

STARBUCKS RESERVE® ROASTERY

NEW YORK

YOU ARE VIEWING THE MENU FOR:

ARRIVIAMO BAR

Cocktails, Beer, Wine and Select Food

VISIT OUR OTHER BARS FOR:

MAIN COFFEE BAR

Beverages and Full Food Offerings

EXPERIENCE COFFEE BAR

Coffee Flights, Beverages and Select Food

SEASONAL COCKTAILS



STARBUCKS RESERVE® PEPPERMINT MOCHA ESPRESSO MARTINI

Starbucks Reserve® Espresso, Kalak Single Malt Vodka, Peppermint Syrup, Sweet Mocha, Heavy Cream, topped with Peppermint-Infused Whipped Cream and sprinkles of Candy Cane.

\$23



STARBUCKS RESERVE® ORANGE SPICE ESPRESSO MARTINI (SPIRIT-FREE)

Starbucks Reserve® Espresso, Spiritless Kentucky 74 Spiced, Vanilla Bean Syrup, Scrappy's Orange Bitters, garnished with Dried Orange Wheel.

\$20

COCKTAILS, WINE & BEER

STARBUCKS RESERVE® ESPRESSO MARTINI FLIGHT

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

\$30



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



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



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® Doshai 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, Liqueure 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

Ask our mixologists about Partner-created cocktails that may not be featured on the menu.

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 BY THE GLASS

RED \$15-20

WHITE \$15-17

ROSÉ \$12

SPARKLING \$12

BEER & CIDER

TALEA AL DENTE PILSNER \$10

BRONX BREWERY: WORLD GONE HAZY IPA \$9

EQUILIBRIUM SEASONAL \$10

WÖLFFER ESTATE NO. 139 DRY ROSÉ CIDER \$10

Ask our mixologists for the full selection of wine and beer.

PRINCI® FOOD

SANDWICHES & AVOCADO TOAST

PROSCIUTTO & FONTINA ON CORNETTO \$10
Slow-cooked prosciutto with fontina.

PROSCIUTTO & PARMIGIANO-REGGIANO ON BRIOCHE \$10
Prosciutto, Parmigiano-Reggiano and arugula.

SMOKED SALMON & CREAM CHEESE ON BRIOCHE \$10
Smoked salmon, red onion, arugula and cream cheese.

SALAME MILANO ON FOCACCIA \$10
Salame Milano and Bufala mozzarella.

CAPRESE ON FOCACCIA \$10
Fresh mozzarella, tomatoes and arugula.

PISTACHIO MORTADELLA ON OLIVE SFILATINO \$8.5
Thinly sliced mortadella on baton-shaped olive bread.

AVOCADO TOAST \$8.5
Avocado atop our signature sourdough. ADD EGG \$1
ADD SMOKED SALMON \$1.5

SAVORY SNACKS

PARMA MEAT & CHEESE BOARD \$18
Parmigiano-Reggiano, prosciutto di Parma and Cerignola olives.

OLIVE OR RAISIN SFILATINO \$4.5
Baton-shaped bread perfect for snacking. Choose from olive or raisin.

PIZZA

MARGHERITA \$8.5 SLICE
House-made tomato sauce, mozzarella and oregano.

SALAME PICCANTE \$9 SLICE
Spicy salami and mozzarella.

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

ENTRÉES

LASAGNA BOLOGNESE \$14
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.

DESSERT

CHOCOLATE CHIP COOKIE \$4

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

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

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

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

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.

® 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 as we use shared equipment to store, prepare and serve them.
Items with olives may contain pits or pit fragments.

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