

STARBUCKS RESERVE®

RESTAURANT & BAR

EMPIRE STATE BUILDING®

PRINCI® FOOD

BREAKFAST & BRUNCH

AVAILABLE UNTIL 1PM

PRINCI® SOURDOUGH WAFFLES \$16

Roasted apples, demerara whipped cream, choice of classic or Princi® Blend Coffee-infused maple syrup.

COCONUT CHIA YOGURT BOWL \$12

Fresh pineapple, Princi® granola, toasted coconut flakes.

AVOCADO TOAST \$12

Arugula, Maldon sea salt, Princi® sourdough, with choice of fruit or side salad.

AVOCADO TOAST WITH EGG \$14

Arugula, Maldon sea salt, Princi® sourdough, with choice of fruit or side salad.

AVOCADO TOAST WITH SMOKED SALMON \$16

Arugula, Maldon sea salt, Princi® sourdough, with choice of fruit or side salad.

STEEL CUT OATS WITH MARMALADE, BERRIES AND PRINCI® GRANOLA \$8.5

Apricot marmalade, fresh berries.

MIXED FRUIT SALAD \$7.5

Seasonal fresh fruit.

EGGS & BREAKFAST SANDWICHES

AVAILABLE UNTIL 1PM

EGGS IN A BASKET \$16

Eggs baked in Princi® Brioche, frisée, mustard vinaigrette, prosciutto cotto.

MUSHROOM FRITTATA \$12

Shiitake mushrooms, confit red onion, Parmigiano Reggiano.

EGGS IN PURGATORY \$16

Two eggs baked in savory tomato and garlic sauce.

Finished with fresh basil and toasted Princi® loaf.

VEGETABLE HASH WITH BAKED EGGS \$16

Sweet potato, carrots, confit onions, served with toasted Princi® loaf.

PROSCIUTTO AND FONTINA ON CORNETTO \$13.5

Slow-cooked prosciutto, freshly baked cornetto, with choice of fruit or side salad.

PORCHETTA AND EGG ON CIABATTA \$13.5

Soft-cooked egg, Italian-style salsa verde, with choice of fruit or side salad.

SMOKED SALMON AND CREAM CHEESE ON BRIOCHE \$13.5

Arugula, red onion, fresh baked Princi® Brioche, with choice of fruit or side salad.

FRESHLY BAKED

AVAILABLE UNTIL 1PM

CORNETTO \$5–\$5.5

Classic, Raspberry, or Chocolate Hazelnut.

CINNAMON ROLL \$5

Light and flaky with a swirl of cinnamon.

SLICED FOCACCIA (AVAILABLE ALL DAY) \$3

PIZZA AL TAGLIO

AVAILABLE 12PM TO CLOSE

SALAME PICCANTE \$11

Dry-cured Italian salami and mozzarella.

4 STAGIONI \$10.5

Prosciutto cotto, mushrooms, tomatoes, artichokes, olives, and mozzarella.

FUNGHI \$10.5

Fresh mushrooms and fontal.

MARGHERITA \$10

Housemade tomato sauce, mozzarella, and oregano.

BOARDS

AVAILABLE 12PM TO CLOSE

PARMA ORIGIN BOARD \$18

Parmigiano Reggiano, Prosciutto di Parma, and Cerignola Olives.

PIZZA BITES BOARD \$18

Salame, funghi, and sausage.

SMALL PLATES

AVAILABLE 12PM TO CLOSE

LABNEH YOGURT WITH BLISTERED TOMATOES \$16

Roasted cherry tomatoes, za'atar, served with schiacciatine.

CAULIFLOWER FRITTER \$16

Tomato jam, salsa verde, and watercress.

SAFFRON ARANCINI \$16

Baked saffron-infused rice balls, tomato sauce, mozzarella, and Parmigiano Reggiano.

POLENTA FRIES \$12

Baked with brown butter, rosemary, Parmigiano Reggiano, served with housemade preserved lemon aioli.

BRAISED RAPINI \$12

Garlic, lemon, chili, and extra virgin olive oil.

ROASTED CARROTS \$12

Labneh, toasted pine nuts, and lemon parsley.

GREEN GODDESS SALAD \$8

Little gem lettuce, avocado, and citronette.

MARINATED CASTELVETRANO OLIVES \$8

Fresh bay leaf, caramelized orange peel, and oregano.

LARGE PLATES

AVAILABLE 12PM TO CLOSE

CHICKEN CACCIATORE \$20

Braised chicken in a robust sauce of fresh herbs, mushrooms, tomatoes and white wine.

LASAGNA BOLOGNESE \$20

Housemade Bolognese, béchamel, mozzarella, Parmigiano-Reggiano.

QUINOA & BLACK BEAN POLPETTE \$20

Baked quinoa and black bean plant-based meatballs, chickpeas, tomato sauce, and pine nuts.

TUNA NIÇOISE \$18

Green beans, Taggiasche olives, tomatoes, and hardboiled egg.

KALE CAESAR SALAD \$14

Housemade Caesar dressing, parmesan crisps, Princi® croutons.

KALE CAESAR SALAD WITH CHICKEN \$18

DIETARY PREFERENCES **B** FOOD MADE WITHOUT DAIRY

BEVERAGES

STARBUCKS RESERVE®

COFFEE CREATIONS

COLD BREW TRIO FLIGHT \$15 10 FL OZ | 20 CAL

Starbucks Reserve® Cold Brew + Nitro

+ Whiskey Barrel-Aged Cold Brew.

WHISKEY BARREL-AGED COLD BREW \$12.5 8 FL OZ | 50 CAL

Spirit-free Whiskey Barrel-Aged Cold Brew

sweetened with vanilla bean syrup.

STARBUCKS RESERVE® MOCHA \$8 12 FL OZ | 280 CAL

Starbucks Reserve® espresso, cocoa and steamed milk.

NITRO ALMONDMILK MOCHA \$10 12 FL OZ | 80 CAL

Starbucks Reserve® espresso, mocha and almondmilk

shaken with ice and topped with Nitro Cold Brew.

HAZELNUT BIANCO LATTE \$8 12 FL OZ | 310 CAL

Starbucks Reserve® espresso with steamed, house-made

hazelnut praline-infused milk. *Contains nuts.*

SPARKLING

STRAWBERRY BALSAMIC SPRITZ \$7.5 16 FL OZ | 80 CAL

Sparkling water, muddled strawberry

and a drizzle of balsamic vinegar.

CUCUMBER MINT SPRITZ \$7.5 16 FL OZ | 60 CAL

Sparkling water, muddled cucumber, lime, and mint.

BLOOD ORANGE TEA SPRITZ \$7.5 16 FL OZ | 70 CAL

Sparkling water, muddled blood orange,

float of Zen Clouds Oolong tea concentrate.

ADDITIONAL ESPRESSO SHOT \$1.5 ALTERNATIVE DAIRY SOYMILK, OATMILK, ALMONDMILK, COCONUT MILK \$1

We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, peanuts, wheat and others) as we use shared equipment to store, prepare and serve them.

Items with olives may contain pits or pit fragments.

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