

STARBUCKS RESERVE® ROASTERY

The Roastery is a non-tipping café. Hospitality included.

NEW YORK MAIN BAR

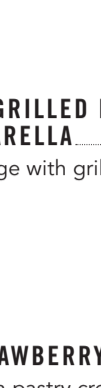
SEASONAL FAVORITES

SPARKLING + FROZEN

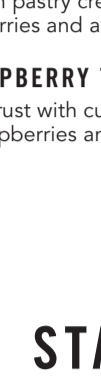
Effervescent, bright, bursting with fruit. These chilled, handcrafted beverages pair perfectly with Princi® food.



STRAWBERRY BALSAMIC SPRITZ
Sparkling water, fresh muddled strawberry and a drizzle of balsamic vinegar.
\$7-8 12-24 FL OZ | 45-130 CAL



CUCUMBER MINT SPRITZ
Sparkling water, fresh muddled cucumber, lime, and mint.
\$7-8 12-24 FL OZ | 30-90 CAL



BLOOD ORANGE TEA SPRITZ
Sparkling water, muddled blood orange, float of Zen Clouds Oolong tea concentrate.
\$7-8 12-24 FL OZ | 40-140 CAL



FROZEN BLACK TEA WITH LIMONATA FOAM
Blended black tea, limonata foam. *Limonata foam contains eggs*
\$8-9 12-24 FL OZ | 90-170 CAL

SALADS

CAPRESE \$10.5
Bufala mozzarella, cherry tomatoes and arugula.

CAESAR \$10.5
Gem lettuce with classic Caesar and anchovy dressing, finished with Parmigiano-Reggiano and house-made croutons.

CHICKEN AND FARRO WITH RICOTTA \$11
Farro grain salad with chicken and seasonal vegetables.

PIZZA

SAUSAGE, GRILLED PEPPERS AND MOZZARELLA \$19 SLICE | \$68.5 WHOLE (SERVES 10)
Fennel sausage with grilled peppers and mozzarella.

SWEET

FRESH STRAWBERRY TART \$11
Tart filled with pastry cream topped with fresh strawberries and a strawberry glaze.

FRESH RASPBERRY TART \$12.5
Shortbread crust with custard filling and jam, topped with fresh raspberries and a dusting of powdered sugar.

TODAY'S STARBUCKS RESERVE® COFFEES

Select a Starbucks Reserve® coffee to enjoy by the cup or to brew and savor at home.

AVAILABLE JUNE 21

STARBUCKS RESERVE® PARADEISI VINTAGE 2022
Notes of red plum, baking chocolate, and orange zest accents.
BREWED | WHOLE BEAN

PERÙ CAJAMARCA
Tea-like with floral aromas and notes of red apple, toffee, and cinnamon.
BREWED | WHOLE BEAN | COLD BREW

RWANDA HINGAKAWA
Multi-layered with ginger and Meyer lemon notes and molasses like sweetness.
BREWED | WHOLE BEAN | ESPRESSO

HONEY PROCESSED BOLIVIA SOL DE LA MAÑANA
Notes of green melon, cacao nib and a smoked butterscotch sweetness.
BREWED | WHOLE BEAN

SUN-DRIED COLOMBIA LAS MARGARITAS
Lilac aromas with vanilla bean and raspberry coulis with a long sweet finish.
BREWED | WHOLE BEAN

DECAF HACIENDA ALSACIA
Sparkling acidity balanced by citrus and milk chocolate flavors.
BREWED | WHOLE BEAN

AVAILABLE JULY 27

SUN-DRIED RWANDA GATARE
Floral fruit tones, followed by notes of blood orange, honey and nougat.
BREWED | WHOLE BEAN

BEVERAGES

STARBUCKS RESERVE® COFFEE CREATIONS



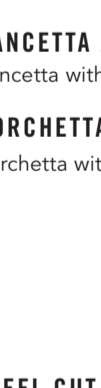
WHISKEY BARREL-AGED COLD BREW
Spirit-free Whiskey Barrel-Aged Cold Brew sweetened with vanilla bean syrup.
\$12.5 8 FL OZ | 50 CAL * ●



DARK CHOCOLATE MOCHA
Starbucks Reserve® espresso, rich dark chocolate and steamed milk.
\$8-8.5 12-16 FL OZ | 250-300 CAL B ●*



NITRO ALMONDMILK MOCHA
Starbucks Reserve® espresso, dark mocha and almondmilk shaken with ice and topped with Nitro Cold Brew.
\$10 12 FL OZ | 130 CAL B * ●



HAZELNUT BIANCO LATTE
Starbucks Reserve® espresso with steamed, house-made hazelnut praline-infused milk.
\$8-8.5 12-16 FL OZ | 310-380 CAL B * ●



COLD BREW MALT
Cold brew, vanilla ice cream and chocolate bitters—blended into an ultra-thick malted milkshake.
\$14 12 FL OZ | 450 CAL * ●

BREWED + ESPRESSO

BREWED COFFEE \$6-8.5 12-16 FL OZ | 10 CAL B * ●

POUR-OVER \$6-8.5 12-16 FL OZ | 5-10 CAL B * ●

DOPPIO ESPRESSO \$5.5 | 5 CAL B * ●

AMERICANO \$5.5-6 12-16 FL OZ | 5-15 CAL B * ●

LATTE \$7-7.5 12-16 FL OZ | 110-290 CAL B B * ●

CAPPUCCINO \$7-7.5 12-16 FL OZ | 100-300 CAL B B * ●

DRAFT NITRO + COLD BREW

COLD BREW \$6-6.5 12-16 FL OZ | 5 CAL * ●
ADD FIOR DI LATTE (SWEET CREAM) \$10.5 | 190-300 CAL
THREE ESPRESSOS \$14 | 15 CAL

NITRO COLD BREW \$7-5-8 12-16 FL OZ | 5 CAL * ●
ADD FIOR DI LATTE (SWEET CREAM) \$8.5-9 12-16 FL OZ | 45 CAL

BARREL-AGED COFFEE

SMOKED COLD FASHIONED \$17 2 FL OZ | 35 CAL * ○
Cold brew, simple syrup and aromatic bitters, applewood smoked a la minute. Garnished with orange peel and Luxardo cherry.

MINTED COLD BREW \$15 5 FL OZ | 70 CAL * ○
Cold brew, mint syrup, garnished with fresh mint.

IRISH CON CREMA \$15 6 FL OZ | 100 CAL B B * ○
Pour-over coffee topped with aromatic, velvety cold foam.

ICE CREAM + COFFEE

COLD BREW FLOAT \$11 12 FL OZ | 200 CAL * ●
Cold brew topped with locally made vanilla ice cream. *TRY IT WITH NITRO \$12*

CLASSIC AFFOGATO \$10 5.5 FL OZ | 240 CAL * ●
Starbucks Reserve® espresso over locally made vanilla ice cream.

FLIGHTS + EXPERIENCES

COLD BREW TRIO FLIGHT \$15 10 FL OZ | 20 CAL * ●
Starbucks Reserve® Cold Brew + Nitro + Whiskey Barrel-Aged Cold Brew.

BREW AND EXPERIENCE FLIGHT \$18 16 FL OZ | 10 CAL B B * ●
The same coffee brewed two different ways in an eye-opening, palate-expanding experience for any aspiring aficionado. Espresso, Clover Brewed® Press.

ESPRESSO FLIGHT \$19.5 | 10 CAL B B * ●
Choose from today's Starbucks Reserve® Coffees. *TWO ESPRESSOS \$14 | 15 CAL*
THREE ESPRESSOS \$14 | 15 CAL

ORIGIN FLIGHT \$20 24 FL OZ | 15 CAL B B * ●
Three distinct Starbucks Reserve® coffees.

ADD CHOCOLATE TRUFFLES *TWO TRUFFLE PAIRING \$10.5 | 190-300 CAL*
THREE TRUFFLE PAIRING \$15 | 190-300 CAL

SPARKLING + FROZEN

CUCUMBER MINT SPRITZ \$7-8 12-24 FL OZ | 30-90 CAL *
Sparkling water, muddled cucumber, lime, and mint.

STRAWBERRY BALSAMIC SPRITZ \$7-8 12-24 FL OZ | 45-130 CAL *
Sparkling water, muddled strawberry and a drizzle of balsamic vinegar.

BLOOD ORANGE SPRITZ \$7-8 12-24 FL OZ | 40-140 CAL *
Sparkling water, muddled blood orange.

FROZEN BLACK TEA WITH LIMONATA FOAM \$8-9 12-24 FL OZ | 90-170 CAL *
Blended black tea, limonata foam. *Limonata foam contains eggs*

OTHER BEVERAGES

TEAVANA® TEA \$5.5-6.5 12-24 FL OZ | 0 CAL B * ○
Silver Needle, Emperor's Clouds & Mist®, Matcha, Maharaja® Chai Oolong, Golden Monkey, Citrus Lavender Sage.

TEAVANA® TEA LATTE \$7-7.5 12-16 FL OZ | 80-340 CAL B B * ○
Maharaja® Chai Oolong, Matcha.

HOT CHOCOLATE \$7-7.5 12-16 FL OZ | 320-430 CAL B B * ○

DAIRY ALTERNATIVES: ○ OAT, ALMOND OR SOY
TEMPERATURE: ☺ HOT * COLD ☹️ HOT OR COLD
CAFFEINE: ● HIGH ○ MEDIUM ○ LOW

PRINCI® FOOD

PASTRIES

CORNETTO \$5-5.5
Classic, Raspberry, Chocolate, Almond, Chocolate Hazelnut.

RAISIN AND PISTACHIO GIRELLA \$5
Light and flaky roll with layers of raisins and pistachio cream.

CLASSIC BRIOCHE \$5
Light and flaky with a swirl of cinnamon.

CINNAMON ROLL \$5
Light and flaky with a swirl of cinnamon.

AVOCADO TOAST

AVOCADO TOAST \$8.5
Avocado atop our signature sourdough.

AVOCADO TOAST WITH EGG \$9.5
Avocado atop our signature sourdough with hardboiled egg.

AVOCADO TOAST WITH SALMON \$10
Avocado atop our signature sourdough with smoked salmon.

BREAKFAST SANDWICHES

PROSCIUTTO AND FONTINA ON CORNETTO \$10
Slow-cooked prosciutto with fontina.

PROSCIUTTO AND PARMIGIANO-REGGIANO ON BRIOCHE \$10
Prosciutto, Parmigiano-Reggiano and arugula.

SMOKED SALMON AND CREAM CHEESE ON BRIOCHE \$10
Smoked salmon, red onion, arugula and cream cheese.

PANCETTA AND EGG ON POTATO ONION SOURDOUGH \$10.5
Fresh pasta layered with soft-cooked egg and fontal on potato onion sourdough.

PORCHETTA AND EGG ON CIABATTA \$10.5
Porchetta with soft-cooked egg and Italian-style salsa verde on ciabatta.

OTHER BREAKFAST

AVAILABLE UNTIL 11AM

STEEL CUT OATS WITH MARMALADE, BERRIES AND PRINCI® GRANOLA \$7.5
Made with milk and topped with housemade granola, berries and marmalade.

PRINCI® GRANOLA, GREEK YOGURT AND FRUIT \$8.5
Creamy yogurt topped with fresh fruit and house-made granola.

MIXED FRUIT SALAD \$6.5
Made with a selection of fresh fruit.

FRITTATA WITH AVOCADO AND PARMIGIANO-REGGIANO \$9.5
Frittata topped with fresh avocado, parsley, basil and Parmigiano-Reggiano.

EGGS IN PURGATORY \$12.5
Two eggs baked in savory tomato and garlic sauce. Finished with fresh basil and toasted Princi loaf.

SANDWICH + SALAD

SALAME MILANO ON FOCACCIA \$9.5
Salame Milano and bufala mozzarella on focaccia.

CAPRESE ON FOCACCIA \$9.5
Mozzarella, tomatoes and arugula on focaccia.

PISTACHIO MORTADELLA ON OLIVE SFILATINO \$8
Thinly sliced mortadella on baton-shaped olive bread.

CASARECCE PASTA \$10.5
Pasta salad with pesto, Taggiasche olives, tomatoes and shavings of Parmigiano-Reggiano.

PIZZA

MARGHERITA \$8.5 SLICE | \$63 WHOLE (SERVES 10)
Housemade tomato sauce, mozzarella and oregano.

SALAME PICCANTE \$9.5 SLICE | \$73.5 WHOLE (SERVES 10)
Spicy salami and mozzarella cheese.

FUNGI \$9 SLICE | \$68.5 WHOLE (SERVES 10)
A blend of fresh mushrooms topped with fontal and oregano.

4 STAGIONI \$9 SLICE | \$68.5 WHOLE (SERVES 10)
Prosciutto, mushrooms, tomatoes, artichokes, olives and mozzarella.

ENTREES

LASAGNA BOLOGNESE \$14
Fresh pasta layered with house-made Bolognese, bechamel, mozzarella and Parmigiano-Reggiano.

CHICKEN CACCIATORE \$14
Braised chicken in a robust sauce of fresh herbs, mushrooms, tomatoes and white wine.

SWEET + SAVORY

PRINCINA \$12.5
Our signature tart. A chocolate shortbread crust, filled with rich ganache and dusted with cocoa powder.

TIRAMISU \$11 SLICE | \$79 WHOLE (SERVES 12)
Sponge cake dipped in coffee, with mascarpone and cocoa.

CANNOLI SICILIANI \$8.5
Filled with creamy ricotta, chocolate chips and garnished with candied orange.

CHOCOLATE CHIP COOKIE \$4

PANE DI PRINCI \$8.5
Signature sourdough.

OLIVE OR RAISIN SFILATINO \$4.5
Baton-shaped bread mixed with olives or raisins.

CLASSIC MEAT AND CHEESE BOARD \$23 (SERVES 2-3)
A curated selection of classic Italian meats and cheeses, perfect for snacking and sharing. Served with Cerignola olives, marmalade and bread.

SIGNATURE COCKTAILS

TO-GO COCKTAILS

AVAILABLE WITH PURCHASE OF FOOD

STARBUCKS RESERVE® ESPRESSO MARTINI FLIGHT
Starbucks Reserve® Espresso Martini fused with global liqueurs: Orange Cacao, Molé Spice and Cherry Limone.
\$27



STARBUCKS RESERVE® ESPRESSO MARTINI
Starbucks Reserve® Espresso, Kalak Single Malt Vodka, Vanilla Bean Syrup, Dark Chocolate.
\$20



SPARKLING SAKURA ALLURE
Teavana® Sakura Allure Green Tea, Suntory Toki Whisky, Prosecco, Vanilla Bean Syrup, Lemon.
\$20



ROASTERY OLD FASHIONED
Starbucks Reserve® Cold Brew, Iwai Tradition Whisky, Amaro del Capo, Pure Maple Syrup, Balsamic Vinegar, Orange Expression.
\$23



FINAL SAY
Matcha, El Tesoro Blanco Tequila, Liqueure Strega, Verino Mastiha Antica, Royal Combier, Lime, Coffee-infused Amarena Cherry.
\$20

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

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. Items with olives may contain pits or pit fragments.