

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

G/B

Prosecco, Jeio, Veneto, IT, NV

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***Steak Tartare**

smoked egg yolk, sunchoke, grilled
sourdough 24

Yellowfin Tuna Tartare

sorrento lemon, basil,
crispy rice 30

Octopus Carpaccio

garlic aioli, green olives,
fingerling potatoes 28

Hamachi Crudo

plum, fennel, sesame 28

*Insalata***Gem**

romano beans,
goat cheese, radish 23

Caesar (v)

garlic breadcrumbs,
parmigiano, tahini 22

Tuscan Kale (v)

snap peas, fennel, currants,
walnuts, ricotta salata 24

Burrata

heirloom tomato,
stone fruit, escarole 25

ADD

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

*Antipasti***Grilled Sourdough (v)**

whipped ricotta,
marinated tomato, honey 12

Fritto Misto

calamari, rock shrimp,
zucchini, lemon aioli 26

Meatballs

ricotta, fonduta di parmigiano,
crostini 23

House-Made Focaccia (v)

taggiasca olive, sicilian oregano,
whipped ricotta 12

Prosciutto di San Daniele

hand-sliced prosciutto aged 13 months,
gnocco fritto, caciocavallo, lemon 32



(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 apertivo, 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

Assorted Tea by Harney & Sons 6

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

Beach Bum Juice by Loop 14

pineapple, apple, ginger, tumeric

Deep Green Juice by Loop 14

*cucumber, celery, spinach,
kale, lemon, ginger*

Orange Juice 8

Grapefruit Juice 8





Primi

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

Agnolotti
local sweet corn, chanterelle
mushrooms, pecorino toscano 32

Potato Gnocchi
san marzano tomato, guanciale,
pecorino romano 30

Bucatini
maine lobster, roasted tomato,
calabrian chili butter 52

Rigatoni Arrabiata *(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

