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## SPECIALTY COCKTAILS

### ROSE GOLD 20

strawberry shrub, combier pamplemousse,  
cynar, prosecco

### LA BANDIERA 20

sauza blanco tequila, watermelon, lime  
basil

### CHRYSALIS COLLINS 20

vodka, butterfly pea flower  
lemon balm, club soda

### BIRCH BOURBON 20

house-blended bourbon, sarsaparilla sassafras  
patis, peychaud's bitters

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LA PIÑA PALOMA 20 | 70 pitcher  
vidal mezcal, grapefruit cordial, lemon juice, pineapple

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## WINES BY THE GLASS / BY THE BOTTLE

### SPARKLING

Prosecco Brut "Jeio", Bisol (Veneto) NV	19/85
Champagne Brut Blanc de Blancs Grand Cru, Pierre Moncuit NV	39/175
Brut Rosé "Metodo Classico", Murgo 2018 (Sicily)	20/95

### ROSÉ

Bardolino Chiaretto, Château Cavalchina 2020 (Veneto)	19/85
Côtes de Provence, Château Peyrassol 2020 (Provence)	26/115

### WHITE

Vermentino, Railsback Frères 2020 (California)	15/65
Sancerre, Maison Foucher 'Blanc Les Ponts Romains' 2020 (Loire)	22/100
Chardonnay 'Altamarea' Failla 2018 (Sonoma Coast)	26/105

### RED

Etna Rosso, Pietradolce 2019 (Sicily)	18/80
Pinot Noir, Solisse 'Narcisse' 2016 (Sonoma Coast)	26/115
Super Tuscan - Cabernet+, San Guido 'Guidalberto' 2018 (Tuscany)	34/150

## BEER & CIDER

Bells 'Oberon' Wheat Ale (Michigan)	10
Sloop 'German Pils' (E. Fishkill, NY)	10
Barrier 'Lomax' IPA (Oceanside, NY) 16oz	12
Anxo 'Cidre Blanc' (Washington DC)	12

*Sky Terrace*  
A I F I O R I

## ANTIPASTI

1 FOR \$8 , 3 FOR \$19 , 5 FOR \$33

Marinated Mozzarella • Stuffed Peppadew Peppers • Giardiniera  
Olive Tapenade Bruschetta • Buffalo Ricotta Bruschetta

## SMALL PLATES

CECI 15

house-made chickpea purée, olive tapenade, crudité, tigelle

INSALATA 19

seasonal greens, radish, shaved carrots, pecorino toscano  
pomegranate vinaigrette

WATERMELON SALAD 23

heirloom tomato, feta, olio di peperoncino

CRUDO DI RICCIOLA 24

japanese amberjack, pesto cetarese, chive oil

BURRATA 24

roasted heirloom tomato chutney, jámon serrano, garlic confit, agrodolce

SHRIMP COCKTAIL 25

cocktail sauce, garlic aioli

CHARCUTERIE BOARD 39

chef's selection of meats & cheeses, membrillo, crostini

## LARGE PLATES

AI FIORI SLIDERS 29 (3 PER ORDER)

white label primè blend, fontina, tomato jam, dijonnaise  
pickles, french fries

LOBSTER ROLL 36

nova scotia lobster, toasted brioche bun, french fries

BISTECCA DI CAVOLFIORE 36

seared cauliflower steak, market corn, pesto, balsamic reduction

BISTECCA DI LOMBATELLO 44

hanger steak, compound butter, orzo & summer vegetable salad

## PASTAS

CASARECCE BOLOGNESE 37

beef bolognese, parmigiano

TROFIE NERO 37

ligurian crustacean ragù, seppia, scallops, spiced mollica

LASAGNA DI CARCIOFI 35

artichoke & spinach lasagna, bechamel, ricotta, pecorino

## DESSERTS 15

SEMIFREDDO

roasted pineapple, rosemary, honey sabayon

SEASONAL FRUIT

GELATO

SINGLE SCOOP 5 • THREE SCOOPS 15

CHOICE OF: cider gelato • rum gelato • peach raspberry sorbetto  
cocord grape sorbetto

*Covid-19 Recovery Charge of 3% applied to all items ordered. This is not a gratuity but a NYC support charge intended to help operations continue through the pandemic. We thank you.*

*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*