

## FOR THE TABLE

### CHARCUTERIE BOARD | 26

*Chef's hand selected shaved cured meats and artisanal craft cheeses*

## SALAD

### PEAR HEAVEN | 17

*Spring mix, fresh pear, candied walnuts, cranberries, creamy gorgonzola, balsamic vinaigrette*

### VERY BERRY | 16

*Spinach, blueberry, raspberry, red onion, feta almond, raspberry vinaigrette (Add Chicken \$5)*

### BEET PARADISE | 17

*Roasted beets, fresh oranges, arugula, pistachio red onion, balsamic dressing, on a bed of Truffle ricotta and mint pesto*

## PANINI

### CAPRESE PANINI | 16

*Mozzarella, pesto, tomato, basil*

### CHEF'S CUT MEAT PANINI | 17

*Italian cured meat, mozzarella*

### CHICKEN PESTO PANINI | 16

*Chicken, pesto, sun dried tomato, mozzarella*

## PLATES

### MEDITERRANEAN OMELET | 17

*Eggs, spinach, cherry tomato, feta cheese. Served with roasted potatoes & toast.*

### WAFFLE BENEDICT | 17

*Choice of salmon or prosciutto. Gold waffle, mozzarella, spinach, tomato, pink hollandaise sauce, poached eggs. Served with potatoes*

### WASHINGTON BREAKFAST | 17

*Two eggs any style, choice of bacon or sausage, roasted potatoes, side salad & toast*

## HOT COFFEE

10 OZ | \$4- 16 OZ | \$5

AMERICANO

CAPPUCCINO

ESPRESSO

DOUBLE ESPRESSO

LATTE

MACCHIATO

TEA

HOT CHOCOLATE

## ICED COFFEE

10 OZ | \$4- 16 OZ | \$5

AMERICANO

LATTE

MOCHA

CHOCOLATE MILK

## FRAPPE

10 OZ | \$5.50- 16 OZ | 6.75

PEACHY GREEN TEA

STRAWBERRY  
CHEESECAKE

VANILLA BEAN

DULCE DE LECHE  
MARSHMALLOW

COOKIES & CREAM

## TOAST

### GORGONZOLA PEAR | 17

*Sourdough bread, creamy gorgonzola, pear, pistachios, olive oil, balsamic reduction*

### BURRATA | 19

*Como white rustic,, whipped burrata, sautéed cherry tomato, garlic, basil, olive oil, balsamic reduction*

### ROASTED PEPPER | 17

*Sourdough, hummus, roasted bell peppers, olive oil, mini greens, pickled onion*

### SALMON | 19

*Rye, smoked salmon, poached egg, red onion, capers, cherry tomato, avocado, cucumber, olive oil, pickled onion*

## DOLCE

### CHOCOLATE HAZELNUT PANCAKE | 17

*Pancakes topped with hazelnut chocolate sauce, seasonal berries, maple syrup & whipped cream*

### PINK PANCAKE | 17

*6 pancakes, pink condensed milk sauce, seasonal berries, maple syrup*

### DOLCE WAFFLE | 16

*Waffle, raspberry, strawberry in pink yogurt sauce*

### NUTELLA CROISSANT | 10

*Nutella, berries*

### LARGE GELATO CROISSANT | 12

*Any Flavor gelato, croissant and toppings*

let's  
drink

## SIGNATURE COFFEE

10 OZ | 5.50 / 16 OZ | 6.75

### TIRAMISU LATTE

*Tiramisu syrup, ice cream, milk, espresso*

### CARAMEL COOKIE CRUNCH MOCHA

*Caramel, chocolate, espresso, milk, cookie dough syrup*

### CHERRY BLOSSOM ROSE LATTE

*Beet root powder, rose syrup, milk, espresso, rose petals, whipped cream*

### SNICKERS LATTE

*Caramel, chocolate, espresso, peanut butter syrup, milk, topped with sneakers*

### PINK ME A LATTE

*Espresso, beet root, pump of vanilla*

## TEA BOX & KETTLE

2 TEAS \$9.50 | 4 TEAS \$14

ROSE TEA

POMEGRANATE

PEACH TEA

PEACH/PASSION FRUIT

EARL GREY

RASPBERRY

MINT

APRICOT

LAVENDER TEA

ENGLISH BREAKFAST

STRAWBERRY

CHAMOMILE

## SODA & WATER

COKE | 4.50

PELLEGRINO | 4.50

SPRITE | 4.50

PELLEGRINO BOTTLE | 9.50

let's  
eat

DC  
Yolce Chianti  
PASTICCERIA

# Wine Not?

## MINI BUBBLES

LALUCA PROSECCO NV & ROSE 2022 \$12

BY THE GLASS | BY THE BOTTLE

| 12

## WHITE

CARL GRAFF GRAACHER HIMMELREICH RIESLING SPATLESE 2021

13 | 42

LA GIUSTINIANA GAVI LUGARARA 2021

12 | 37

ALVERDI PINOT GRIGIO 2022

| 25

L'ECOLE NO 41 CHENIN BLANC YAKIMA VALLEY 2022

13 | 42

## ROSE

MONTEGROSSI ROSATO OF SANGIOVESE 2022

13 | 37

## RED

BLACK MAGNOLIA PINOT NOIR 2021

13 | 42

CARPINETO DOGAJOLO ROSSO 2020

12 | 36

RUCA MALEN CAPITULO 1: MALBEC 2021

12 | 36

FORGERON ZINFANDEL HORSE HEAVEN HILLS 2019

13 | 42

## PORT

SMITH WOODHOUSE LODGE RESERVE PORT

10 |

## SPARKLING

A SPINETTA MOSCATO D'ASTI BIANCOSPINO 2022

| 29

ANTICA FRATTA FRANCIACORTA BRUT DOCG NV

| 63

TENUTA COL SANDAGO WILDBACHER BRUT ROSE 2020

| 57

STEPHANE COQUILLETTE CARTE D'OR 1ER CRU NV

| 57

ANDRE CLOUET CHAMPAGNE BRUT GRANDE RESERVE NV

| 58

TURGY BLANC DE BLANCS GRAND CRU BRUT RESERVE SELECTION (100% CHARDONNAY) NV

| 61

LLOPART BRUT RESERVA ROSE 2019

| 34

## COCKTAILS

BERRY BLISS MARTINI | 14

Absolute Raspberry, Cointreau, Chambord, Lemon Sour, Sugar Rim,  
Fresh Raspberries

ESPRESSO MARTINI | 15

Absolute Vanilla, Kahlua, Espresso, Sprinkle of Ground Espresso

THE AMALFI - LEMON DROP | 14

Deep Eddy Lemon Vodka, Cointreau, Lemon Sour, Sugar Rim, Slice of  
Lemon

PARISIAN NEGRONI | 14

Hennessy, Sweet Vermouth, Campari, Twisted Orange Peel

PISTACHIO MARTINI | 14

Almond Liqueur, Irish Cream, Blue Curacao, Pistachio

SHADES OF PINK | 15

Empress Elderflower Rose Gin, Simple Syrup, Fresh Lemon Juice,  
Floral Garnish

TIFFANY DIAMOND MARGARITA | 15

Tequila Blanco, Blue Curacao, Simple Syrup, Lime Juice, Salted Rim

PURPLE RAIN | 15

Tito's Vodka, Blue Curacao, Grenadine, Cranberry & Pineapple Juice,  
Lemon + Floral Garnish

## MIMOSAS

CLASSIC MIMOSA | 9

INFUSED MIMOSA  
(CHOICE OF FLAVOR) | 11

TIFFANY MIMOSA | 12

PEACH BELLINI | 12

## BEER

CORONA | 7

MAC & JACK | 7

STELLA | 7

PERONI | 7

