

STARBUCKS RESERVE®

ROASTERY

SEATTLE

ARRIVIAMO BAR

SEASONAL FAVORITES

SPARKLING

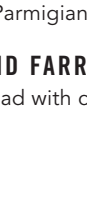
Effervescent, bright, bursting with fruit. These chilled, handcrafted beverages pair perfectly with Princi® food.



STRAWBERRY BALSAMIC SPRITZ

Sparkling water, fresh muddled strawberry and a drizzle of balsamic vinegar.

*\$6.5-7.5 12-24 FL OZ | 45-130 CAL



CUCUMBER MINT SPRITZ

Sparkling water, fresh muddled cucumber, lime, and mint.

*\$6.5-7.5 12-24 FL OZ | 30-90 CAL



BLOOD ORANGE TEA SPRITZ

Sparkling water, muddled blood orange, float of Zen Clouds Oolong tea concentrate.

*\$6.5-7.5 12-24 FL OZ | 40-140 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 \$9 SLICE | \$68.5 WHOLE (SERVES 10)

Fennel sausage with grilled peppers and mozzarella.

SWEET

FRESH STRAWBERRY TART \$9.5

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

FRESH RASPBERRY TART \$11.5

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

PERÚ 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

COCKTAILS, WINE AND BEER

STARBUCKS RESERVE® SIGNATURE COCKTAILS



STARBUCKS RESERVE® ESPRESSO MARTINI FLIGHT

Starbucks Reserve® Espresso Martini fused with global liqueurs: Orange Cacao, Molé Spice and Cherry Limone.

*\$22



BARREL-AGED COLD BREW COMPARISON FLIGHT

Spirit-free Whiskey Barrel-Aged Cold Brew alongside Knob Creek® Kentucky Straight Bourbon Whiskey.

*\$18



STARBUCKS RESERVE® BOULEVARDIER

Starbucks Reserve® Coffee, Woodinville Straight Bourbon Whiskey, Campari, Carpano Antica Formula Sweet Vermouth, Vanilla Bean Syrup, Scappy's Lavender Bitters.

*\$18



STARBUCKS RESERVE® ESPRESSO MARTINI

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

*\$16



THE WHISKEY CLOUD

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

*\$18



SPARKLING SAKURA ALLURE

Teavana® Sakura Allure Green Tea, Suntory Toki Whisky, Prosecco, Vanilla Bean Syrup, Lemon.

*\$16



COLD BREW SPICED RUM

Teavana® Doshai Chai Rooibos Tea, Starbucks Reserve® Cold Brew, Banks 5 Island White Rum, Lime Juice, Simple Syrup, Scappy's Black Lemon Bitters, Cinnamon.

*\$16



ROASTERY OLD FASHIONED

Starbucks Reserve® Cold Brew, Iwai Tradition Whisky, Amaro del Capo, Pure Maple Syrup, Balsamic Vinegar, Orange Expression.

*\$18



BLACK & WHITE MANHATTAN

Starbucks Reserve® Coffee, Basil Hayden's Bourbon, Cynar Amaro, Carpano Bianco Vermouth.

*\$18



FINAL SAY

Teavana® Matcha, El Tesoro Blanco Tequila, Liquore Strega, Verino Mastina Antica, Royal Combier, Lime, Coffee-Infused Amarena Cherry.

*\$16



BRANDY CORRETTO

Starbucks Reserve® Espresso, Laird's Straight Apple Brandy (Bottled in Bond), Luxardo Amaretto di Saschira, Vanilla Bean Syrup, Cream, Cinnamon.

*\$16



ORANGE COFFEE TONIC (SPIRIT-FREE)

Starbucks Reserve® Cold Brew, Teavana® Ayurvedic Chai, Fever-Tree Mediterranean Tonic, Lemon-Orange Cordial.

*\$12

CLASSIC COCKTAILS

APEROL SPRITZ \$14

Aperol, Prosecco, Sparkling Water, Orange Slice.

MARTINI \$14

Gin or Vodka, Dry Vermouth.

MANHATTAN \$14

Whiskey, Sweet Vermouth, Aromatic Bitters.

FRENCH 75 \$14

Gin, Prosecco, Lemon Juice.

OLD FASHIONED \$14

Whiskey, Demerara Syrup, Aromatic Bitters, Orange Bitters.

WINE

ROCCA DELLE MACIE RUBIZZO RED BLEND \$11 | \$44

PRIMARIUS PINOT NOIR (RED) \$14 | \$56

FEUDO MACCARI NERO D'AVOLA (RED) \$14 | \$56

CASA SMITH BARBERA CERVO (RED) \$14 | \$56

ANTINORI GUADO AL TASSO VERMENTINO (WHITE) \$14 | \$56

WILLIAM HILL NORTH COAST CHARDONNAY (WHITE) \$14 | \$56

FERNANDO PIGHIN & FIGLI PINOT GRIGIO (WHITE) \$16 | \$64

CHARLES & CHARLES (ROSÉ) \$11 | \$44

PROSECCO (SPARKLING) \$11 | \$44

BEER

GROWLERS, BOTTLED AND CANNED BEER ARE AVAILABLE TO GO WITH ANY FOOD PURCHASE

TWO BEERS BREWING CO. PILCHUCK PILSNER \$8 | \$23

GEORGETOWN BREWING COMPANY MANNY'S PALE ALE \$8 | \$23

BALE BREAKER BREWING COMPANY TOPCUTTER IPA \$8 | \$23

PERONI NASTRO AZZURRO (BOTTLE) \$8

SEATTLE CIDER CO. SEMI SWEET HARD CIDER (CAN) \$8

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

CINNAMON ROLL \$4.5

Light and flaky with a swirl of cinnamon.

AVOCADO TOAST

AVOCADO TOAST \$7.5

Avocado atop our signature sourdough.

AVOCADO TOAST WITH EGG \$9

Avocado atop our signature sourdough with hardboiled egg.

AVOCADO TOAST WITH SALMON \$9.5

Avocado atop our signature sourdough with smoked salmon.

BREAKFAST SANDWICHES

PROSCIUTTO AND FONTINA ON CORNETTO \$9

Slow-cooked prosciutto with fontina.

PROSCIUTTO AND PARMIGIANO-REGGIANO ON BRIOCHE \$9

Prosciutto, Parmigiano-Reggiano and arugula.

SMOKED SALMON AND CREAM CHEESE ON BRIOCHE \$9

Smoked salmon, red onion, arugula and cream cheese.

PANCETTA AND EGG ON POTATO ONION SOURDOUGH \$9.5

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

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 seasonal fresh fruit.

FRIITTATA WITH AVOCADO AND PARMIGIANO-REGGIANO \$9

Frittata topped with fresh avocado, parsley, basil and Parmigiano-Reggiano.

EGGS IN PURGATORY \$11.5

Two eggs baked in savory tomato and garlic sauce. Finished with fresh basil and toasted Princi loaf.

SANDWICH + SALAD

SALAME MILANO ON FOCACCIA \$8.5

Salame Milano and Bufala mozzarella on focaccia.

CAPRESE ON FOCACCIA \$8.5

Mozzarella, tomatoes and arugula on focaccia.

PISTACCHIO MORTADELLA ON OLIVE SFILATINO \$6.5

Thinly sliced mortadella on baton-shaped olive bread.

CASARECCE PASTA \$7

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.

FUNGHI \$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 \$11.5

Fresh pasta layered with house-made Bolognese, bechamel, mozzarella and Parmigiano-Reggiano.

CHICKEN CACCIATORE \$11.5

Braised chicken in a robust sauce of fresh herbs, mushrooms, tomatoes and white wine.

SWEET + SAVORY

PRINCINA \$11.5

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

TIRAMISU \$9.5 SLICE | \$73.5 WHOLE (SERVES 12)

Sponge cake dipped in coffee, with mascarpone and cocoa.

CANNOLI SICILIANI \$7

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

CHOCOLATE CHIP COOKIE \$3.5

PANE DI PRINCI \$7.5

Signature sourdough

OLIVE OR RAISIN SFILATINO \$3.5

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 Cignola olives, marmalade and bread.

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.