

CARTÀ

WINE BAR

NEW YORK

SNACKS

- Marinated Olives [V, GF] 8.
Marcona Almonds [V, GF, tree-nuts] 9.

BAGUETTINIS

9" artisanal baguette, topped with melted cheese & savory toppings.

- Pesto & Cherry Tomatoes** [VG] 19.
Nut-free basil pesto and roasted cherry tomatoes.
Chorizo & Hot Honey 21.
Chorizo Bellota, mozzarella, pepper flakes,
& hot honey.

TAPAS

- Pan con Tomate** [pan amb tomàquet] 11.
Rustic bread topped with fresh grated tomato,
olive oil, salt, and pepper.
Add Prosciutto di Parma +8. Young Manchego +6
Burratina & Sourdough Focaccia [VG] 18.
Fresh Burratina buffalo, organic cherry tomatoes,
balsamic vinegar, basil oil & black sea salt.
Roasted Pepper Hummus & Pita [VG] 17.
Garbanzo beans, roasted peppers, tahini
[sesame seeds], cumin, fresh garlic, sea salt &
extra virgin olive oil.

- Classic Spanakopita** [VG, dairy, egg] 21.
Flaky phyllo pastry filled with spinach, feta
cheese & herbs, comes with Tzatziki sauce.

- Truffle Croquettes** [VG, dairy, egg] 19.
Potatoes, truffles shavings, nut-free roasted
pepper sauce, Parmigiano-Reggiano cheese &
white truffle oil.

- Gambas al Ajillo** [Shellfish] 18.
Sautéed shrimp with fresh garlic, parsley
& espelette oil. Served with toasted focaccia.

FLIGHTS & BITES

White Wine 28.

- Blanc De Gris & Young Manchego
Assyrtiko & Roasted Pepper Hummus
Sancerre & Triple Crème Brie

Red Wine 28.

- Barbera d'Alba & Soppresata
Santenay Pinot Noir & Mimolette Cheese
Le Moulin Chaptire Chinon & Chorizo Ibérico

SIDES

- Sourdough Focaccia 5. Pita bread 5.
Gluten-free crackers 6.

CHEESE

Choose 3 cheeses for 27

- Young Manchego, 3 months 9.
Roomano Gouda Cheese, 36 months 11
Mimolette Cheese, aged 12 months 12.
Drunken Goat 10.
Triple Crème Brie 9.

CHARCUTERIE

Choose 3 meats for 29

- Prosciutto Di Parma, 24 months 12.
Beef Bresaola 11.
Beef Salami 8.
Chorizo Ibérico 12.
Sopresatta 9.

MAKE IT A BOARD

for 42

Select 3 cheeses & 3 charcuterie, served with gluten
free crackers, bread, cornichons, piparras, dates,
dried apricots & figs seasonal jam.

DESSERT

- Chocolate lava cake** 11.
Warm Belgian chocolate lava cake served with
vanilla gelato on crushed graham crackers,
topped with sweet cocoa shavings.

WATER, TEA, SODA & ESPRESSO

- Saratoga, sparkling water 9.
Coca-Cola & Diet-Coke 5.
Badger's Gingel Ale 6. Espresso 4.50

COCKTAILS & NON ALCOHOLIC

- The Psychic** 14.
Cava, Rosé Vermouth & lemon twist.

- The Nona** 14.
Vermouth x3 (rosé, bianco & rosso) & cava

- Spritz del Conte** 14.
Sparkling wine, bitters & orange splash

- [NA] French Bloom Sparkling Rosé 16.
[NA] St. Agrestis Phony Espresso Negroni 14.

BEER

- Jever Pilsner** (Germany, 4.9% ABV) 9.
Crisp, dry, hoppy bitterness.

- Estrella Galicia** (Spain, 5.5% ABV) 9.
Smooth, balanced, refreshing.

- O'Hara's Irish Stout** (Ireland, 4.3% ABV) 9.
Roasted coffee, chocolate, creamy.

- Peroni Nastro Azzurro** 0.0% 9.
(Italy, Non-Alcoholic)
Light, crisp, citrus notes.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

V: Vegan, VG: Vegetarian, GF: Gluten Free, NA: Non-Alcoholic