

## BAR MENU



# APERITIVI

## Lemon Spritz

*Malfy Limone gin, Limoncello, Nardini Acqua di Cedro, Baladin Cedrata, Lemon, Prosecco*

*Bright, tart, effervescent spritz.*

26

## Bergamotto Tonic

*Italicus Rosolio di Bergamotto, Carpano Bianco Vermouth, Baladin Tonic Al Fieno*

*Bergamot, citron, floral aperitif.*

24

## Sangue Morlacco Sour

*Luxardo Sour Cherry Gin, Sangue Morlacco Liqueur, Barolo Chinato, Honey, Lemon, Peychaud's Bitters, Egg White*

*A gin sour with layers of Italian cherry.*

28

## Rabarbaro Spritz

*Zucca Amaro Rabarbaro, Capelletti Amaro Sfumato Rabarbaro, Baladin Spuma Nera, Prosecco/ Lambrusco*

*A bold spritz, combining deep flavors of rhubarb and berries.*

26

## Mediterranean Sunset

*Malfy Arancia Gin, Blood Orange, Pomegranate, Lime*

*Full-flavored combination of fresh blood orange and pomegranate.*

26

## Francesca Spritz

*Bourbon, St. George California Reserve Apple Brandy, Liquore Strega, Ginger, Lemon, Baladin MelaZen*

*Apple ginger spritz with bourbon & a hint of saffron.*

28

# SECONDI

## Amalfi Martini

*Belvedere Organic Vodka, St. George Aqua  
Perfecta, L.N. Mattei Cap Corse Blanc*

*A light, refreshing lemon-basil vodka martini.*

26

## Tuscan Martini

*Alessio Dry Vermouth, Luxardo Dry Gin,  
Anise, Olive Oil*

*Traditional flavors of Tuscany in a classic Martini twist.*

26

## Negroni Classico di Baldi

*Malfy Gin Originale, St. George Bruto  
Americano, Alessio Rosso Vermouth*

*Classic Negroni, replicating the flavors of vintage ingredients.*

26

## Negroni Blanco

*Chamucos Diablo Blanco Tequila, Luxardo  
Bitter Bianco, Alessio Bianco Vermouth*

*Herbal, spicy notes of overproof tequila in a White Negroni.*

26

## Oaxacan Negroni

*Banhez Ensemble Mezcal, Nardini Amaro,  
Cocchi Dopo Teatro Vermouth Amaro*

*Smoky, dark amaro-based version of the classic Negroni.*

28

## Baldi Manhattan

*Punt E Mes, Russell's Reserve Single Barrel  
Rye, Nux Alpina Nocino, Angostura &  
Bogart's Bitters*

*Italian-inspired version of the classic, showcasing the intensity of Punt E*

*Mes vermouth and traditional walnut amaro.*

28



# ANALCOLICI

## Limone Selvatico

*Baladin Cedrata, Chamomile, Honey, Lemon*

*A calming, effervescent lemon spritz.*

19

## Tonica all'Uva e Salvia

*White Grape, Baladin Tonica al Fumo,  
Sage, Citrus*

*Grape & Sage Tonic.*

18

## Arise & Shine Shakerato

*Aplos Arise, Lyre's Coffee Originale,  
Espresso, Ginger*

*A spirit-free Espresso Martini, featuring ginger and adaptogens.*

24

## Negroni Analcolico

*AMASS Riverine, Lyre's Italian Orange,  
Lyre's Aperitif Rosso*

*All of the flavor, none of the side effects.*

24

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert our staff to any allergies.*

*A 20% automatic gratuity will be added for parties of six or more. This gratuity is distributed in full to the service team providing service to your table and is not retained by the hotel.*



# WINE BY THE GLASS

## CHAMPAGNE & SPARKLING

'Dom Perignon'

*Épernay, Champagne, France*

95

Veuve Clicquot 'Yellow Label'

*Reims, Champagne, France NV*

38

Laurent-Perrier 'Cuvée Rosé'

*Tours-sur-Marne, Champagne, France NV*

54

Ruinart

*Blanc de Blancs Reims, Champagne, France NV*

56

Bele Casel

*Extra Dry Asolo Prosecco Superiore DOCG*

*Veneto, Italy NV*

24

Cleto Chiarli 'Vigneto Cialdini'

*Vecchia Modena Nero Lambrusco Grasparossa*

*di Castelvetro DOCG Emilia-Romagna, Italy*

2024

25

## WHITE

Livio Felluga Pinot Grigio

*Colli Orientali del Friuli, Italy 2023*

24

Antinori Tenuta Guado al Tasso Vermentino

*Bolgheri DOC 2024*

26

La Scolca 'Black Label'

*Gavi di Gavi DOCG 2024*

36

Antinori Castello della Sala  
'Conte della Vipera'  
*Sauvignon Blanc, Umbria IGT 2024*  
29

Vie di Romans Chardonnay  
*Fruili Isonzo 2022*  
35

## RED

La Spinetta 'Vigneto Gallina'  
*Barbera d'Alba DOC 2023*  
42

Damilano 'Lecinquevigne'  
*Barolo DOCG 2021*  
36

Tenuta Tignanello 'Marchese Antinori'  
*Chianti classico Riserva DOCG 2022*  
41

Gaja Ca'Marcanda 'Promis'  
*Toscana IGP Tuscany, Italy 2022*  
40

Ornellaia 'Le Serre Nuove dell'Ornellaia'  
*DOC 2023*  
45

## BEER BY THE BOTTLE

Peroni Nastro Azzurro - 12

Menabrea Ambrata Lager - 12

Baladin Nazionale Blonde Ale - 17

Baladin L'Ippa IPA - 17

Baladin Sidro Cider - 17

Chimay 'Premiere' Red Label Trappist - 19

Baladin Botanic Non-Alcoholic - 17

# BAR MENU

## e baldi's Unique Thin Crispy Crust Pizza

*Margherita or Sapore di tartufo*

32

## Bruschetta

*Tomato, basil, garlic*

26

## Lightly Fried Shiitake Mushrooms

*With pecorino tartufato*

34

## Piccolo Grand Fritto Misto

*Calamari, shrimps, cod*

39

## Sliced Artichokes

*Fennel, mild pecorino*

36

## La Contadina Chopped

*Salanova, radicchio, curly endive, red cabbage, tomatoes,*

*ceci, salame, provolone*

38

## Paccheri Pomodoro e Basilico

40

## Sweet Corn Tortellini

*Mascarpone, truffle butter*

45

## Cavatelli alla Parmigiana

*Roasted eggplant, tomato*

43

## Grilled Dover Sole

*With a lemon and caper sauce*

120

## New York Strip

*Double R Ranch, Washington*

84