SWEET & SPICY COCKTAIL NUTS $7
Walnuts, Pecans, Hazelnuts, Cashews, Almonds, Peanuts, Rosemary
Contains: P, TN

MARINATED OLIVES $9
Picholine, Calamata, Gaeta, Castelvetrano, Queen Gordal, Citrus Zest & Thyme

SARDINIAN FLATBREAD WITH STRACCHINO $16
Rosemary, Sea Salt, EVO
Contains: D, G

MEDITERRANEAN SALAD $14
Local Lettuces, Grilled Peppers, Tomatoes, Cucumbers, Smoked Scamorza, Lemon Vinaigrette
Contains: D, G

ANTIPASTI (priced individually)
Fresh Mozzarella $9, Pecorino Toscano $9, Soppressata, Salami Cotto, Spicy Pepperoni $14, Fragrant Olive Blend $9, Shrimp with Spicy Tomato Aioli $18 or all 5 plates for $39
Contains: D, E

ROMAN GARLIC BREAD $11
Pinsa Romana, Garlic Confit, Rosemary, Extra Virgin Olive Oil
Contains: G

FRITTO MISTO $25
Fresh Shrimp, Soft shell crab, Calamari Asparagus, Okra, Cured Lemon, Basil, Warm Anchovy Vinaigrette
Contains: SH

BUCATINI AMATRICIANA $21
DiMartino Bucatini, Guanciale, Local Heirloom Tomato Sauce, Pecorino Romano
Contains: D, G

WILD SOCKEYE SALMON $26
6oz. Charcoal Grilled, Local Chicories, Italian Frying Peppers, Italian Fish Sauce
Contains: F

BIG BURGER ITALIAN HERO STYLE $26
8oz La Frieda Brisket Blend, Charcoal Grilled Provolone, Shredded Lettuce, Heirloom Tomato, Red Onion & House Made Fries
Contains: D, G, E

ROAST CHICKEN PANZANELLA $24
Whole Young Chicken, Green Chickpea & Heirloom, Tomato-Panzanella Salad, Sherry-Cashew Vinaigrette
Contains: D, G, E

HOME MADE WEDGE FRIES $9
Lemon Aioli
Contains: E

FROZEN DESSERTS BY BINDI $12
Stuffed Lemon
Stuffed Peach
Stuffed Coconut
Stuffed Orange

Allergens: (P) Peanut (D) Dairy (E) Egg (SH) Shellfish (F) Fish (TN) Tree nuts (G) Gluten (S) Soy
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Service Hours: Tuesday – Saturday 5pm – 9pm
We recommend guests keep a 6 foot distance in accordance with CDC guidelines.
While on property we ask that guests wear their masks in all public areas, including elevators and lobby areas.
All Food & Beverage consumption should occur at tables or bar tops in our outdoor space.
ALL COCKTAILS $15

**HI LIFE**
Bombay Sapphire Gin, Excelsior Chardonnay, St. Germain Elderflower Liqueur, Lime

**FRIZZANTE MOJITO**
Bacardi Ocho Aged Rum, Lime, Mint Leaves, Angostura Bitters, Prosecco

**ELDERFLOWER DAIQUIRI**
Bacardi Light Rum, St. Germain Elderflower Liqueur, Lime

**CREAM SODA**
Grey Goose Vodka, Bacardi Ocho Aged Rum, Licor 43

**PALOMA ITALIANA**
Casamigos Reposado Tequila, Luxardo Aperitivo Liqueur, Lime, Agave, Bright Fox Grapefruit / Ginger

**KILL BILL**
Grey Goose Vodka, Luxardo Apricot Liqueur, Mint, Ginger Ale

**MARIINSK MULE**
Beluga Noble Vodka, Lime Juice, Ginger Beer

**LEBLON CAPIRINHA**
Leblon, Lime, Mint

**BEERS $6**

**Montauk Summer Ale**
Blonde Ale
New York, 5.6% abv

**Montauk Wave Chaser**
Indian Pale Ale
New York, 6.4% abv

**House**
Lager
California, 4.8% abv

**Founders All Day Ipa**
Session
Michigan, 4.7% abv

**War Flag**
Pilsner
New York, 5% abv

**WHITE $11**

**La Petite Perriere** Sauvignon Blanc, France

**Excelsior** Chardonnay, South Africa

**Velante** Pinot Grigio, Italy

**RED $13**

**Elouan** Pinot Noir, Oregon

**Famille Perrin** Cote du Rhone, Syrah/Grenache, France

**Donati** Cabernet Sauvignon, California

**ROSE $12**

**Chateau de Berne**—Romance Rosé, France

**BRIGHTFOX $8**
(still or sparkling) 300ML
Cucumber’ Mint/Grapefruit
Ginger/Blueberry Vanilla

**REDBULL $7**
Regular, Sugarfree and Tropical

**WATER $7**

**Ferrarelle Natural** SPKLG 750ML
Fiji Still 1LTR

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