

# STARBUCKS RESERVE®

## ROASTERY

SEATTLE  
ARRIVIAMO BAR

INTRODUCING

# Oleato™

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

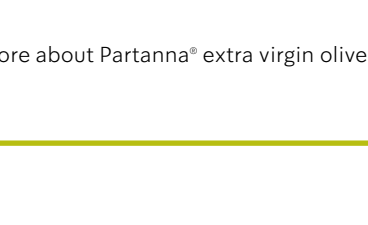


### OLEATO GOLDEN FOAM™ ESPRESSO MARTINI

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.

\$18 15 FL OZ

## Oleato™ Tasting Experience



Experience the alchemy of infusing Starbucks Reserve® coffee with Partanna® cold pressed, extra virgin olive oil. This one-of-a-kind experience is guided by an expert barista. Together, explore the unique flavors, aromas and ingredients.



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

## 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



#### WHISKEY 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, Scrappy'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, Scrappy's Chocolate Bitters, Cream, Nutmeg.

\$18



#### SPARKLING SAKURA ALLURE

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

\$16



#### COLD BREW SPICED RUM

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

\$16



#### ROASTERY OLD FASHIONED

Starbucks Reserve® Cold Brew, Iwai Tradition Whiskey, 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, Liqueure Strega, Verino Mastiha 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

**TWO BEERS BREWING CO. PILCHUCK PILSNER** ..... \$8

**GEORGETOWN BREWING COMPANY MANNY'S PALE ALE** ..... \$8

**BALE BREAKER BREWING COMPANY TOPCUTTER IPA** ..... \$8

**PERONI NASTRO AZZURRO** ..... \$8

**SEATTLE CIDER CO. SEMI SWEET HARD CIDER** ..... \$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

③ **AVOCADO TOAST** ..... \$7.5  
Avocado atop our signature sourdough.

③ **AVOCADO TOAST WITH EGG** ..... \$9  
Avocado atop our signature sourdough with hardboiled egg.

③ **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.

### 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.

③ **MIXED FRUIT SALAD** ..... \$6.5  
Made with a selection of 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.

③ **PISTACHIO 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  
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** ..... \$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** ..... \$11.5  
Sponge cake dipped in coffee, with mascarpone and cocoa.

**CANNOLI SICILIANI** ..... \$7  
Filled with creamy ricotta, chocolate chips and garnished with candied orange.

③ **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.

DIETARY PREFERENCES    ③ 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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