

STARBUCKS RESERVE® ROASTERY

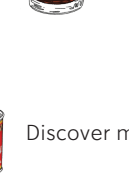
The Roastery is a non-tipping café. Hospitality included.

NEW YORK PRINCI® BAR

INTRODUCING

Oleato™

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



OLEATO™ CAFFÈ LATTE WITH OATMILK

Starbucks Reserve® Espresso and creamy oatmilk infused with Partanna® extra virgin olive oil.

☞ \$8-9 8-16 FL OZ | 210-330 CAL



OLEATO™ ICED CORTADO

Starbucks Reserve® Espresso, orange piconcillo syrup, a dash of orange bitters and oatmilk, infused with Partanna® extra virgin olive oil. Served over ice and finished with an orange peel.

☞ \$8 6 FL OZ | 170 CAL



OLEATO GOLDEN FOAM™ COLD BREW

Starbucks Reserve® Cold Brew lightly sweetened with vanilla bean syrup, finished with Partanna® extra virgin olive oil infused cold foam.

☞ \$8.5-9 12-16 FL OZ | 350-400 CAL



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

TODAY'S STARBUCKS RESERVE® COFFEES

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

AVAILABLE MAY 9

STARBUCKS RESERVE® PARADEISI™ BLEND VINTAGE 2023

Floral tones highlight notes of orange and dark chocolate and a savory sweet finish.

BREWED | ESPRESSO | WHOLE BEAN

RWANDA SHOLI

Tea-like florals with notes of raspberry and cherry skins with a toffee sweetness.

BREWED | ESPRESSO | WHOLE BEAN

PAPUA NEW GUINEA MOANTI

Delicate and smooth with notes of toasted hazelnut, milk chocolate and molasses.

BREWED | COLD BREW | WHOLE BEAN

ECUADOR LOJA

Delicate and sweet with notes of dried apricot, caramel and butterscotch.

BREWED | WHOLE BEAN

COLOMBIA CERRO AZUL

Floral and tropical notes of orange and acai berry with a delicate cocoa butter finish.

BREWED | WHOLE BEAN

DECAF HACIENDA ALSACIA®

Sparkling acidity balanced by citrus and milk chocolate flavors.

BREWED | ESPRESSO | WHOLE BEAN

AVAILABLE JULY 4

HONEY PROCESSED BOLIVIA SOL DE LA MAÑANA

Notes of green banana, almond and graham cracker.

LIMITED AVAILABILITY | BREWED | WHOLE BEAN

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.	

BEVERAGES

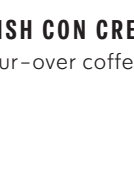
STARBUCKS RESERVE® COFFEE CREATIONS



WHISKEY BARREL-AGED COLD BREW

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

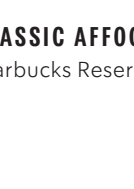
☞ \$12.5 8 FL OZ | 50 CAL



DARK CHOCOLATE MOCHA

Starbucks Reserve® espresso, rich dark chocolate and steamed milk.

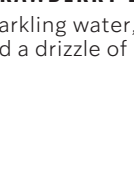
☞ \$8-8.5 12-16 FL OZ | 250-300 CAL



NITRO ALMONDMILK MOCHA

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

☞ \$10 12 FL OZ | 130 CAL



HAZELNUT BIANCO LATTE

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

Contains almonds.

☞ \$8-8.5 12-16 FL OZ | 310-380 CAL



COLD BREW MALT

Cold brew, vanilla gelato 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 110 CAL
POUR-OVER	\$6-8.5 12-16 FL OZ 5-10 CAL
DOPIO 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 FLOR 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 FLOR DI LATTE (SWEET CREAM) \$8.5-9 12-16 FL OZ 45 CAL

WHISKEY BARREL-AGED COFFEE

SMOKED COLD FASHIONED	\$17 2 FL OZ 25 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
Pour-over coffee topped with aromatic, velvety cold foam.	

GELATO + COFFEE

COLD BREW FLOAT	\$11 12 FL OZ 200 CAL Cold brew with a generous scoop of vanilla gelato. TRY IT WITH NITRO \$12
CLASSIC AFFOGATO	\$10 5.5 FL OZ 240 CAL
Starbucks Reserve® espresso over vanilla gelato.	

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.	

OTHER BEVERAGES

TEAVANA® TEA	\$5.5-6.5 12-24 FL OZ 0 CAL
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
Maharaja® Chai Oolong, Matcha.	
HOT CHOCOLATE	\$7-7.5 12-16 FL OZ 320-430 CAL

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	\$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.	
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.	
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

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.	

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.	
☞ 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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