

## Cocktails

### Mango Tea Limonda

gin, fresh mango, mint, black mango  
iced tea, lemon, boba 22

### Tree Tomato Negroni

gin, clarified tomato tree, strawberry,  
vermouth rosso, campari 23

### Limoncello Spicy Margarita

tequila blanco, house-made limoncello,  
chili citric curaçao, blood orange tea  
ice, citrus salt 22

### Sangria Passione Bianco

basil, vodka, salvia al limone, passion  
fruit, strawberry, lemon, prosecco  
20/95

### Paloma Spritz

tequila blanco, paramour elderflower,  
contratto bianco, san pellegrino  
pompelmo, grapefruit, citric,  
hibiscus ice 24

### Spicy & Dirty

vodka, house-made chili olive brine,  
pepper olives 24

## Wines

### Sparkling

Prosecco, Jeio, Veneto, IT, NV

G/B

19/80

Champagne Perrier-Jouet, Brut, FR NV

40/160

### White

Pinot Bianco, Elena Walch, Alto Adige, IT 2023

22/90

Gavi di Gavi, Villa Sparina, Piedmont, IT 2023

24/95

Chardonnay, Sanford Winery, Sta. Rita Hills, CA 2022

27/110

Sancerre, Bailly Reverdy, Loire Valley, FR, 2024

32/120

### Rosé and Orange

Rumor, Côtes-de-Provence, FR 2024

22/88

Tuscan Blend (Orange), Palistorti di Valgiano, Tuscany, IT, 2022

22/88

### Red

Nebbiolo, Stefano Occhetti, Piedmont, IT, 2024

28/115

Super Tuscan, I Greppi, Greppicante, Tuscany, IT, 2023

26/100

Faust, Cabernet Sauvignon, Napa Valley, CA 2022

36/140



**Caviar Cannoli 48**  
The Only “Siberian”,  
mascarpone, chive

## Caviar

**Caviar Service 1oz 150 / 4oz 550**  
The Only “Siberian”, crème fraîche,  
chives, gnocco fritto

## Crudo

**Montauk Fluke**  
sungold tomatoes, kohlrabi,  
cucumber, lime 28

**Octopus Carpaccio**  
garlic aioli, green olives,  
fingerling potatoes 28

**Yellowfin Tuna Tartare**  
sorrento lemon, basil,  
crispy rice 30

## Insalata

**Chicory (v)**  
grapes, candied pecans, pecorino  
toscano, buttermilk vinaigrette 21

**Caesar (v)**  
little gem lettuce, garlic breadcrumb,  
parmigiano, tahini 23

**Tuscan Kale (v)**  
snap peas, fennel, currants,  
walnuts, ricotta salata 22

**Market Green Salad (v)**  
wild arugula, baby kale,  
red wine vinaigrette 17

ADD

grilled chicken 12 | grilled shrimp 14 | wagyu flank steak 38

## Antipasti

**Grilled Sourdough (v)**  
whipped ricotta,  
marinated tomato, honey 12

**Burrata**  
pea salsa verde, rhubarb,  
prosciutto di parma 25

**Meatballs**  
ricotta, fonduta di parmigiano,  
crostini 23

**Fritto Misto**  
calamari, rock shrimp,  
zucchini, lemon aioli 26

**House-Made Focaccia (v)**  
taggiasca olive, sicilian oregano,  
whipped ricotta 12



(v) VEGETARIAN

(ve) VEGAN

SARTIANO'S  
(CAFÉ)

# Beer

## Peroni Lager

Italy 5.2% ABV 10

## Modelo Especial Lager

Mexico 4.4% ABV 10

## Talea Al Dente Pilsner (12oz)

Brooklyn, NY 5% ABV 10

## Grimm Wavechaser IPA (16oz)

Brooklyn, NY 6.7% ABV 14

## Athletic Upside Dawn Golden Ale (NA)

Stratford, CT 0% ABV 8

# Non-Alcoholic

## Figlia Spritz

figlia aperitivo, lime, habanero,  
grapefruit, tonic 16

## Blood Orange Mule

sicilian blood orange,  
lime, ginger 14

# Coffee, Tea and Juices

Devoción Espresso 8

Devoción Americano 8

Devoción Decaf Espresso 8

Devoción Cappuccino / Latte 9

Devoción Drip Coffee 7

Sōrate Matcha Latte 10

Harney & Sons Tea 6

chamomile, dragon pearl jasmine,  
mint verbena, earl grey, classic iced

Loop Cold Pressed Juice 14

pineapple, apple, ginger, turmeric

Loop Cold Pressed Juice 14

cucumber, celery, spinach,  
kale, lemon, ginger

Orange Juice 8

Grapefruit Juice 8





**99 Prince St.  
SoHo**

## Primi

**Bucatini Cacio e Pepe** (v)  
black pepper,  
pecorino romano 26

**Tortellini** (v)  
kale, ricotta, english peas,  
morels 28

**Potato Gnocchi**  
san marzano tomato, guanciale,  
pecorino romano 30

**Bucatini**  
maine lobster, roasted tomato,  
calabrian chili butter 52

**Rigatoni Arrabbiata** (v)  
san marzano tomato,  
calabrian chili butter, basil 29

**Lasagna** (v)  
wild mushroom, black truffle,  
parmigiano 36

**Fusilli**  
wagyu beef ragu, garlic butter,  
pangrattato, parmigiano 34

## Secondi

**Branzino**  
market greens,  
grilled lemon 42

**Chicken Milanese**  
dressed chicories,  
aged parmigiano, saba 26

**The Mercer Burger**  
dill pickle, smoked garlic aioli,  
young cheddar, white onion,  
sesame bun, fries 30

**Dover Sole**  
baby spinach, lemon-caper  
brown butter, brioche croutons 69

**Roasted Half Chicken**  
porcini mushroom ragu,  
yukon gold potato purée 40

**Veal Chop Parmigiana**  
buffalo mozzarella,  
san marzano tomato, basil 82



**8oz Prime  
Center-Cut Filet**  
64

**Bistecca**  
**40oz Prime  
Tomahawk Ribeye**  
235

**10oz Double R Ranch  
Prime Striploin**  
76

## Contorni

**French Fries** (ve) 14  
**Fingerling Potatoes** (v) 16

**Grilled Broccolini** (ve) 16  
**Grilled Asparagus** 16

**Roasted Carrots** (v) 16  
**Roasted Mushrooms** (v) 16

