

# IN-ROOM DINING

8am-11am | Ext. 0

## BREAKFAST

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|  |    |
|--|----|
| fruit salad, seasonal selection <i>pb/gf</i>           | 12 |
| yogurt, natural or coconut, granola, berries <i>pb</i> | 12 |
| acai bowl, goji berries, coconut <i>pb</i>             | 14 |

## EGGS

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|  |    |
|--|----|
| “welcome back” breakfast burrito, scrambled eggs, cheddar, pico de gallo | 5  |
| eggs any style, toast <i>v</i>   | 8  |
| egg white omelette, spinach & toast <i>v</i>                             | 14 |
| avocado on toast, poached eggs, chili <i>v</i>                           | 16 |
| smoked salmon & scrambled egg, sourdough                                 | 16 |

## BREAKFAST SIDES

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|                |   |                 |   |               |   |
|----------------|---|-----------------|---|---------------|---|
| toast          | 4 | mushrooms       | 4 | pork sausage  | 6 |
| hash browns    | 4 | spinach         | 4 | avocado       | 6 |
| charred tomato | 4 | applewood bacon | 6 | smoked salmon | 6 |

## LA COLOMBE 9

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brazilian cold brew - bold & rich with notes of cocoa  
draft latte - reduced fat milk, cold pressed coffee, light cane sugar  
mocha draft latte - reduced fat milk, cold pressed coffee, cocoa  
draft latte with oat milk - cold pressed coffee, light cane sugar

*pb* plant-based   *v* vegetarian   *gf* gluten-free

please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. consumption of carpaccio, tartare, raw or undercooked seafood, shellfish, poultry, meat or eggs may increase your risk of contracting a foodborne illness | gluten free bread, pasta and pizza available on request.

# IN-ROOM DINING

## ALL DAY

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### CICCHETTI

- baked gnocchi romana, gorgonzola v 12
- meatballs, tomato sauce, basil 16
- whipped ricotta, truffle honey, crostini v 18

### APPETIZERS

- burrata, cherry tomato, basil v/gf 16
- calamari fritti, lemon, chili, aioli 18
- grilled octopus, lemon, capers & olives gf 22

### CARPACCIO & TARTARE

- beef tartare, black truffle, quail egg 20
- ahi tuna tartare, avocado, chili, mint gf 22

### SALADS

- butter lettuce, avocado, sherry vinaigrette pb/gf 16
- tuscan kale, avocado, apple, radish pb/gf 18
- chopped salad, chicken, cheddar, bacon, egg gf 20

### PIZZA

- buffalo mozzarella, tomato, oregano v 20
- impossible sausage pizza, artichoke, rucola pb 22
- spicy salami, mozzarella, mushroom 22
- truffle, goat cheese, zucchini blossom v 38

### PASTA

- gemelli, kale pesto, peas, rice "bacon" pb 22
- rigatoni bolognese 24
- agnolotti del plin, truffle & parmesan 36
- spaghetti, maine lobster, chili & basil 44

### WOOD & CHARCOAL

- eggplant parmigiana, wild arugula v 16
- chicken paillard, arugula, tomato gf 25
- king salmon, broccolini, castelvetrano, pesto gf 32
- branzino, spinach, tomato & olives gf 38
- filet mignon, potatoes, mushroom sauce gf 44

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## SIDES 8

- sautéed spinach      mixed green leaves      arugula & parmesan      broccolini &
- rosemary potatoes      fries      sweet potato fries      parmesan

### KIDS 12

- mac & cheese v
- chicken fingers & fries
- spaghetti meatballs

### DESSERTS 12

- key lime pie v
- tiramisu v
- chocolate pot, coconut cream pb/gf

11:30 am-9pm | Ext. 0

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## HOUSE TONIC 17

**EASTERN STANDARD**  
42 Below or Bombay Sapphire,  
cucumber, mint, lime

**SOHO MULE**  
42 Below, ginger,  
lime, soda

**PICANTE DE LA CASA**  
Cazadores Reposado  
chili, cilantro, lime, agave

## SIGNATURE COCKTAILS 17

**ISLAND NEGRONI**  
Banks 5 rum, Lady A, Cocchi Rosa  
apertivo, Campari

**TUSCAN DAIQUIRI**  
Martini Bianco, Nonino Grappa  
Chardonnay, House orange, grapefruit

**SPICED PEAR SPRITZ**  
Amass Vodka, St George Spiced Pear,  
ginger ale

## CHAMPAGNE & SPARKLING

|                                |        |
|--------------------------------|--------|
| Prosecco Tasi                  | 14/56  |
| Prosecco Victoria rosé         | 14/56  |
| Moët & Chandon Brut NV         | 23/95  |
| Veuve Clicquot Yellow label NV | 28/110 |

## ROSE

|                                    |       |
|------------------------------------|-------|
| Lady A, Provence IGP 18            | 14/56 |
| Domaine Du Cagueloup, Bandol 18    | 20/80 |
| Domaines Ott, Côtes de Provence 17 | 99    |

## WHITE

|  |       |
|--|-------|
| Pinot Grigio, 'La Corte Del Pozzo', Veneto 18  | 13/52 |
| Falanghina, De Falco, Beneventano 18           | 14/56 |
| Sauv Blanc, Framingham, Marlborough 17         | 15/60 |
| Vermentino di Gallura, Sardinia, Italy 18      | 16/64 |
| Chardonnay, 'La Patareina Ciaplen, Piedmont 16 | 18/72 |
| Sancerre, 'Raimbault- Pineau', France 18       | 20/80 |

## RED

|  |       |
|--|-------|
| Nero d'Avola, Gorghi Tondi, Sicily 18                | 13/52 |
| Malbec, Las Perdices, Mendoza 17                     | 15/60 |
| Pinot Noir, Wilamette Valley, OR 16                  | 16/64 |
| Valpolicella Ripasso, 'La Corte Del Pozzo', Italy 17 | 17/68 |
| Tua Rita, Rosso Dei Notri, Tuscany 17                | 18/72 |
| Cab Sauvignon, One Stone Paso Robles 17              | 18/72 |

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