

BRUNCH

Croissant / Pain Au Chocolat	6
Granola, yogurt, berries* v	12
Ricotta hotcakes, blueberry compote v	18
Avocado toast, cherry tomato, basil, chili* v	18
Eggs benedict/florentine/royal, hollandaise	21
Eggs arrabiata, sourdough bread	20

APPETIZERS

Zucchini fritti, lemon aioli pb	18
Meatballs, tomato sauce, basil	19
Avocado & chickpea dip, crudité pb, gf	20
Whipped ricotta, truffle honey, crostini v	21
Calamari fritti, lemon, chili aioli	22
Burrata, tomato, basil gf, v	23
Ahi tuna tartare, avocado, chili, mint* gf	28

SALADS

Butter lettuce, sprouts, avocado, tomato pb, gf	21
Chopped vegetables pb, gf	21
Tuscan kale, avocado, apple, radish, seeds pb, gf	21
chicken 12 burrata 13 salmon* 12	

SIDES

Avocado pb	8
Pork sausage gf Bacon gf	9
Chicken sausage gf Smoked salmon* gf	12
Roasted potatoes v	12

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil v	25
Vegan sausage, mushroom, hemp aioli pb	32
Spicy salami, mushroom, fontina	34
Prosciutto San Daniele, arugula, burrata	36
Black truffle, squash blossom, goat cheese v	53

PASTA

Fusilli, kale pesto pb	26
Rigatoni Bolognese	29
Cavatelli lamb ragu, ricotta, fava beans	30
Bucatini cacio e pepe, black truffle	55
Spaghetti, Maine lobster, chili	56

WOOD & CHARCOAL

Whole cauliflower, salmoriglio, lemon aioli pb, gf	23
Eggplant parmigiana, wild arugula v	26
Chicken paillard, cherry tomatoes, arugula gf	36
Branzino, cherry tomatoes, peppers, olives gf	49

DOLCI

Lemon sorbet, berries, lime zest gf, pb	15
Tiramisu* v	15
Profiteroles & sea salt caramel gelato v	15
Vegan chocolate coppa pb, gf	15

OPENING HOURS

Monday - Friday 12pm - 10pm
Saturday - Sunday 11:30am - 10pm

pb plant based | gf gluten free | v vegetarian

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients.

20% auto gratuity is added to any group of 6 or more guests

BRUNCH COCKTAILS

all at 21

CORRETTO N.5

Monkey 47 Gin, 42 Below Vodka, Espresso, Sugar, Sambuca

ACROSS THE BRIDGE

Banks 7 Aged Rum, Amass Gin, Seven Tales XO Brandy, Sherry, Cointreau, Lime, Spiced Coconut Sugar

THE ITALIAN EDITION

Rosaluna Mezcal, Fernet, Cola Syrup, Prosecco

QUASI UN MARTINI

cazadores Reposado, Lillet, Italicus, Cardamom Bitters

CECCONI'S SOUR

Marker's Mark Bourbon, Disaronno, Honey, Lemon, Egg White or Vegan Alternative

WINE

WHITE

GLS | BTL

Pinot Grigio, 'Pigio' Fasoli Gino, Veneto, Italy '20 o	15 60
Riesling, Lavis, Trentino Alto Adige, Italy '20	17 68
Lugana, 'I Frati' Ca' dei Frati, Lombardia, Italy '20	19 76
Gavi di Gavi, Villa Sparina, Piemonte, Italy '20	20 80
Chardonnay, 'Perantonie' Fasoli Gino, Veneto, Italy '20 o	21 84
Sancerre, Raimbault-Pineau, Loire Valley, France '20 o	24 94

CHAMPAGNE AND SPARKLING

GLS | BTL

Tasi, prosecco, Veneto, Italy '19 o	17 68
Acinum, prosecco rosé, Veneto, Italy NV	17 68
Moët & Chandon, brut, Champagne, France NV	27 116
Veuve Clicquot, brut, Champagne, France NV	33 138
Moët & Chandon Rose 'Imperial', Champagne, France NV	35 145

HOUSE PRESS JUICES

all at 12

GREEN cucumber, apple, celery, spinach, romaine, kale, lemon

HARD GREEN cucumber, lemon, celery, ginger, kale, romaine, spinach

GINGER apple, lemon, ginger

BERRY strawberry, lemon, beetroot, apple, mint

CITRUS orange, turmeric, cayenne, lemon, mandarin, grapefruit, black pepper

TEA

English Breakfast Earl Grey Green Fresh Mint	7
Oolong Chamomile Ginger Mushroom	
Chai Latte Matcha Latte	8

NEGRONIS

all at 22

CLASSIC NEGRONI

Bombay Dry, Campari, Martini & Rossi Rossi

BRULÉ SBAGLIATO

Vin Brulé, Amaro Montenegro, Campari, Prosecco

HOUSE TONICS

all at 19

EASTERN STANDARD

42 Below, Cucumber, Mint, Lime

PICANTE DE LA CASA

Cazadores Reposado, Lime, Agave, Fresno Chili, Cilantro

SOHO MULE

42 Below, Ginger, Lime, Club Soda

HOUSE COOLER

Seven Tales XO, Aperol, Raspberry, Grapefruit, Lemon

RED

GLS | BTL

Nero d'Avola, 'Luce di Luna', Gorgi Tondi, Sicily, Italy '19 o	15 60
Barbera d'Asti, Cantine Povero, Piemonte, Italy '20	17 68
Sangiovese	19 76
'Manero Rosso' Fattoria del Cerro, Toscana, Italy '19 b	
Pinot Nero, Lavis, Trentino Alto Adige, Italy '20	21 84
Bolgheri Rosso, 'Greppicante' I Greppi, Toscana Italy '19	27 116
Chianti Classico Riserva	28 120
'La Gabbiola' Fattoria San Michele, Toscana, Italy '19 o	
Barolo, Cascina del Torcc, Piemonte, Italy '16	29 130

ROSÉ

GLS | BTL

Lady A, Coteaux d'aix en Provence, France, '20	19 76
Negroamaro, 'Five Roses' Leone de Castris, Puglia, Italy, '21	20 80
Lady K, Coteaux d'aix en Provence, France, '21	22 88
Rock Angel Rose, Cotes de Provence, France, '21	30 120

FRESH ORGANIC JUICES

all at 7

Orange | Grapefruit | Apple

BEER

Bottle all 11

Peroni, 5.1%, Rome IT

Southern Tier IPA, 7% Lakewood, NY

COFFEE

Espresso Macchiato	6
Cortado House Brew Americano	7
Cappuccino Cafe Latte Cold Brew	
Mocha	8

b biodynamic o organic • Reserve list available on request

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