

COCKTAILS

Paco's Red Sangria 14
 Limoncello Martini 15
 Limoncello, Vodka, Triple Sec
 Italian White Peach Bellini 15
 White Peach Purée, Prosecco

BEER

Peroni, Italy 10
 Brooklyn Lager 10
 Lagunitas Pils 10

WITHOUT ALCOHOL

Lucretia Orange and Elderflower Spritzer 9
 Ruby Rodin Paco's Sorrel Spritzer 9

Petrie Court Café

FOR THE TABLE

Marinated Olives 5
 Kettle Chips 4
 Chicken Liver Mousse 13
 Figs, Pistachios, Crostini
 Local Artisanal Cheese Plate 17
 Selection of Three Local & Imported Cheeses with Traditional Accompaniments

FIRST

Zuppa di Zucca 11
 Autumn Squash, Vincotto, Pistachio
 Charred Onion Soup 11
 Emmental Crostini, Sherry, Parsley
 Baby Kale Salad 11
 Fuji Apples, Walnuts, Red Wine Vinaigrette, Parmesan
 Children's Pasta 13
For Guests Twelve and Under
 Butter & Parmesan

MAIN

French Dip Sandwich 21
 Toasted Baguette, Natural Jus
 Coddled Egg 21
 Fregola, Wild Mushrooms, Sangiovese Wine, Brussels Sprouts
 Chicken Pot Pie 23
 Peas, Fall Vegetables, Pulled Chicken
 Torchio Pasta 25
 House-Made, Pork Bolognese, Broccoli Rabe, Calabrian Chile
 Salmon 25
 Lacinato Kale, Castelvetro

DESSERTS

Chocolate Blackout Cake 10.50
 Salted Chocolate Cream Filling With Cappuccino Ice Cream 11.50
 Caramel Apple Tatin 10.50
 Vanilla Ice Cream
 Spiced Pumpkin Torte 10.50
 Cream Cheese Filling With Seasonal Sorbet 11.50
 Gelato or Sorbet 10.50
 Ask for today's selections
 Hot Fudge Brownie Sundae 12.50
 Vanilla Bean Ice Cream

COFFEE

Coffee 4.25
 Espresso 4.75
 Double Espresso 5.50
 Cappuccino or Latte 5.50

TEA

Harney And Sons Tea 4.75
 English Breakfast, Earl Grey, Darjeeling, Peppermint, Hot Cinnamon Spice, Chamomile, Organic Green, Japanese Sencha, Decaf Ceylon

PRIX FIXE

Two Courses 29 / Three Courses 36 / Add A Glass Of Wine 12

Exhibition on View: November 13, 2017–February 12, 2018
The Tisch Galleries, Gallery 899, 2nd floor

In honor of this extraordinary exhibition, our Chefs have crafted a menu inspired by the exhibition which pays homage to the Italian heritage of the artist.

WINE PAIRINGS

Torricino, Fiano di Avellino, Campania, Italy 2015
 Prodigio, Nero d'Avola, Sicily, Italy 2014

MICHELANGELO
 DIVINE
 DRAFTSMAN &
 DESIGNER

FIRST


Zuppa di Zucca
 Autumn Squash, Vincotto, Pistachio
 Baby Kale Salad
 Fuji Apples, Walnuts, Red Wine Vinaigrette, Parmesan
 Chicken Liver Mousse
 Figs, Pistachios, Crostini

SECOND

Salmon
 Lacinato Kale, Castelvetro
 Olives, Treviso, Beluga Lentils
 Torchio Pasta
 House-Made, Pork Bolognese, Broccoli Rabe, Calabrian Chile
 Coddled Egg
 Fregola, Wild Mushrooms, Sangiovese Wine, Brussels Sprouts

THIRD

Chocolate Blackout Cake
 Salted Chocolate Cream Filling
 Gelato or Sorbet
 Ask your server for today's house-made selections

				
HIGH TEA	27 Per Person			
With a Glass of Prosecco	36 Per Person			
Available 2:00-4:00 Daily				
Tea Sandwiches				
Green Apple and Walnut on Whole Wheat				
Membrillo and Manchego Cheese on Brioche				
Radish, Watercress and Sea Salt Butter on Pumpernickel				
Croque-Monsieur				
Miniature Sweets and Preserves				
Currant Scones, Fruit Tartlets, Petits Fours				
Lemon Curd Tarts, Apricot and Raspberry Preserves				
SELECTION OF HARNEY & SONS TEA				
Black Teas				
Assam Full Bodied with Briskness and Malt				
Earl Grey Medium Bodied with Bergamot from Italy				
Darjeeling Medium Bodied with a Bright and Fruity Aroma				
Cinnamon Spice Cinnamon Blend and Orange Peel				
English Breakfast Bright, Full Bodied, and Invigorating				
Decaffeinated Ceylon Strong Citrus Notes				
Green Teas				
Organic Green Bright and Clean with Citrus and Ginkgo				
Japanese Sencha Delicate and Clean Green Tea				
Dragon Pearl Jasmine Medium Bodied and Floral				
Tisane And Herbal Infusions				
Peppermint Brisk Tea with a Lively Aroma and Crisp Flavor				
Mint Verbena Refreshing Flavor with Subtle Hints of Lemon				
Chamomile Strong, Fresh Body with a Hint of Green Apple				
SPARKLING				
Prosecco, Brut		15		59
Tullia, Veneto, Italy NV				
Champagne		22		90
Tassin Brut, Loches-sur-Ource, Aube, France NV				
Lambrusco		14		55
Medici Ermete, Emilia-Romagna, Italy NV				
WHITE				
Chenin Blanc		14	19	55
Badenhorst "Secateurs", 2016, Swartland, South Africa				
Chardonnay		14	19	55
Red Tail Ridge, 2016, Finger Lakes, New York				
Sauvignon Blanc		15	21	59
Wither Hills, 2016, Marlborough, New Zealand				
Grüner Veltliner		15	21	59
Gustav, 2015, Niederösterreich, Austria				
RED				
Pinot Noir		14	20	55
Anne de Joyeuse "Camas", 2015, Languedoc-Roussillon, France				
Barbera D'Asti		14	20	55
Forteto della Luja "Mon Ross", 2014, Piedmont, Italy				
Dolcetto d'Alba		15	21	59
Gianfranco Bovio "Dabbene", 2016, Piedmont, Italy				
Cabernet Sauvignon		15	21	59
Sean Minor "4B", 2016, Paso Robles, Napa Valley, California				

Michelangelo: Divine Draftsman and Designer
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