

BOOKSHOP — BISTROT

SULLALUNA⁺

VENEZIA — NEW YORK

CAFFETERIA

Espresso	4
Double +1	
Macchiato (with milk) +1	
Con Panna (with whipped cream) + 2	
<i>Decaffeinated coffee available</i>	
Cappuccino	6
Vegan +1	
Americano	5
Latte macchiato	6
Vegan +1	
Affogato	9
Vanilla ice cream with coffee	
Chai latte	7
Vegan +1	
Dirty +1,5	
Matcha latte	7
Vegan +1	
Mango (only vegan milk) +3	
Hot Chocolate	8
Con Panna (with whipped cream) + 2	
Vegan +1	
Pumpkin Spice latte	7
Vegan +1	
Orange juice	8
Apple Cider	6
Mint herbal infusion	6
Hot tea	8
Sencha green tea	
English breakfast black tea	
Jasmine green tea	
Orange rooibos herbal tea (decaf tea)	
Cold tea	8
Lemon iced tea (unsweetened)	
Arnold Palmer (lemonade and tea) +1	
Sullaluna Iced Tea (wild hibiscus, Jasmine tea, lemon) +1	

DOLCI

Cornetto	5
Homemade jam +2	
Hazelnut cream +3	
Hazelnut cream and vanilla ice cream +7	
Pan brioche	12
Whipped Ricotta, fresh Fruit and Honey	
Torta della Nonna	11
Tiramisù	13
Banana Bread	7
Vegan Banana Bread and Walnuts	
Yogurt	12
Fresh Fruit, Granola, Honey and Chia seeds	

HAPPY HOUR⁺

White Wine Of The Day	12/48
Red Wine Of The Day	12/48
Spritzes	13
Aperol / Campari / Hugo	
Americano	13
Campari, Sweet Vermouth, Club Soda	
Negroni	13
Campari, Sweet Vermouth, Gin	
Cheese and Salumi Board	27
(Cheese board only 25\$)	
Selezione di cicchetti Veneziani	14
Maritozzo alla Bolognese	12
Olive Marinate	5

Every Day | 3 pm - 6 pm

BRUNCH MENU

FOCACCE E LIEVITATI

Caprese	24
Imported Buffalo Mozzarella , Tomato and Balsamic Vinegar on warm Focaccia	
Zucca e Funghi	22
Roasted Cream Pumpkin and Mushrooms on warm Focaccia (<i>Vegan</i>)	
Maritozzo alla Bolognese	16
Maritozzo, Bolognese Ragù, Parmigiano	
Cestino di Pane	8
Bread Basket with Focaccia and Taralli	

BAGEL E TOAST

Bagel al Salmone	17
Salmon, Cream Cheese, Capers and fennel	
Avocado Toast	14
Toasted Bread, Avocado, Fried Oyster Mushrooms and Salad (Add Egg +2)	
Crostone Uova Strapazzate	15
Toasted Bread with scrambled eggs and salad	

INSALATE

Spinaci, Pere e Formaggio	20
Spinach salad, Pear and Blue Cheese	
Rucola e Funghi Shiitake	20
Arugula salad, Shiitake Mushrooms and Balsamic Teriyaki glaze	
Radicchio e Castelfranco	20
Radicchio Salad, Castelfranco Cheese aged 18 months, Caramelized Almonds and red fruit glaze	

ANTIPASTI

Selezione di cicchetti Veneziani	18
An assortment of traditional Venetian small bites, including octopus mantecato and seasonal vegetarian selections. Ask for vegetarian assortment	
Crocchette Cacio e Uovo	22
Ricotta and Goat Cheese croquettes with Parsley, Egg, gluten-free Breadcrumbs and Tomato Sauce	
Burrata e Carciofi	26
Burrata with Fried and Purée Artichokes	
Vitello Tonnato à l'ancienne	28
Slow-cooked Veal, Tuna Sauce, Veal jus, Capers and gluten-free Tempura Croquettes	
Tagliere Salumi e Formaggi	34
An Italian board featuring Salumina's artisanal cured meats from Monticello, NY and farmhouse cheeses from Tenuta Marcelli in Abruzzo (Cheese board only 30\$)	

PRIMI

Tagliatelle alla Bolognese	26
Homemade Tagliatelle with Beef and Veal Ragù	
Gnocchi alla Sorrentina	24
Potato Gnocchi baked with Tomato Sauce, Mozzarella and Parmesan	
Spaghetti al Limone	26
Spaghetti with Lemon, Black grated Lemon, Parmigiano DOP crumble and fondue	
Fettuccine ai Funghi	26
Fettuccine with Hon Shimeji Mushrooms and Porcini cream (Add: Sausage +2\$, Truffle +10\$)	
Ravioli Burro e Salvia	27
Chef's weekly Ravioli selection, served with Butter and Sage sauce. Ask your server for this week's seasonal filling	
Zuppa del giorno	22
Chef's daily soup selection.	

Ask your server for Gluten-Free options