



LOUNGE MENU

Prawn Cocktail

Gin Spiked Cocktail Sauce,
Horseradish & Remoulade

Oysters

Rose Champagne Mignonette

Ahi Tuna Cones

Avocado, Calabrian Chili Aioli,
Calvicius Caviar

Arancini

Bolognese Sauce, English Peas
& Fontina Cheese

Tagliere Misto

Chef Selection of Italian Cured Meats
& Grana Padano

Truffled Deviled Eggs

Duke's Mayonnaise, Dijon Mustard
& Umbrian Black Truffle

Wagyu Beef Carpaccio

King Crab "Nocette"

Warm Brown Butter-Sherry Vinaigrette,
Mustard Aioli, Black Truffle
& Calvicius Prestige Caviar

*Undercooked fish, shellfish, oysters, eggs or meat increase
the risk of food-borne illnesses.

20% gratuity will be added to parties of five or more.

Every effort will be made to accommodate food allergies. should we
be unable to do so, we apologize in advance.



COCKTAILS

Cappuccino Negroni | No3 gin, plum campari, sweet vermouth, cappuccino foam, cocoa dust

A silky twist on the timeless Negroni, bold bitterness softened with a light cappuccino-inspired foam.

Milano - Torino con Tartufo | campari, sweet vermouth, dash of truffle tincture

A refined classic, kissed with earthy truffle for luxurious edge

Old Fashioned Italiano | buffalo trace bourbon, amaro nonino, demerara, chocolate bitters

America's whiskey classic softned with Italian charm and a bittersweet glow

Boulevardier del Carbone | sazarac rye, campari, sweet vermouth, cynar, charcoal

A dark, intriguing boulevardier with artichoke amaro and a striking black finish

Espresso Romano | aspen vodka, coffee liqueur, amaro averna, espresso, vanilla, orange bitters

Rich, sharp and bittersweet the italian coffee ritual in cocktail form

Grappa Miele & Fico | amarone grappa, fig jam, acacia honey, lemon, walnut bitters

Barrel aged grappa softned with honey and fig, a digestivo with elegance

Bergamotto di Sera | No3 gin, Italicus (EVOO fat-washed), lemon, honey-thyme, egg white

Floral, velvety, and aromatic bergamot and herbs in perfect balance

Olive Martini | aspen vodka, OO fat washed italicus, aperitivo, bitters, Tulia olive oil

A savory ode to simplicity crisp, aromatic, and effortlessly refined.

Garibaldi Tropicale | aperol, rocky's botanical, pineapple, banana oleo, orange, lemon, saline

The sunny Garibaldi transformed with tropical fruits and silky texture

Sogno d'Estate | flecha azul tequila, fresh banana & strawberry, ime, simple syrup, milk clarified

A dreamlike balance of fruit and spirit clear, silky, and refreshing.