The same coffee brewed two different ways in an eye-opening, palate-expanding COLD BREW TRIO FLIGHT

CAPPUCCINO
DOPPIO ESPRESSO

Signature sourdough. Sponge cake dipped in coffee, with mascarpone and cocoa. TIRAMISU with rich ganache and dusted with cocoa powder.

STARRBUCkS RESERVE

PERONI NASTRO AZZURRO (BOTTLE)
BREWERY OMMEGANG WITTE
THE BRONX BREWERY WELL EARNED PILSNER

VEUVE CLICQUOT BRUT YELLOW LABEL (SPARKLING)
ACACIA CARNEROS CHARDONNAY (WHITE)
MINER FAMILY SAUVIGNON BLANC (WHITE)
ADELSHEIM PINOT NOIR (RED)
ROCCA DELLE MACÌE RUBIZZO RED BLEND

Gem lettuce with classic Caesar and anchovy dressing, CAPRESE.

SPICY SALAMI AND MOZZARELLA CHEESE.

SALAME PICCANTE
Housemade tomato sauce, mozzarella and oregano.

OLD FASHIONED
Gin or Vodka, Dry Vermouth.

APEROL SPRITZ

MIXED FRUIT SALAD

PRINCI PANCETTA AND EGG ON POTATO SOURDOUGH
SMOKED SALMON AND CREAM CHEESE ON BRIOCHE

Slow-cooked prosciutto with fontina.

Avocado atop our signature sourdough.

Lasagna boLOGNESE

PISTACCHIO MORTADELLA ON OLIVE SFILATINO

Mozzarella, tomatoes and arugula on focaccia.

SALAME MILANO ON FOCACCIA