

STARBUCKS RESERVE® ROASTERY

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

NEW YORK MAIN BAR

TODAY'S STARBUCKS RESERVE® COFFEES

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

AVAILABLE NOVEMBER 2

STARBUCKS RESERVE® CHRISTMAS 2023

Cedar and leather aromas highlight notes of lemon zest, maple and candied ginger with a syrupy mouthfeel.

BREWED | ESPRESSO | WHOLE BEAN

NEW YORK ROASTERY MICROBLEND

Effervescent and sweet highlighting Meyer lemon, baking chocolate, and coconut with a butterscotch mouthfeel.

BREWED | ESPRESSO | WHOLE BEAN

COSTA RICA COOPEVICTORIA ESENCIA DE MUJER

Limited Availability: Crisp acidity followed by notes of black walnut, wild honey and a chocolaty finish.

BREWED | WHOLE BEAN

MALAWI SABLE FARMS

Sweet florals with notes of lime, dark chocolate and ginger spice accents.

BREWED | ESPRESSO | WHOLE BEAN

VIETNAM DA LAT

Balanced with cocoa peel, toffee nut and vanilla accents.

BREWED | COLD BREW | WHOLE BEAN

STARBUCKS RESERVE™ KNOB CREEK® BOURBON WHISKEY BARREL-AGED GUATEMALA

Elegant, smooth and sweet with complex layers of chocolate and fruit.

COLD BREW | WHOLE BEAN

PUERTO RICO YAUCO SELECTO

Comforting notes of chocolate—covered almond and candied coconut with hints of spice.

BREWED | WHOLE BEAN

SUMATRA WAHANA ESTATE

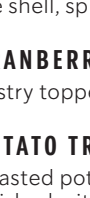
Rich and bold mulberry, cedar and aprium notes with a syrupy texture.

BREWED | WHOLE BEAN

DECAF COSTA RICA HACIENDA ALSACIA®

Sparkling acidity balanced by citrus and milk chocolate flavors.

BREWED | ESPRESSO | WHOLE BEAN



Enhance the coffee flavors with a curated selection of locally made chocolate truffles from The Chocolate Room.

\$6.5

SEASONAL FAVORITES

HOLIDAY BEVERAGES



STARBUCKS RESERVE® PEPPERMINT MOCHA

Starbucks Reserve® espresso, steamed milk, sweet mocha and peppermint-flavored syrup, topped with whipped cream and dark-chocolate curls.

\$8–9 8–16 FL OZ | 220–430 CAL



OLEATO™ WHISKEY BARREL-AGED COLD BREW

Whiskey Barrel-Aged Cold Brew sweetened with Vanilla Bean Syrup, infused with Partanna® extra virgin olive oil, Fior di Latte and barrel-aged maple syrup, finished with nutmeg.

\$13 12 FL OZ | 300 CAL



HAZELNUT BIANCO LATTE

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

Contains almonds.

\$7.5–8.5 8–16 FL OZ | 190–430 CAL

PRINCI® FOOD

CHOCOLATE HAZELNUT SWIRL CAKE

Chocolate cake, hazelnut crème and chocolate ganache buttercream. \$12.5

PISTACHIO MARITOZZO

Sweet brioche bun, pistachio mascarpone cream and raspberry jam. \$11.5

APPLE CRUMB PIE

Pie shell, spiced caramel apples, crumb topping. \$10.5

CRANBERRY CHEESE DANISH

Pastry topped with cream cheese and cranberry chutney. \$8

POTATO TRUFFLE PIZZA

Roasted potatoes, fontina val D'aosta and taleggio, finished with truffle pecorino and cracked black pepper. \$10.5

RADICCHIO & PANCETTA PIZZA

Grilled radicchio, taleggio, mozzarella, smoked pancetta, and fresh rosemary. \$9.5

BEVERAGES

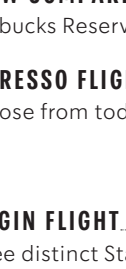
STARBUCKS RESERVE® COFFEE CREATIONS



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 | 100 CAL



COLD BREW MALT

Cold brew, vanilla gelato and chocolate bitters—blended into an ultra-thick malted milkshake.

\$14 12 FL OZ | 450 CAL

OLEATO™

Starbucks Reserve coffee infused with Partanna® extra virgin olive oil. Velvety smooth. Deliciously lush.



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 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

COFFEE + FLIGHTS

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

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

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

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 | 45–100 CAL
Sparkling water, muddled strawberry and a drizzle of balsamic vinegar.

BREWED + ESPRESSO

BREWED COFFEE \$6–8.5 12–16 FL OZ | 10 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

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 | 300–430 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 soft-cooked 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 soft-cooked 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 house-made 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 a 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
House-made tomato sauce, mozzarella and oregano.

SALAME PICCANTE \$9 SLICE
Spicy salami and mozzarella cheese.

FUNGHI \$9.5 SLICE
A blend of fresh mushrooms topped with fontal and oregano.

ENTREÉS

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

CHOCOLATE CHIP COOKIE \$4

CANNOLI SICILIANI \$8.5
Filled with creamy ricotta, chocolate chips and garnished with candied orange.

COFFEE MARITOZZO \$11.5
Sweet brioche bun, espresso whipped mascarpone cream, cocoa powder.

Ⓢ **OLIVE OIL CAKE** \$10.5
Powdered sugar, toasted pistachios, lemon

CHOCOLATE ALMOND BROWNIE \$10.5
Flourless chocolate almond torte garnished with powdered sugar.

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.

RASPBERRY CHEESECAKE \$12.5
Shortbread crust topped with fresh and preserved raspberries.

SAVORY

Ⓢ **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.

Ⓢ 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 milk, 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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