

Spremute

fresh juices

8

VALENCIA ORANGE

KALE, CUCUMBER, APPLE

PINK GRAPEFRUIT

CARROT, ORANGE, GINGER

Contorni

10

APPLEWOOD SMOKED BACON

CRISPY YUKON GOLD POTATOES
with fresh herbs

CHICKEN BREAKFAST SAUSAGE

Split Plate • 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Brunch

SALMONE	20
smoked salmon, chives, crème fraîche served with toast	
CROSTINO MILANESE*	15
scrambled eggs, Parmesan cheese served on a homemade bun (egg whites available)	
AVOCADO TOAST*	15
avocado and peperoncino on sunflower bread topped with two poached organic eggs	
SANT AMBROEUS EGGS NORWEGIAN*	18
poached eggs, smoked salmon and Hollandaise sauce served on a homemade roll	
OMELET DEL GIORNO*	15
three organic eggs, with choice of 4 ingredients: bacon, zucchini, spinach, mushroom, mozzarella, Swiss, roasted cherry tomatoes, ham, baked red onions, asparagus, served with Yukon gold roasted potatoes and twelve grain toast (egg whites available)	
PANCAKE	16
lemon ricotta Pancake, fresh berries, Hudson Valley maple syrup	

Antipasti

MISTICANZA POINCIANA	19
Bibb salad, cottage cheese, almonds, scallions, fresh herb medley in a light ginger dressing	
INSALATA CENTOCOLORI	19
tri-colored organic lettuce with avocado, cherry tomatoes, buffalo mozzarella and olives	
INSALATA DI ANGIURIA E FETA	19
watermelon salad with Sardinian feta, fresh mint, cucumber and lemon dressing	
BURRATA	21
yellow and red beets salad, burrata, aged balsamic, soybean sprouts	
INSALATA DI CARCIOFI	19
arugula with thinly sliced artichokes, hearts of palm and shaved Parmigiano Reggiano	
ASPARAGI FREDDI	20
steamed asparagus, diced eggs in a light vinaigrette	
SAN DANIELE	21
18-month aged prosciutto San Daniele and buffalo mozzarella	
CAPRESE	19
buffalo mozzarella, Kumato tomatoes and fresh basil	

Pizze

MARGHERITA	18
San Marzano tomatoes, buffalo mozzarella, fresh basil and oregano	
SAN DANIELE	20
San Daniele prosciutto and arugula	
TARTUFATA	24
taleggio cheese, black truffle and organic egg yolk	

Paste

BOLOGNESE	26
Cav. Cocco tagliatelle with our traditional veal ragù	
PUTTANESCA	22
gnocchetti pasta, spicy San Marzano tomato sauce, olives, Sicilian capers, peperoncino, fresh parsley and Italian tuna confit	
CACIO E PEPE	22
gentile Linguine, Pecorino Romano, butter from Cremona and cracked pepper	
SPAGHETTI ALLA CARBONARA*	23
spaghetti with pancetta, organic egg, Parmigiano Reggiano and fresh black pepper	

Secondi

BRANZINO	45
Mediterranean sea bass fillet served with mixed vegetables, cherry tomatoes and caper sauce	
CUTELÈTA ALLA MILANESE	46
traditional breaded veal, wild arugula, tomatoes and Parmigiano Reggiano	
SALMONE SCOZZESE	36
Loch Duart Scottish salmon, wild rice salad, carrot ginger purée and herb sauce	
WAGYU SHORT RIB SLIDERS	24
jalapeño mayo, pickled red onions served with fries and homemade harissa ketchup	

Cocktails

16

SA COSMO

Grey Goose Citron, Aperol, Combier Orange, lime juice, Giffard raspberry liqueur, cranberry juice

CARRIBE

Bacardi 8 Rum, Giffard banana liqueur, pineapple juice

CILIEGIA

Russell Reserve Rye, Luxardo Maraschino, cherry syrup

INGLESE

The London No 1 Gin, Giffard blackberry liqueur, Combier, mint, blackberries

GREEN ENVY

Bulldog Gin, cucumber juice, simple syrup, pinch of salt

ANGURIA

Skyg Vodka, fresh basil, watermelon juice

NEGRONI AMERICANO

Russell Reserve Bourbon, sweet vermouth, orange bitter, Campari ice cube

MELONE

Espolón Tequila Blanco, honeydew melon juice, jalapeño syrup

Chef di Cucina
Marco Barbisotti (Milano)

Please let us know if you have any food allergies or dietary restrictions.