

## CAFETERIA

Espresso \$5  
Espresso Doppio \$6  
Espresso Macchiato \$6  
Americano \$5  
Cappuccino \$7  
Latte \$6.50  
Marocchino \$6.50

Cappuccino Nutella \$9  
Cappuccino Pistachio \$9  
Matcha Latte \$8  
Hot Tea Selection \$5  
Iced Latte \$6.50  
Iced Cappuccino \$7  
Espresso Shakerato \$9

## COLD PRESSED JUICES

Kale-Spinach-Chard-Parsley-Celery-Bok Choy \$15  
Apple-Carrots-Lime \$15  
Beet-Apple-Celery-Lemon \$15  
Lime-Lemon-Ginger \$15

Watermelon-Grapefruit-Lemon \$15  
Fresh Orange Juice \$11  
Ginger Shot \$9  
Turmeric Shot \$9

## BEER

Menabrea Bionda \$8  
Menabrea Ambrata \$8

## DRINKS

Mimosa \$14  
Bellini \$16

## SOFT DRINKS

Saratoga Water Small \$4  
Saratoga Water \$9  
Saratoga Sparkling small \$4  
Saratoga Sparkling \$9

Coke \$6  
Diet Coke \$6  
Sprite \$6

## WINE BY THE GLAS

### WHITE WINE

- Valle Pinot Grigio Friuli Colli Orientali \$14
- Vermentino Di Gallura Limizzani \$16
- Valle Sauvignon Blanc Friuli Colli Orientali \$14
- Villa Sparina Gavi Di Gavi \$18
- Lingua Franca Chardonnay Avni, Willamette Valley \$18
- Rose, Château Minuty, Provence \$18

### RED WINE

- Ferllen Malbec Reserve Argentina \$16
- Cedro Chianti Rufina, Fattoria Lavacchio \$16
- Il Poggiolo Rodolfo Cosimi, Rosso Di Montalcino \$22

### SPARKLING WINE

- La Gioiosa Prosecco, Treviso Italia \$14
- Clara C Prosecco D.O.C., Treviso Italia \$16
- Prosecco Rose, Zardetto \$18
- Champagne, Laurent Perrier, Brut Cuvée NV \$35
- Champagne, Laurent Perrier, Cuvée Rose NV \$46

Tax not included in prices. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions