMILK, OATMILK, ALMONDMILK 1

ADD SHOT 1 | 5 CAL

TEAVANA® TEA LATTE HOT OR ICED

Chai 80-210 CAL

Matcha 150-340 CAL

5-6.5 8-24 FL OZ

HOT CHOCOLATE

5-6.5 8-24 FL OZ | 210-540 CAL

PASTRIES

CLASSIC CORNETTO

4

RASPBERRY CORNETTO

5

RAISIN AND PISTACHIO GIRELLA

Light and flaky roll with layers of raisins and pistachio cream.

4

CHOCOLATE CORNETTO

5

ALMOND CORNETTO

5

CHOCOLATE HAZELNUT CORNETTO

5

CINNAMON ROLL

Light and flaky with a swirl of cinnamon.

4

BLUEBERRY MUFFIN

Blueberry with lemon notes.

3.65

We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, peanuts, wheat and others) as we use shared equipment to store, prepare and serve them.

TOAST

AVOCADO TOAST

Avocado atop our signature sourdough.
7

AVOCADO TOAST WITH EGG

Avocado atop our signature sourdough
with hardboiled egg.
8.5

AVOCADO TOAST WITH SALMON

Avocado atop our signature sourdough
with smoked salmon.
9

BREAKFAST SANDWICHES

PROSCIUTTO AND FONTINA ON CORNETTO

Slow-cooked prosciutto with fontina.
8.5

PANCETTA AND EGG ON POTATO ONION SOURDOUGH

Pancetta with soft-cooked egg and fontal
on potato onion sourdough.
9

PROSCIUTTO AND PARMIGIANO-REGGIANO ON BRIOCHE

Prosciutto, Parmigiano-Reggiano
and arugula.
8.5

PORCHETTA AND EGG ON CIABATTA

Porchetta with soft-cooked egg and
Italian-style salsa verde on ciabatta.
9

SMOKED SALMON AND CREAM CHEESE ON BRIOCHE

Smoked salmon, red onion, arugula and
cream cheese.
8.5

OTHER BREAKFAST

STEEL CUT OATS WITH MARMALADE, BERRIES AND PRINCI® GRANOLA

Made with milk and topped with
house-made granola, berries
and marmalade.
7

PRINCI® GRANOLA, GREEK YOGURT AND FRUIT

Creamy yogurt topped with fresh fruit
and house-made granola.
8

MIXED FRUIT SALAD

Made with a selection of fresh fruit.
6

SANDWICHES + SALAD

SALAME MILANO ON FOCACCIA

Salame Milano and Bufala mozzarella
on focaccia.
8

CAPRESE ON FOCACCIA

Mozzarella, tomatoes and arugula
on focaccia.
8

PISTACCHIO MORTADELLA ON OLIVE SFILATINO

Thinly sliced mortadella on baton-shaped
olive bread.
6

CASARECCE PASTA WITH PESTO

Pasta salad with pesto, Taggiasche
olives, tomatoes and shavings of
Parmigiano-Reggiano.
9

DESSERTS

PRINCINA

Our signature tart. A chocolate shortbread crust, filled with rich ganache and dusted with cocoa powder.

9

TIRAMISU

Sponge cake dipped in coffee, with mascarpone and cocoa.

8 SLICE | 58 WHOLE (SERVES 12)

CANNOLI SICILIANI

Filled with creamy ricotta, chocolate chips and garnished with candied orange.

6.5

CHOCOLATE CHIP COOKIE

3

BREAD

PANE DI PRINCI

Signature sourdough

8.5

OLIVE SFILATINO

Baton-shaped bread mixed with olives.

3.5

RAISIN SFILATINO

Baton-shaped bread mixed with raisins.

3.5

MEAT AND CHEESE

MEAT AND CHEESE BOARD: CLASSIC

A curated selection of classic Italian meats and cheeses, perfect for snacking and sharing. Served with Cerignola olives, marmalade and bread.

19 (SERVES 2-3)

SIGNATURE COCKTAILS

STARBUCKS RESERVE® BOULEVARDIER

Starbucks Reserve® Coffee, Knob Creek® Kentucky Straight Bourbon Whiskey, Campari, Carpano Antica Formula Sweet Vermouth, Scrappy's Lavender Bitters

15

STARBUCKS RESERVE® ESPRESSO MARTINI

Starbucks Reserve® Espresso, Kalak Single Malt Vodka, Vanilla Bean Syrup, Dark Chocolate

13

THE WHISKEY CLOUD

Starbucks Reserve® Coffee, Amaro Averna, Westland Single Malt Whiskey, Orange-Piloncillo Syrup, Scrappy's Chocolate Bitters, Cream, Nutmeg

15

SICILIANO

Starbucks Reserve® Cold Brew, Amaro Averna, Carpano Antica Formula Sweet Vermouth, Scrappy's Orange Bitters, Fever Tree Club Soda, Orange

13

BARREL-AGED COLD BREW COMPARISON FLIGHT

Taste the coffee, then taste the inspiration. Savor our spirit-free cold brew alongside Knob Creek® Kentucky Straight Bourbon Whiskey.

12

APERITIVO + CLASSIC COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, Sparkling Water,
Orange Slice

11

NEGRONI SBAGLIATO

Campari, Carpano Antica Formula
Sweet Vermouth, Prosecco,
Orange Slice

11

MILANO TORINO

Campari, Carpano Antica Formula Sweet
Vermouth, Zucca, Orange Peel

11

MARTINI

Gin or Vodka, Dry Vermouth

11

FRENCH 75

Gin, Prosecco, Lemon Juice

11

MANHATTAN

Whiskey, Sweet Vermouth, Aromatic Bitters

11

OLD FASHIONED

Whiskey, Demerara Syrup, Aromatic Bitters,
Orange Bitters

11

WINE BY THE GLASS AND BOTTLE

ROCCA DELLE MACIÈ RUBIZZO RED BLEND

10 | 40

ADELSHEIM PINOT NOIR (RED)

15 | 60

CHATEAU ST. JEAN CABERNET SAUVIGNON (RED)

15 | 60

FERNANDO PIGHIN & FIGLI PINOT GRIGIO (WHITE)

10 | 40

ACACIA CARNEROS CHARDONNAY (WHITE)

13 | 52

FLEUR DE MER ROSÉ

10 | 40

ZARDETTO PROSECCO (SPARKLING)

10 | 40

BEER

THE BRONX BREWERY WELL EARNED PILSNER

8.5

PERONI NASTRO AZZURRO (BOTTLE)

7.5

BROOKLYN BREWERY SEASONAL

7.5

WÖLFFER ESTATE NO. 139 DRY ROSÉ CIDER (BOTTLE)

8.5

SIXPOINT BREWERY BENGALI IPA

8.5