

ROOFTOP FOOD

“YOU CAN'T MAKE EVERYONE HAPPY, YOU'RE NOT BURRATA...” - UNKNOWN

CAVIAR

30G ROYAL OSSETRA PETROSSIAN CAVIAR

Served with Crème Fraiche + Seaweed Crackers + Gnocco Fritto 160/oz

ANTIPASTI

GRILLED GARLIC FOCACCIA (VE)	8
MARINATED ALTO OLIVES + FRIED FONTINA STUFFED OLIVES (V).	12
CRISPY YUKON GOLD POTATOES + Truffle Pecorino + Sour Cream (GF)	12
ARANCINI + Mushrooms + Parmigiana	13
BABY GEM LETTUCES + Egg + Parmigiano Reggiano + White Anchovy + Caesar Dressing	17
GREEN GARBANZO DIP + Mint + Radishes + Grissini + Leaves (VE)	14
BURRATA + Focaccia + Basil + Pinenuts + Garlic (V)	18
PROSCIUTTO DI PARMA + Salami Finocchiona + Pickles + Grissini.	23
ANTIPASTO PLATE + Pecorino + Marinated Artichokes + Grilled Peppers + Olives + Sundried Tomatoes. . .	24
ROCK SHRIMP FRITTI + Parsley + Meyer Lemon Aioli (GF)	19
GRILLED SALUMI PANINI + Prosciutto Cotto + Provolone + Salami + Olives + Sundried Tomatoes	15
PORK & VEAL MEATBALLS + Marinara + Parmigiano Reggiano + Grilled Focaccia	16
FRIED CHICKEN TENDERS + Lemon + Oregano + Calabrian Chili + Smoked Hot Honey.	19

PIZZA BY THE SLICE

MARGHERITA + Tomato + Mozzarella + Basil	10
FUNGHI + Roasted Portobello + Taleggio + White Sauce.	10
PEPPERONI CLASSICO + Parmigiana	10
PORCHETTA + Pineapple + Calibrian Chili	10

DOLCI

RICOTTA GELATO SUNDAE: Amaretti Biscuits + Maraschino Cherries + Mascarpone Foam	9
GELATO DEL GIORNO	6
SORBETTO DEL GIORNO	6

ROOFTOP BAR

COCKTAILS ON DRAFT – 19

GMR NEGRONI
Bulldog Gin, Campari,
1757 Vermouth di Torino Rosso

GRANDMASTER SLUSHY
Rotating Seasonal Offering
(Inquire with Staff)

FROZÉ
Bacardi, Rosé, Aperol
Strawberry, Lemon

SPECIALTY COCKTAILS – 19

GO WITH THE FLOW
Bombay Sapphire Premier Cru,
House Made Limoncello, Italicus,
Thyme, Splash of Sparkling Water

HARD TO HANDLE
Patrón Silver Tequila, Grapefruit/
Beetroot Cordial, Grapefruit Bitters,
Lime

THE SWEET ESCAPE
Grey Goose, Strawberry, Balsamic,
Campari, Prosecco

MIDNIGHT VULTURES
Mal Bien Mezcal Zacate Limón, Ancho
Reyes Verde, Campari, Prickly Pear,
Cilantro, Lime/Salt/Tajin Rim

CALL THE GUY
Wild Turkey Rye 101, Montenegro,
Blackberry, Sugar Cane Cola Syrup,
Lime, Bitters

TIMES LIKE THESE
Bacardi, Campari, Grand Marnier,
Blood Orange, Lemon

ITALIAN SPRITZ

Aperol Spritz	Aperol, Prosecco, Soda Water	16
Americano	Campari, Sweet Vermouth, Soda Water	16
Hugo Spritz	St. Germain, Prosecco, Soda Water	16
Italicus Spritz	Italicus Rosolio Di Bergamotto, Prosecco	16

BEER

Delirium Tremens, Belgian Ale 15	Skyduster, IPA 11	AVAL, Artisanal Cider 11
Peroni, Lager (DRAFT) 13	Weihenstephaner, Hefeweissbier 11	Peroni 0.0%, Non-Alc 9
Calidad, Mexican Style Lager 11	Allagash White 11	

WINE

SPARKLING

PROSECCO:
NV Brut, Mia Perla,
D.O.C, IT 16/70

SPARKLING ROSÉ:
Murgo 2019 Nerello Mascalese
Rosé Metodo Classico,
Sicily, IT 19/84

CHAMPAGNE

NV VEUVE CLICQUOT
‘YELLOW LABEL’, FR 24/102

RUINART BRUT ROSE 245

RARE 2008 Brut 345

DOM PERIGNON 650

WHITE WINE

PINOT GRIGIO:
Alois Lageder 2021
RIFF Alto Adige, IT 16/70

SAUVIGNON BLANC:
Jean-Claude Dagueneau Domaine
des Berthiers 2021, Pouilly-Fume,
Loir Valley, FR 19/84

CHARDONNAY:
Presqu’île 2021, Santa Barbara
County, California USA 18/80

ROSÉ

GRENACHE BLEND:
Château Sainte Marguerite
“Symphonie” Provence, FR 17/78

ORANGE

MUSCAT:
Marc & Caroline Barriot 2021 ‘Le
Trouble Fait’ Roussillon, FR . . . 17/74

RED WINE

PINOT NOIR:
Bodega Chacra 2022 Barda
Patagonia, ARG 19/84

GRENACHE:
Campuget 2021 1753
Languedoc, FR 17/70

CABERNET SAUVIGNON:
Coquelicot Estate 2021,
Santa Ynez Valley, CA 20/90