In Room Dining

In Room Breakfast Menu

Continental Breakfast is served from 6am – Noon
Full Breakfast is served from 7am – Noon

**Continental Breakfast**

21
- Assorted Pastries ~ Mini Yogurt Parfait
- Fresh Squeezed Orange or Grapefruit Juice
- Italian Dark Roast Coffee or Premium Tea

**American Breakfast**

27
- Two Eggs Any Style ~ Bacon or Sausage ~ Breakfast Potatoes ~ Fresh Squeezed Orange or Grapefruit Juice
- Choice of Toast: Wheat ~ White ~ Rye
- Italian Dark Roast Coffee or Premium Tea

**Eggs Benedict**

21
- Two Soft Poached Eggs on a Toasted English Muffin ~ Hollandaise Sauce ~ Fresh Chives
- Substitute Smoked Salmon +7

**Three Egg Omelet**

21
- Your choice of (3) Fillings: Tomato ~ Cheese ~ Mushroom ~ Onion ~ Spinach ~ Peppers ~ Ham
- Choice of Toast: Wheat ~ White ~ Rye
- Each Additional Fillings +1
- Substitute Egg Whites +2

**Avocado Toast**

21
- Ale Infused Toast ~ Organic Avocado ~ (2) Sunny-side Up Eggs ~ Cherry Tomatoes

**Michelangelo Frittata**

18
- Marinated Portobello Mushrooms ~ Taleggio Cheese ~ Choice of Bacon ~ Sausage or Ham

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Gratuity of 17% ~ Service Charge of $3.25 and All Applicable Taxes are Added to Each Bill
<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fluffy Vanilla Pancakes</strong></td>
<td>17</td>
</tr>
<tr>
<td>Organic Seasonal Berries ~ Smoked Applewood Bacon ~ Sweet Vanilla Whipped Cream ~ Organic Maple Syrup</td>
<td></td>
</tr>
<tr>
<td><strong>Baked Eggs ‘Ala’ Fiorentina</strong></td>
<td>18</td>
</tr>
<tr>
<td>Aged Parmesan Cheese ~ Sautéed Spinach ~ Toasted Baguette</td>
<td></td>
</tr>
<tr>
<td><strong>Brioche French Toast</strong></td>
<td>19</td>
</tr>
<tr>
<td>Organic Berry Compote ~ Sweet Vanilla Whipped Cream ~ Organic Maple Syrup</td>
<td></td>
</tr>
<tr>
<td><strong>Energizing Fruit Smoothie</strong></td>
<td>10</td>
</tr>
<tr>
<td>Greek Yogurt ~ Acai ~ Strawberries ~ Banana ~ Pineapple ~ Honey ~ Chia Seeds ~ Protein Powder</td>
<td></td>
</tr>
<tr>
<td><strong>Steel Cut Oats</strong></td>
<td>10</td>
</tr>
<tr>
<td>Add Berries</td>
<td>15</td>
</tr>
<tr>
<td><em>made with milk</em></td>
<td></td>
</tr>
<tr>
<td><strong>Greek Yogurt Parfait</strong></td>
<td>16</td>
</tr>
<tr>
<td>Organic Seasonal Berries ~ Granola</td>
<td></td>
</tr>
<tr>
<td><strong>Seasonal Fruit Plate</strong></td>
<td>15</td>
</tr>
<tr>
<td><strong>Smoked Salmon Bagel</strong></td>
<td>21</td>
</tr>
<tr>
<td>Smoked Duck Trap Salmon ~ Cream Cheese ~ Tomato ~ Red Onion ~ Capers</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Cold Breakfast Cereals</strong></td>
<td>5</td>
</tr>
<tr>
<td>With Berries</td>
<td>+5</td>
</tr>
<tr>
<td><strong>Sliced Grapefruit</strong></td>
<td>8</td>
</tr>
</tbody>
</table>

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Bagel or Toast
Plain or Whole Wheat Bagel
Whole Wheat ~ White ~ Rye ~ or Gluten Free

Choice of:
Applewood Smoked Bacon
Pork Sausage
Turkey Bacon
Turkey Sausage
Black Forest Ham
Paprika Roasted Breakfast Potatoes

Beverages
Freshly Squeezed Orange or Grapefruit Juice
Apple ~ Tomato ~ V8 ~ Pineapple ~ or Cranberry Juice
Still or Sparkling Water
  Large (1 Liter)  10
  Small (500 mL)  7
Italian Dark Roast Coffee (Regular or Decaf)
  Regular Pot  8
  Large Pot  12
Coffee Enhancements:
Almond Milk  +1
Coconut Milk  +1
Soy Milk  +1
Espresso  6
Cappuccino  6
Hot Chocolate  6
Glass Milk  5
Iced Coffee  5
Iced Cappuccino  6
Hot Tea ~ Regular Pot
  Earl Grey ~ Chamomile ~ Organic Green ~
  English Breakfast ~ Mint

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IN ROOM DINNER MENU

In Room Breakfast Menu
Dinner is served from 5pm – 11:30pm

Primi Piatti

**Insalata Caprese**  
Marinated Heirloom Tomato ~ Burrata ~ Fresh Basil

**Piatto di Formaggi e Salumi Sortiti**  
Trio of Artisanal Cheeses ~ Prosciutto ~ Honey Comb~ Red Seedless Grapes~ Rustic Bread

**Verdure Miste**  
Grilled Organic Seasonal Vegetables

**Tris di Polpette**  
Meatballs Three Ways ~ Fried Veal Ricotta ~ Taleggio Cream ~ Crushed Tomato Sauce

**Arancini al Tartufo**  
Black Truffle Risotto ~ Buffalo Mozzarella ~ Parmesan Cream

**Patatine Fritte**  
Parmesan Truffle French Fries ~ Truffle Aioli

**Polpo Arrosto**  
Roasted Octopus ~ Orange Aioli ~ Pepperoncino ~ Gigante Beans ~ Micro Arugula

**Pollo Grigliato**  
Chicken Sliders ~ Buffalo Mozzarella ~ Tomatoes ~ Basil

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Zuppa e Pasta

Minestrone Soup 10
Organic Vegetables Simmered in Aromatic Broth

House made Gnocchi 15
Potato Gnocchi ~ Pesto ~ Parmesan Cheese

Gaganelli all’ Amatriciana 15
Caramelized Onions ~ Guanciale ~ Crushed Tomato

Pizza al Forno

Margherita 15
House Pulled Mozzarella ~ Crushed Tomato Sauce

Bianca 21
Ricotta ~ House Pulled Mozzarella ~ Shaved Parmigiano ~ Prosciutto ~ Arugula ~ Balsamic Glaze

Capricciosa 18
Black Forest Ham ~ Portobello Mushrooms ~ Artichokes ~ Olives ~ House Pulled Mozzarella

Vegetariano 17
Eggplant ~ Zucchini ~ Peppers ~ Mozzarella di Buffalo

Diavola 18
Pepperoni ~ House Pulled Mozzarella
**Secondi Piatti**

**The Michelangelo Burger** 21
Roasted Plum Tomatoes ~ Fontina Cheese ~ Fresh Basil ~ Balsamic Mayonnaise ~ Hand Cut Fries

**Filetto Arrosto** 32
Roasted Filet Mignon ~ Tri-Colored Cauliflower ~ Chimichurri Sauce ~ Veal Reduction

**Branzino Alla Griglia** 28
Confit Potatoes ~ Marinated Olives ~ Lemon Aioli

**Pollo Arrosto** 28
Roasted Chicken ~ Organic Market Grilled Vegetables

**Dolci**

**Chocolate Lava Cake** 10
Cookie Crumble & Vanilla Gelato

**Banana Fried Cheese Cake** 10
Vanilla Gelato & Caramel Drizzle

**Tiramisu** 12
Lady Fingers ~ Coffee Reduction ~ Mascarpone Cream

**Gelato**
Choice of Three Scoops: 11
Chocolate ~ Vanilla ~ Strawberry

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Kids Menu

**Chicken Fingers** 15

**Grilled Cheese Sandwich** 13
_Melted Cheddar Cheese on a Grilled White or Whole Wheat Bread_

**Peanut Butter and Jelly** 12

*all come served with a side of crispy French fries*
WINE BY THE GLASS

**WHITE WINE**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand/Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Blend~</td>
<td>Centine Bianco~ Banfi~ Toscana~ Italia</td>
<td>12/60</td>
</tr>
<tr>
<td>Vermentino~</td>
<td>Argiloas Costamolino~ Sardegna~ Italia</td>
<td>12/60</td>
</tr>
<tr>
<td>Pinot Grigio~</td>
<td>Vigneti delle Dolomiti~ Alto Aldige~ France</td>
<td>13/65</td>
</tr>
<tr>
<td>Riesling~</td>
<td>Muller Thurgau~ Alto Aldige~ Italia</td>
<td>13/65</td>
</tr>
<tr>
<td>Sauvignon Blanc Blend~</td>
<td>Samas~ Sardegna~ Italia</td>
<td>14/70</td>
</tr>
<tr>
<td>Chardonnay~</td>
<td>Bramito~ Marchesi Antinori~ Umbria Italia</td>
<td>15/75</td>
</tr>
</tbody>
</table>

**RED WINE**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand/Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Blend~</td>
<td>Centine Rosse~ Banfi~ Toscana~ Italia</td>
<td>12/60</td>
</tr>
<tr>
<td>Nero D’ Avola~</td>
<td>Castellucci Miano~ Sicilia~ Italia</td>
<td>13/65</td>
</tr>
<tr>
<td>Super Tuscan~</td>
<td>Brancaia Tre~ Toscana~ Italia</td>
<td>16/80</td>
</tr>
<tr>
<td>Aglianico~</td>
<td>Donnachiara~ Irpinia~ Italia</td>
<td>14/70</td>
</tr>
<tr>
<td>Barbera D’ Alba~</td>
<td>Pertinace~ Piedmonte~ Italia</td>
<td>12/60</td>
</tr>
<tr>
<td>Chianti Classico~</td>
<td>Castello di Querceto~ Toscana~ Italia</td>
<td>15/75</td>
</tr>
<tr>
<td>Cannonau di Sardegna~</td>
<td>Sella &amp; Mosca~ Sardegna~ Italia</td>
<td>13/65</td>
</tr>
<tr>
<td>L’Aardi Dolcetto D’ Acqui~</td>
<td>Banfi~ Piedmonte~ Italia</td>
<td>12/60</td>
</tr>
</tbody>
</table>

*Wines Change Seasonally, Please Inquire With Your InRoom Dining Attendants*

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**SPARKLING**

<table>
<thead>
<tr>
<th>Wine</th>
<th>GL/BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco, La Marca~ Vento~ Italia</td>
<td>15/45</td>
</tr>
<tr>
<td>Nicolas Feuillatte~ Brut ~ Chouilly~ France (187mL)</td>
<td>17</td>
</tr>
<tr>
<td>Nicolas Feuillate~ Brut Rose~ Chouilly~ France (187 mL)</td>
<td>18</td>
</tr>
<tr>
<td>Piper Heidsieck~ Brut~ NV~ Champagne</td>
<td>95</td>
</tr>
<tr>
<td>Moet &amp; Chandon~ Imperial Brut~ NV~ Champagne</td>
<td>105</td>
</tr>
<tr>
<td>Veuve Clicquot Ponsardin~ Brut~ NV~ Champagne</td>
<td>125</td>
</tr>
<tr>
<td>Dom Perignon~ Brut~ 2004~ Champagne</td>
<td>450</td>
</tr>
<tr>
<td>Louis Roederer~ Brut~ Cristal~ 2004~ Reims~ Champagne</td>
<td>595</td>
</tr>
</tbody>
</table>

**Domestic Beer**

<table>
<thead>
<tr>
<th>Beer</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Blue Moon~ Belgian Style Wheat Ale</td>
<td>7</td>
</tr>
<tr>
<td>Brooklyn Seasonal</td>
<td>8</td>
</tr>
<tr>
<td>Budweiser~ American Lager</td>
<td>7</td>
</tr>
<tr>
<td>Bud Light~ Light American Pale Lager</td>
<td>7</td>
</tr>
<tr>
<td>Captain Lawrence IPA</td>
<td>8</td>
</tr>
<tr>
<td>Coney Island~ American Pilsner</td>
<td>8</td>
</tr>
<tr>
<td>Samuel Adams~ Boston Lager</td>
<td>8</td>
</tr>
</tbody>
</table>
**Imported Beer**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amstel Light~ Dutch Pale Lager</td>
<td>9</td>
</tr>
<tr>
<td>Corona~ Mexican Pale Lager</td>
<td>9</td>
</tr>
<tr>
<td>Heineken~ Dutch Pale Lager</td>
<td>9</td>
</tr>
<tr>
<td>Guiness~ Irish Dry Stout</td>
<td>9</td>
</tr>
<tr>
<td>Kaliber~ Non-Alcoholic Pale Lager</td>
<td>7</td>
</tr>
<tr>
<td>Peroni~ Italian Pale Lager</td>
<td>9</td>
</tr>
</tbody>
</table>

**SPIRITS**

<table>
<thead>
<tr>
<th>Spirit</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut Vodka~ 1L</td>
<td>125</td>
</tr>
<tr>
<td>Grey Goose Vodka~ 1L</td>
<td>225</td>
</tr>
<tr>
<td>Ketel One Vodka~ 1L</td>
<td>225</td>
</tr>
<tr>
<td>Tanqueray Gin~ 1L</td>
<td>175</td>
</tr>
<tr>
<td>Bombay Sapphire Gin~ 1L</td>
<td>185</td>
</tr>
<tr>
<td>Jack Daniel’s Tennessee Whiskey~ 1L</td>
<td>200</td>
</tr>
<tr>
<td>Maker’s Mark Bourbon~ 1L</td>
<td>225</td>
</tr>
<tr>
<td>Johnnie Walker Black Label~ Scotch~ 1L</td>
<td>250</td>
</tr>
<tr>
<td>Macallan Single Malt 12yr~ Scotch~ 1L</td>
<td>275</td>
</tr>
<tr>
<td>Patron Silver~ Tequila 750 ml</td>
<td>225</td>
</tr>
</tbody>
</table>

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BEVERAGES

SODAS

COKE
GINGER-ALE
TONIC WATER

COKE ZERO
SPRITE

DIET COKE
CLUB SODA

JUICE

ORANGE
V8
APPLE JUICE

GRAPEFRUIT
PINEAPPLE

CRANBERRY
TOMATO

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Guest Amenities Menu

Champagne & Sparkling Wine

**La Marca Prosecco** ~ Brut ~ Veneto ~ Sparkling Wine ~ 45
**Piper Heidsieck** ~ Brut ~ NV ~ Champagne ~ 95
**Moet & Chandon** ~ Imperial Brut ~ NV ~ Champagne ~ 105
**Veuve Clicquot Ponsardin** ~ Brut ~ NV ~ Champagne ~ 125
**Dom Perignon** ~ Brut ~ 2004 ~ Champagne ~ 450
**Louis Roederer** ~ Brut ~ Cristal ~ 2004 ~ Reims ~ Champagne ~ 595

White Wine

**White Blend** ~ Centine Bianco ~ Banfi ~ Toscana ~ Italia ~ 60
**Vermentino** ~ Argiloas Costamolino ~ Sardegna ~ Italia ~ 60
**Pinot Grigio** ~ Vigneti delle Dolomiti ~ Alto Aldige ~ France ~ 65
**Sauvignon Blanc Blend** ~ Samas ~ Sardegna ~ Italia ~ 70
**Chardonnay** ~ Bramito ~ Marchesi Antinori ~ Umbria Italia ~ 75

Red Wine

**Barbera D’ Alba** ~ Pertinace ~ Piedmont ~ Italia ~ 60
**Nero D’ Avola** ~ Castellucci Miano ~ Sicilia ~ Italia ~ 65
**Chianti Classico** ~ Castello di Querceto ~ Toscana ~ Italia ~ 75
**Cannonau di Sardegna** ~ Sella & Mosca ~ Sardegna ~ Italia ~ 65
**L’Aardi Dolcetto D’ Acqui** ~ Banfi ~ Piedmont ~ Italia ~ 60

Food

**Chocolate Covered Strawberries** 6~12 ~ 18~36
**Individual Chocolate Lava Cake** ~ 12
**A Dozen Assorted Chocolate Truffles** ~ 24
**Selection of Mini Desserts & Pastries** ~ 36
**Seasonal Whole Fruit** ~ 27
**Seasonal Sliced Fruit Platter** ~ 15
**Chef Selected Cheese & Charcuterie** ~ 32
**Trio of Nuts, Dried Fruit & Chocolate** ~ 12
**Cookies & Milk** ~ 16

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