

Bar

CAPRI

Cicchetti

BAR SNACKS 20

roasted marcona almonds, marinated olives,
parmigiano reggiano 18 month

INSALATA MISTICANZA 20

grilled chicken, leafy greens, tomato,
croutons, balsamic vinaigrette,
shaved parmigiano reggiano

SALUMI & FORMAGGIO 24

marinated olives, roasted nuts,
rosemary potato chips

CAVIAR & CHIPS 65

kaluga black caspian caviar,
house made rosemary potato chips, crème fraiche
add two ice cold shots of grey goose vodka 20

PIZZA ROSSO

SAN MARZANO SAUCE

ROSSA RICOTTA 19

house made ricotta, fresh basil
calabrian oregano, hot honey

MARGHERITA 19

fior di latte, basil, evoo, sea salt

PEPPERONI 21

fior di latte, calabrian oregano

MARGHERITA D.O.P 22

mozzarella di bufala, basil, evoo, sea salt

SALSICCE 22

italian sausage, fior di latte, basil

FUNGHI MISTI 23

wild mushroom,
smoked buffalo mozzarella,
parmigiano reggiano, truffle oil

PICCANTE 23

spicy salami, fior di latte, peppadews

QUATTRO CARNI 23

soppressata, prosciutto, coppa, finocchiona

GIARDINO 25.5

fior di latte, peperonata,
roasted garlic, hot honey

PIZZA BIANCA

QUATTRO FORMAGGI 21

ricotta, gorgonzola d.o.p.
aged provolone, calabrian oregano

CAPRICCIOSA 22

gorgonzola d.o.p., pear, truffle honey, basil

SOPPRESSATA 22.5

rapini, calabrian chili, pecorino, black pepper

PROSCIUTTO E ARUGULA 24

prosciutto di parma, pecorino romano, ricotta

TARTUFO 29

truffle mushroom sauce, fior di latte,
cremini mushrooms, basil

Dolci

SORBETTO AL LIMONE 10

gigante capri lemon sorbet

TIRAMISU 11

mascarpone cream, espresso, savoiardi biscuits

MARTINI 15

STRAWBERRY & BASIL

titos vodka, muddled strawberries, basil, florida citrus, simple syrup

GRAPEFRUIT

eleven vodka with a touch of fresh florida grapefruit juice, st. germain elderflower liquor, fresh florida citrus

PINEAPPLE

pineapple-infused vodka with a touch of fresh florida citrus, freshly muddled pineapples, and house-made spicy oil

ALMOND ESPRESSO

three olives vanilla vodka, freshly brewed lavazza coffee, house simple syrup layered with baileys almond

CHAMPAGNE COCKTAILS 15

LIMONCELLO SPRITZ

homemade sfusato lemon limoncello served with zero sugared prosecco

IL HUGO

freshly muddled cucumbers, atian rosé gin, st. germain elderflower liquor, fresh florida citrus

THE CETRIOLO

canton ginger liquor, fresh muddled cucumbers, prosecco zero, fresh florida citrus

Can Drinks

FOREVER PEACH SPRITZ 10

(non-alcoholic)

LUXARDO APERITIVO SPRITZ 16

Italian Classics 15

NEGRONI

atian rosé gin, cinzano sweet vermouth, campari

VEGAN AMARETTO SOUR

amaretto liquor, fresh citrus, acqua faba, simple syrup, angostura bitters

APEROL SPRITZ

aperol liquor, prosecco zero

PIMMCICLETA

pimms liquor, fresh muddled cucumbers and strawberries, florida citrus, house made simple syrup, atian rosé gin

CINQUE TERRE

our take on a spiced margarita, infused tequila zero with fresno peppers, pineapples, oranges, fresh florida citrus, simple syrup

HIBISCUS SPICED MARGARITA

hibiscus syrup infused with spiced agave nectar, fresh florida citrus and tequila zero

ITALIAN MOJITO

aperol aperitivo, fresh squeezed limes and mint, florida citrus, local rum, topped with prosecco

VINO

SPUMANTE

prosecco, ruffino, treviso, italy	13		187 ML
prosecco, zero, treviso, italy	15		44
rosé, prosecco, zero, treviso, italy	15		44
champagne, moët & chandon, brut, n.v. eperryay	31		187 ML
champagne, dom perignon, reims, eperryay			325

ROSÉ

rosé del borro, salvatore ferragamo, toscana, italy	10		38
chateau, miraval, cotes de provence, france	18		67

BIANCO

pinot grigio, ruffino lumina, veneto, italy	10		36
pinot grigio, santa margherita, alto adige, italy	19		75
verdicchio, colleleva, castello di jesi, marche	11		39
savignon blanc, kim crawford, marlborough, nz	14		53
chardonnay, meiomi, california	13		42
chablis, jean-marc brocard, burgundy, france	18		72

ROSSO

pinot noir, la crema, monterrey, california	17		72
super tuscan, petrolo, torrione, toscana, italy	28		120
cabernet savignon, robert mondavi, napa valley	24		95

Caffè

ESPRESSO 5.5		MACCHIATO 6.5
CAPPUCCINO 7.5		LATTE 7.5