

# STARBUCKS RESERVE®

## ROASTERY

### SEATTLE

#### PRINCI® BAR

## SEASONAL FAVORITES

### STARBUCKS RESERVE® BEVERAGES

**WHISKEY BARREL-AGED COLD BREW** .....\$10.5 8 FL OZ | 50 CAL

Spirit-free Whiskey Barrel-Aged Cold Brew  
sweetened with vanilla bean syrup.

**COLD BREW TRIO FLIGHT** .....\$13 10 FL OZ | 20 CAL

Starbucks Reserve® Cold Brew + Nitro  
+ Whiskey Barrel-Aged Cold Brew.

**IRISH CON CREMA** .....\$13 6 FL OZ | 100 CAL

Pour-over coffee topped with aromatic,  
velvety cold foam.

**BARREL-AGED COLD BREW  
COMPARISON FLIGHT** .....\$18 3 FL OZ

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

### PRINCI® FOOD

**CHICKEN, FENNEL, & ORANGE SALAD** .....\$11

Fennel and chicken salad with walnuts, orange,  
and Picholine olives.

**ROASTED SQUASH SALAD** .....\$10.5

Roasted squash and zucchini, topped with basil,  
yogurt, and house-made granola.

**SAUSAGE, RAPINI, & RICOTTA PIZZA** .....\$9 SLICE | \$68.5 WHOLE (SERVES 10)

Fennel sausage with broccoli rabe and ricotta.

**TOMATO BASIL SOUP** .....\$6.5

**RASPBERRY CHEESECAKE** .....\$9.5 SLICE | \$73.5 WHOLE (SERVES 10)

Topped with raspberry marmalade and dusted  
with powdered sugar.

**APRICOT TART** .....\$9

Shortbread crust with apricot marmalade  
topped with a golden brown lattice.

## TODAY'S STARBUCKS RESERVE® COFFEES

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

### AVAILABLE AUGUST 30

#### STARBUCKS RESERVE® PANTHEON® BLEND VINTAGE 2022

Oak and chocolate aromas followed by notes of grapefruit  
zest and lemon thyme with a chocolate-fudge sweetness.

BREWED | WHOLE BEAN

#### VIETNAM DA LAT

Dried cherry and milk chocolate notes with  
a syrupy molasses sweetness.

BREWED | WHOLE BEAN | ESPRESSO

#### ZAMBIA NGOLI ESTATE

Sweet date, black currant, and grapefruit zest  
with a syrupy mouthfeel.

BREWED | WHOLE BEAN | COLD BREW

#### HAWAI'I KA'U

White peach, hazelnut, citrus zest notes  
and brown sugar sweetness.

BREWED | WHOLE BEAN

#### PUERTO RICO YAUCO SELECTO

Sweet and round highlighting notes of  
toasted almond, caramel, and cocoa nib.

BREWED | WHOLE BEAN

#### DECAF HACIENDA ALSACIA

Sparkling acidity balanced by citrus  
and milk chocolate flavors.

BREWED | WHOLE BEAN

### AVAILABLE OCTOBER 4

#### SUMATRA WAHANA ESTATE

Sweet and savory with roasted yellow plum and  
coco nib notes and a sweet herbal finish.

BREWED | WHOLE BEAN

## 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.

**PORCHETTA AND EGG ON CIABATTA** .....\$9.5

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 seasonal fresh fruit.

**FRITTATA 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 Cerignola 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.