

LOBBY LOUNGE MENU

COCKTAIL HOUR

La Scolca, White Label, Cortese - Italy	\$8.00
Villa Maria, Sauvignon Blanc - New Zealand	\$8.00
DIME, Cabernet Blend - California, Sonoma	\$8.00
Marchesi di Barolo, Barbera - Italy	\$8.00
Amstel Light	\$5.00
Well Cocktails	\$8.00

CICCHETTI

Gorgonzola & Grapes	\$6.00
Parmigiano Nuggets and Cerignola Olives	\$8.00
Homemade Chicken Croquettes	\$8.00
Arancini di Riso with Tomato Sauce	\$8.00
Tuna Tartare Crostini	\$8.00
Mini Pizza Margherita with Mozzarella di Bufala	\$8.00
Sweet Potato Fries with Tartar Sauce	\$8.00
Bruschetta with Cherry Tomatoes and Mozzarella	\$8.00
Choose 3 Cicchetti with any Well Cocktail for \$35	

ASSAGGI DI SALUMI FORMAGGI

Prosciutto Crudo "Galloni" (Parma, Italy)	\$21.95
Bresaola "Valtellina" with Oil and Lemon	\$18.95
Ubriaco Raboso served with Honey and Hazelnuts (Cow cheese aged for 12 months in red wine)	\$7.00
Il Tagliere dello Chef	\$22.95
Daily selection of Cheese, Fruit and Charcuterie	

CIPRIANI SIGNATURE

Mr C Cocktail Mandarin, Lemon Juice, Vodka, Prosecco	\$15.95
The Bellini White Peach Purée and Prosecco	\$16.95
Served for the first time in 1948 by Giuseppe Cipriani founder of Harry's Bar in Venice	

CLASSICS

Aperol Spritz Aperol, Prosecco, San Benedetto	\$15.95
Havana Sidecar Rum, Hennessy, Cointreau, Lemon	\$15.95
Caipirinha Leblon Cachaça, Cane Sugar, Limes	\$17.00
Manhattan Bulleit Rye, Cinzano Rosso, Angostura	\$15.95
Margarita Tequila, Fresh Lime, Cointreau	\$15.95
Negroni Gordon's, Campari, Cinzano Rosso	\$15.95
Old Fashioned Four Roses, Orange Zest, Amarena Cherry	\$18.00
Planter's Punch Rum, Peach, Pineapple, Lime, OJ	\$17.00
Sazerac Cocktail Rye, Cognac, Absinthe, Peychaud's Bitters	\$18.95

SEASONAL

Arbusto Tequila, Grapefruit, Ginger Syrup, Lime, Ginger Ale	\$19.00
Aviation No. 3 Gin, Crème de Violette, St Germain	\$17.00
Barrel Aged Negroni with Vanilla Bean, Orange Peel	\$17.00
Cipriani Royale Belvedere, Peach, Citrus, Prosecco, Lemon	\$17.00
Sangue e Sabbia, Scotch, Luxardo Morlacco, Cinzano Rosso, OJ	\$17.00
Il Tricolore, Gin, Cucumber Syrup, Aperol, Fever Tree Tonic, Lime	\$16.95

RED WINE

		Glass	Bottle
DIME, Cabernet Blend, California, Sonoma	2013	\$14.00	\$49.00
Il Bruciato, Cabernet/Merlot	2012	\$17.00	\$60.00
Marchesi Di Barolo, Barbera D'Alba	2011	\$13.00	\$58.00
Le Difese, Sassicaia, Cabernet/Sangiovese	2013	\$20.00	\$70.00
Migration, Pinot Noir, California, Russian River	2013	\$17.00	\$60.00
Fonte alla Selva, Chianti	2011	\$15.00	\$53.00
Langhe "Pertinace", Nebbiolo	2012	\$13.00	\$46.00
Alegoria, Navarro, Malbec	2011	\$14.00	\$50.00

WHITE WINE

La Scolca, White Label, Cortese	2014	\$12.00	\$42.00
Livio Felluga, Italy, Pinot Grigio	2012	\$14.00	\$49.00
Bramito, Italy, Chardonnay	2014	\$14.00	\$49.00
Duckhorn, Sauvignon Blanc, Napa Valley	2014	\$14.00	\$49.00
Villa Maria, Sauvignon Blanc, NZ	2014	\$12.00	\$42.00

ROSE

Whispering Angel, France	2014	\$15.00	\$60.00
Champagne and Bollicine			
Cipriani Prosecco			\$14.95
Veuve Clicquot Brut			\$25.00
Veuve Clicquot Rose			\$33.00

BEER

Amstel Light • Blue Moon • Budweiser • Corona	\$8.00
Peroni Nastro Azzurro • Stella Artois • Sierra Nevada	
Chimay White	\$12.00

Join Us from 8pm to 11pm Fridays & Saturdays in the Lobby Lounge for Live Music!