

STARBUCKS RESERVE® ROASTERY

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

NEW YORK

ARRIVIAMO BAR

INTRODUCING

Oleato™

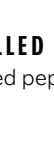
Starbucks Reserve coffee infused with Partanna® extra virgin olive oil. Velvety smooth. Deliciously lush. A coffee ritual like no other.



OLEATO GOLDEN FOAM™ ESPRESSO MARTINI

Starbucks Reserve® Espresso, Kalak Single Malt Vodka, Vanilla Bean Syrup, topped with Golden Foam™, a fusion of fior di latte (sweet cream) and Partanna® extra virgin olive oil.

\$23 7.5 FL OZ



Discover more about Partanna® extra virgin olive oil in our retail area.

SEASONAL FAVORITES

PRINCI® FOOD

OLIVE OIL CAKE	\$11
Powdered sugar, toasted pistachios, lemon	
CHOCOLATE ALMOND TORTE	\$11
Flourless chocolate almond torte garnished with powdered sugar.	
RASPBERRY CHEESECAKE	\$12.5
Shortbread crust topped with fresh and preserved raspberries.	
SAUSAGE, GRILLED PEPPERS AND MOZZARELLA PIZZA	\$9 SLICE
Fennel sausage paired with roasted peppers, mozzarella cheese and bright herbs.	
GRILLED VEGETABLE PIZZA	\$9 SLICE
Grilled peppers, zucchini, eggplant topped with Parmigiano Reggiano.	

COCKTAILS, WINE AND BEER

STARBUCKS RESERVE® SIGNATURE COCKTAILS



STARBUCKS RESERVE® ESPRESSO MARTINI FLIGHT

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

\$27



WHISKEY BARREL-AGED COLD BREW COMPARISON FLIGHT

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

\$20



STARBUCKS RESERVE® BOULEVARDIER

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

\$23



STARBUCKS RESERVE® ESPRESSO MARTINI

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

\$20



THE WHISKEY CLOUD

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

\$23



SPARKLING SAKURA ALLURE

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

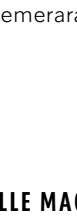
\$20



COLD BREW SPICED RUM

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

\$20



ROASTERY OLD FASHIONED

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

\$23



BLACK & WHITE MANHATTAN

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

\$23



FINAL SAY

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

\$20



BRANDY CORRETTO

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

\$20



ORANGE COFFEE TONIC (SPIRIT-FREE)

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

\$16

CLASSIC COCKTAILS

APEROL SPRITZ	\$18
Aperol, Prosecco, Sparkling Water, Orange Slice.	
MARTINI	\$18
Gin or Vodka, Dry Vermouth.	
MANHATTAN	\$18
Whiskey, Sweet Vermouth, Aromatic Bitters.	
FRENCH 75	\$18
Gin, Prosecco, Lemon Juice.	
OLD FASHIONED	\$18
Whiskey, Demerara Syrup, Aromatic Bitters, Orange Bitters.	

WINE

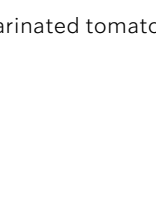
ROCCA DELLE MACIE RUBIZZO RED BLEND	\$15	160
ST. FRANCIS OLD VINES RED ZINFANDEL	\$17	168
CASA SMITH BARBERA CERVO (RED)	\$17	168
CHATEAU ST JEAN CABERNET SAUVIGNON (RED)	\$20	180
ADELSHEIM PINOT NOIR (RED)	\$20	180
FORGE CELLARS RIESLING (WHITE)	\$12	148
FERNANDO PIGHIN & FIGLI PINOT GRIGIO (WHITE)	\$15	160
MINER FAMILY SAUVIGNON BLANC (WHITE)	\$17	168
ACACIA CARNEROS CHARDONNAY (WHITE)	\$17	168
FLEUR DE MER (ROSÉ)	\$12	148
PROSECCO (SPARKLING)	\$12	148
VEUVE CLICQUOT BRUT YELLOW LABEL (SPARKLING)	\$170	

BEER

FLAGSHIP BREWING CO. METROPOLITAN LAGER	\$9
THE BRONX BREWERY WELL EARNED PILSNER	\$10
BREWERY OMMEGANG WITTE	\$9
BROOKLYN BREWERY SEASONAL	\$9
SIXPOINT BREWERY BENGALI IPA	\$10
GREENPOINT HARBOR BREWING COMPANY BLACK DUCK PORTER	\$9
OYSTER BAY BARN ROCKER ALE	\$9
PERONI NASTRO AZZURRO	\$9
WÖLFFER ESTATE NO. 139 DRY ROSÉ CIDER	\$10

BEVERAGES

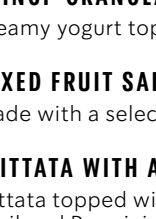
STARBUCKS RESERVE® COFFEE CREATIONS



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



NITRO ALMONDMILK MOCHA

Starbucks Reserve® espresso, dark mocha and almondmilk shaken with ice and topped with Nitro Cold Brew.

\$10 12 FL OZ | 180 CAL



HAZELNUT BIANCO LATTE

Starbucks Reserve® espresso praline-infused milk, house-made hazelnut praline-infused milk.

Contains almonds.

\$8-8.5 12-16 FL OZ | 310-380 CAL

BREWED + ESPRESSO

DOPPIO ESPRESSO	\$5.5	5 CAL
AMERICANO	\$5.5-6	12-16 FL OZ 5-15 CAL
LATTE	\$7-7.5	12-16 FL OZ 110-290 CAL
CAPPUCCINO	\$7-7.5	12-16 FL OZ 100-300 CAL

DRAFT NITRO + COLD BREW

COLD BREW	\$6-6.5	12-16 FL OZ 5 CAL
		ADD FIOR DI LATTE (SWEET CREAM) \$7-7.5 12-16 FL OZ 45 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

FLIGHTS + EXPERIENCES

COLD BREW TRIO FLIGHT	\$15	10 FL OZ 20 CAL
Starbucks Reserve® Cold Brew + Nitro + Whiskey Barrel-Aged Cold Brew.		
BREW COMPARISON FLIGHT	\$18	16 FL OZ 10 CAL
Starbucks Reserve® coffee via Clover® brewer and pour-over.		
ESPRESSO FLIGHT		TWO ESPRESSOS
Choose from today's Starbucks Reserve® Coffees.		\$9.5 10 CAL
		THREE ESPRESSOS \$14 15 CAL
ORIGIN FLIGHT	\$20	24 FL OZ 15 CAL
Three distinct Starbucks Reserve® coffees.		
ADD CHOCOLATE TRUFFLES		TWO TRUFFLE PAIRING \$10.5 190-300 CAL
		THREE TRUFFLE PAIRING \$15 190-300 CAL

GELATO + COFFEE

CLASSIC AFFOGATO	\$10	5.4 FL OZ 240 CAL
Starbucks Reserve® espresso over locally made vanilla gelato.		

PRINCI® FOOD

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.	
PORCHETTA AND EGG ON CIABATTA	\$10.5
Porchetta with soft-cooked egg and Italian-style salsa verde on Ciabatta.	
CAPRESE AND EGG ON CIABATTA	\$10.5
Marinated tomato, basil and mozzarella with egg 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.	
FRIITTATA WITH AVOCADO AND PARMIGIANO-REGGIANO	\$9.5
Braised 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

SALAME MILANO ON FOCACCIA	\$9.5
Salame Milano and Bufala mozzarella on focaccia.	
CAPRESE ON FOCACCIA	\$9.5
Mozzarella, tomatoes and arugula on focaccia.	
PISTACCHIO MORTADELLA ON OLIVE SFILATINO	\$8
Thinly sliced mortadella on baton-shaped olive bread.	

PIZZA

MARGHERITA	\$8.5	SLICE
Housemade tomato sauce, mozzarella and oregano.		
SALAME PICCANTE	\$9.5	SLICE
Spicy salami and mozzarella cheese.		
FUNGHI	\$9	SLICE
A blend of fresh mushrooms topped with fontal and oregano.		

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	\$12.5	
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.		

DIETARY PREFERENCES

FOOD MADE WITHOUT DAIRY

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.

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