

ACQUA BISTECCA

♥ VALENTINE'S DAY ♥

95 per person

Caviar Cannoli + \$23

crispy pasta shell, whipped burrata, red onion

STARTERS

Nantucket Bay Scallop Crudo

green apple
beet gastrique, basil oil

OR

Wild Porcini Sformato

sunchoke, baby arugula
vacche rossa parmigiano

MID COURSE

Risio Bisi

maine lobster
tellicherry pepper, meyer lemon

ENTREES

Oak Grilled Filet

'Rossini Style', foie gras
bloomsdale spinach

OR

Olive Oil Poached Halibut

fregola sarda
black truffle zabaglione

add shaved black truffles 45pp

DESSERT

Torta al Cioccolato

Rich, Traditional Chocolate Tart

dark chocolate tart, layered milk chocolate budino
cream & Amarena cherries

COCKTAILS



Riviera 18
Grey Goose Vodka,
Moletto Tomato Gin,
Basil Eau di Vie



Portofino 18
Hendrick's Gin, Strega,
Kumquat, Makut Lime Leaf,
Blood Orange Spritz



Vernazza 17
Arette Blanco Tequila,
Gran Gala, Pear, Menthe, Lime



Amalfi 16
Siete Leguas Blanco Tequila,
Malfy Gin, Grapefruit,
Black Pepper



Liguria 17
Mal Bien Espadin Mezcal,
Limoncello, Ramazotti,
Lemon, Vanilla Foam



Adriatic 16
Flor de Cana 7yr Rum, Spiced Pear,
Liquid Alchemist Orgeat,
Lemon, Egg white



Veneto 18
Puni Italian Single Malt,
Mommenpop Orange,
Coconut, Lemon, Clarified



Trieste 22
Angel's Envy Bourbon,
Amaro Braulio, Raspberry Jam,
Bay leaf, Ginger Ale



Gulf of Poets 19
Larceny Bourbon, Calvados,
Bianco Vermouth,
Zucca Rabarbara, Absinthe



City of Masks 17
Sazerac Rye 100, Crème de Peche,
Sweet Vermouth, Faccio Bruto,
Bitters



Paradiso N/A 13
Lyre's Italian Orange, Coconut,
Lemon Juice



Tuscan Sun N/A 13
Pathfinder Hemp & Root, Kumquat,
Makrut Lime Leaf, Fever Tree
Grapefruit Soda

MANHATTAN PROJECT

Flight 24

3 mini Manhattans featuring a Classic Rye Manhattan,
Brooklyn, and Black Manhattan

Build Your Own Manhattan 20



Select your own Bourbon/Rye

Buffalo Trace Bourbon
Woodford Reserve Bourbon
Michter's Rye
Sagamore Rye
Elijah Craig Toast Barrel Bourbon +\$4
Henry Mckenna 10yr Bourbon +\$4
Elijah Craig Toasted Barrel Rye +\$4
Sazerac Rye 125 Proof +\$4
WhistlePig 10yr Rye +\$12
Old Fitzgerald 7yr Bourbon +\$20



Select your own Amaro or Vermouth

Carlo Alberto Vermouth Rosso
Carpano Antica Sweet Vermouth
Carpano Antica Dry Vermouth
Amaro Averna
Liquid Alchemist Amer Pican
Zucca Rabarara
Carlo Alberto Vermouth Riserva +\$4
Amaro Nonino Riserva +\$16



Select your own Garnish

Cherry
Orange Peel
Lemon Peel



Select your own Bitters

Angostura
Tempus Fugit Abbott's
Peychaud's
Orange
Tinutra Importante



Up or On the Rocks

WINES BY THE GLASS

Sparkling

Gosset Brut Excellence, Champagne, FR \$44
JCB by Jean- Charles Boisset #69 Brut Rosé, Burgundy, FR \$22
Nino Franco Rustico, Prosecco, Veneto, IT \$16
Schramsberg Blancs de Blanc, North Coast, CA 2022 \$27

White

Caricante, Alta Mora, Etna, Sicilly, IT 2023 \$17
Chardonnay, Cuyama, Central Coast, California, USA \$16
Chardonnay, Domaine Vocoret et Fils, Chablis, Burgundy, FR 2023 \$23
Cortese, Pio Cesare, Gavi di Gavi, Piemonte, IT \$19
Pinot Grigio, Terlato, Friuli- Venezia Giulia, IT 2023 \$16
Sauvignon Blanc, Illumination, Napa Valley, California, USA 2024 \$26
Verdejo, Bodegas Portia, Rueda, SP 2024 \$18

Rosé

Nerello Mascalese, Benanti, Etna, Sicilly, IT 2021 \$16
Sangiovese, Miner Family Winery Rosato, Mendocino, California, USA 2023 \$22

Red

Cabernet Sauvignon Blend, Le Volte dell' Ornellaia, Tuscany, IT 2023 \$16
Gamay, Jean- Paul & Charly Thévenet, Morgon, Beaujolais, FR \$23
Grenache Blend, Brij Wines Oso Rouge, SLO Coast, California, USA 2023 \$24
Malbec, Tapiz Alta Collection, Mendoza, AR 2021 \$16
Pinot Noir, Folk Tree, Lodi, California, USA 2022 \$18
Sangiovese, Badia a Coltibuono, Chianti Classico, Tuscany, IT 2022 \$19
Tempranillo, Viña Sastre Rafael Sastre, Ribera del Duero, SP 2023 \$17

Coravin

Cabernet Sauvignon, Chimney Rock, Napa Valley, California, USA 2022 \$62
Nebbiolo, Marchesi di Gresy 'Martinenga' Barbaresco, Piemonte, IT 2021 \$55
Pinot Noir, Jean- Marc Pillot 'Les Champs Claude' Santenay, Burgundy, FR 2021 \$40