

## DESSERT

AVAILABLE FROM 11AM – 10PM

## DESSERT

### Cannoli 6ea

*choice of pistachio or chocolate*

### Tiramisu 12

*espresso, mascarpone, rum zabaglione*

### Orange Olive Oil Cake 12

*seasonal berries and red wine reduction*

### Vanilla Bean Panna Cotta 12

*grand marnier, strawberries, lemon cornmeal crumble*

### Chocolate Cherry Torte 14

*amaretti cookie, cherries, guanaja chocolate*

### Gelato & Sorbetto 8

*choice of two: vanilla, mint stracciatella, lemon olive oil*

### Blood Orange Aperol Sorbet 10

*sparkling wine float*

## BREAKFAST

AVAILABLE FROM 8AM – 10:30AM

## MAINS

### Freshly Baked Biscuits,

### Breads & Muffins 9

*with seasonal jam & whipped butter*

### Yogurt Parfait 9

*greek yogurt, honey granola, fresh berries*

### Hotel Breakfast 21

*two eggs with toast, bacon, sausage or prosciutto,  
potato griddle cake*

### French Omelet 21

*boursin, salted radish, butter lettuce, vinaigrette*

### Shrimp & Polenta 30

*poached egg, parmesan, sofrito, horseradish*

### Prime Filet & Eggs 48

*oregano creole butter, roasted shallot*

### Sourdough Pancakes 18

*blueberries, maple syrup*

### Eggs Florentine 31

*housemade english muffin, jumbo lump crab,  
sautéed spinach, lemon hollandaise*

### Carbonara 22

*bucatini, bacon lardon, poached egg,  
bottarga, parsely*

## BREAKFAST SIDES

### Olive Oil Fried Eggs 6

*with provolone & chives*

### Spicy Italian Sausage 6

### Applewood Smoked Bacon 6

### Seasonal Fruit & Berries 6

### Soft Polenta 7

*salted butter, chives*

ALL DAY

AVAILABLE FROM 11AM – 10PM

SNACKS

Classic Shrimp Cocktail 19  
*house cocktail, crab-boil saltines*

Zucchini Fritti 18  
*green caesar dip*

Parmesan Truffle Fries 12  
*aioli*

Chilled Crudo Plate 24  
*olive oil, capers, chive*

Yellowtail Carpaccio 24  
*pistachio, mint, bottarga*

Prosciutto Plate 24  
*olive oil, parsley, cerignola olives*

WINES BY THE GLASS

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SPARKLING

Bisol 'Jeio' Brut, Prosecco *ITA* 14/68

J.B. Adam Brut Rosé, *Crémant d'Alsace FRA* 18/88

Delamotte Brut, *Champagne FRA* 26/128

WHITE

Terlan Pinot Grigio, *Alto-Adige ITA* 15/58

Benanti Carricante Etna Bianco, *Sicilia ITA* 21/82

Flowers Chardonnay, *Sonoma Coast CA* 23/90

ROSÉ

Gavoty 'Récital', *Côtes de Provence FRA* 15/58

Donnachadh Syrah, Sta. Rita Hills *CA* 17/66

ORANGE

Field Recordings 'Skins' Chenin Blanc, *Central Coast CA* 15/58

RED

A&G Fantino 'Rosso dei Dardi' Nebbiolo, *Piemonte ITA* 15/58

Bindi Sergardi 'Sammie's Fiasco' (liter), *Chianti ITA* 16/78

Brovia 'Vignavillej', *Dolcetto d'Alba ITA* 17/66

Valravn Pinot Noir, *Sonoma Coast CA* 20/78

*Full wine list available upon request.*

## DRINKS

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### FRESH SQUEEZED JUICE

Orange Juice 7

Grapefruit Juice 7

Spicy Ginger Green 9

*grannysmith apple, celery, fresh ginger,  
lemon, spinach, pineapple, serrano*

### COFFEE & TEA

*by Intelligentsia*

House Drip 3

Espresso 3.5

Americano 3.5

Cappuccino 5

Latte 5.5

House Cold Brew 4.5

Black Iced Tea 3.5

Hot Tea 5

### BEER

Peroni 6

Pacifico 6

Gnarly Barley Jucifer IPA 7

Gnarly Barley Skater Aid 7

Tin Roof Voodoo APA 7

Beck's N/A 6

### SODA & WATER

Richard's Sparkling Rainwater 4

Coca Cola 3.5

Sprite 3.5

Diet Coke 3.5

Agua de Piedra Mineral Water 8

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### SALADS

Arugula, Curly Cress & Parmesan Salad 16

*black truffle vinaigrette*

ADD ONS:

Pan-Roasted Chicken 9

Chilled Gulf Shrimp 11

Sammie's Caesar Salad 18

*white anchovies, pecorino, chili breadcrumbs*

ADD ONS:

Pan-Roasted Chicken 9

Chilled Gulf Shrimp 11

Italian Cobb 19

*little gems, garden cress, 9-minute egg, crispy pancetta,  
gorgonzola dulce, avocado*

ADD ONS:

Smoked Turkey 5

Pan-Roasted Chicken 9

Chilled Gulf Shrimp 11

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### SANDWICHES

#### Pan-Roasted Wagyu Burger 24

*fontina, sweet pepper & onion, garlic aioli, choice of fries or hazelnut slaw*

#### STV Club 18

*smoked turkey, prosciutto, bacon, provolone, lettuce, tomato, aioli,  
choice of fries or hazelnut slaw*

#### Heirloom Tomato Ciabatta 21

*fresh mozzarella, pesto aioli*

#### Lobster Salad Sandwich 41

*toasted brioche, butter lettuce, dill pickles, served with salt & vinegar chips*

### PASTA

#### Spaghetti Pomodoro 22

*eggplant, ricotta salata, fresh basil*

## COCKTAILS

AVAILABLE FROM 11AM — 10PM

### HOUSE COCKTAILS

#### Italian Margarita 15

*blanco tequila, cappelletti aperitivo, lime,  
citrus salt*

#### Birds of Paradise 16

*ford's london dry, lillet blanc, giffard  
apricot, lemon, basil*

#### Nostra Paloma 18

*LALO tequila, salted grapefruit,  
campari, lime, soda*

#### Giuseppe's Old Fashioned 15

*old forester bourbon, cardamaro, cocchi  
americano, bitters, orange & cherry*

#### Negroni Pagliacci 16

*ford's gin, blueberry jasmine green tea,  
comoz blanc, aveze gentian*

#### La Rosa Sour 18

*vodka, malfy rosa gin, ramazzotti rosato,  
lemon, strawberry, egg white*

### SPRITZ

#### Saint Vincent Spritz 14

*aperol, grapefruit, rosemary-honey,  
sparkling wine*

#### El Cubano Viejo 16

*house rum blend, mint, lime, angostura,  
sparkling wine*

#### Hurricane 75 14

*plantation 3-star rum, fassionola, lemon,  
sparkling wine*

### MARTINI

#### Vesper Bergamotto 18

*vodka, gin & italicus bergamotto - shaken  
hard with a twist*

#### Tuxedo #2 18

*ford's gin, comoz blanc, maraschino,  
herbsaint rinse*

#### Barolo Manhattan 20

*rittenhous rye, barolo chinato, angostura,  
cherry*

#### The Espresso Martini 20

*vodka, tempus fugit cacao, coffee liqueur,  
frangelico, intetlligentsia espresso*