



## COCKTAILS

### SPIRIT BIRD 18

Basil infused tequila, pineapple purée, hibiscus, lime juice, agave

### ESPRESSO MARTINI 20

Vodka, amaro montenegro, espresso, agave

### BITTERSWEET SYMPHONY 18

Thyme infused gin, blueberry syrup, egg white, lime juice

### GOLDEN HOUR 18

(low-% ABV) Vodka, Fabbri yuzu calamansi syrup, lime juice, club soda

### BODY LANGUAGE ABV 16

0% Pathfinder, date molasses, lemon, rose water

### VIVA AMOR 18

Vodka, pomegranate molasses, lemon juice, agave, orange blossom

## SPRITZ

### CLASSICO

Aperol, prosecco, club soda 14

### THE HUGO

Prosecco, St Germain, club soda 16

### NERUDA

NECTAR Cava, limoncello, club soda 16

### SUNRISE

ABV 0% Pathfinder, lemon juice, club soda 14

## NEGRONI

### CLASSICO

Gin, Campari, sweet vermouth, bitters 18

### SBAGLIATO

Chinato, sweet vermouth, Prosecco 16

### AMERICANO

Select, sweet vermouth, soda 16

### MEZCAL

Mezcal, Campari, sweet vermouth, bitters 18

### MONTEGRONI

Gin, Amaro Montenegro, sweet vermouth 18

### WHITE

Gin, Suze liqueur, Luxardo 18

### PHONY ABV

0% Non-alcoholic negroni 14

## ABOUT OUR PRODUCTS

We create dishes inspired by our commitment to sustainability and quality. We source locally most of our organic produce and use sustainable fish and eggs along with premium imported Italian ingredients. Our kitchen remains entirely free of GMOs, canola oil, and soy based products.

## HAPPY HOUR

SUNDAY - THURSDAY 4 - 7 PM

### APERITIVO BOARD

+

1 DRINK

**\$25**

### PROSECCO

WINE

### SPRITZ CLASSICO

**\$10**

## SPARKLING

### PROSECCO BRUT 15/67

Zardetto, NV, Veneto

### FRANCIACORTA EXTRA BRUT 21/95

DOCG, "Animante", Barone Pizzini, NV, Lombardia

## WHITE

### LUGANA, DOC

"San Benedetto", Zenato, 2023, Veneto 16/64

### SAUVIGNON BLEND

"San Vincenzo", Anselmi, 2022, Veneto 17/68

### CATARATTO, DOC

cantine Valso, 2023, Sicilia 17/68

### RUBICONE BIANCO, IGT

Azienda Agricola San Valentino, 2024, Romagna 16/64

### FALANGHINA, DOC

Feudi Di San Gregorio, 2023, Campania 15/60

## RED

### BARBERA D'ASTI, DOCG

"Mioliera", Mura Mura, 2020, Piemonte 18/72

### PINOT NERO, IGT

Pievasciata, 2023, Toscana 17/68

### NEBBIOLO, DOC

Luigi Einaudi, 2023, Piemonte 18/72

### MONTEPULCIANO D'ABRUZZO, DOC,

"Cadetto", Podere Castorani, 2022, Abruzzo 16/64

### SANGIOVESE, IGT

"Il Brusco", Fattoria dei Barbi, 2023, Toscana 16/64

## BEER

Peroni 8 Smuttynose IPA 9

## SOFT DRINKS

Lemon Soda 5

Blood Orange Soda 5

Ginger Ale 5 Coke/Diet coke 5.5

TRAVELERS POETS  
& FRIENDS

@TRAVELERSPOETSANDFRIENDS

# DINNER

5pm - 10 pm

## SMALL PLATES

### SALUMI & FORMAGGI

Salumi And Cheese Board 29

### MEATBALLS

Beef And Pork Meatballs, Tomato Sauce, Parmigiano Reggiano (3 Pieces) 19

### CALAMARI FRITTI

Fried Local Calamari, with tartara sauce 20

### ASPARAGUS TOAST

Grilled asparagus, burrata, pistachio 21 (V)

### ARANCINI

Peas, saffron and mozzarella rice balls with marinara sauce 16 (V)

## SALADS

with grilled chicken +6  
salmon +7 shrimp +7  
avocado +4

### CAESAR

Gem lettuce, caesar dressing, croutons, Grana Padano 19 (V)

### SPRING

Farro, snap peas, asparagus, arugula, mayer lemon dressing, pecorino 19 (V)

### MARKET

Chef'S Selection From Union Square Farmers Market, Manodori Balsamic 21 (GF) (V)

### FENNEL

Blood orange, taggiasca olives, ricotta salata 18 (GF) (V)

## PASTA

All our pasta is made daily in house.  
Gluten-free pasta is available upon request +3

### SPAGHETTI POMODORO

Spaghetti, San Marzano Tomatoes, EVOO & Basil 21 (V)  
Add Burrata +4 Add Meatballs +6

### BUCATINI CACIO E PEPE

Housemade bucatini, Pecorino Romano, fresh black pepper 23 (V)

### PAPPARDELLE BOLOGNESE

Pappardelle, Beef & Pork Bolognese, Parmigiano Reggiano 23

### RIGATONI PISTACCHIO

Rigatoni, Homemade Pistacchio Pesto, Confit Garlic 24 (V)

## PESCE E CARNE

### BRANZINO AL LIMONE

Mediterranean seabass, lemon butter sauce, salmoriglio 31 (GF)

### BEEF BURGER

Brioche bun, caramelized onion, cheddar cheese, fries 22  
add bacon +4

### SCALLOPS

Seared scallops, sweet pea puree, pancetta 34 (GF)

### CHICKEN MILANESE

Arugula, cherry tomatoes, balsamico 29

## VERDURE

### GRILLED ASPARAGUS

Lemon dressing, Grana Padano, EVO 18 (GF) (V)

### CRISPY FINGERLING

Confit Garlic, Aioli 15 (GF) (V)

### BLOOMSDALE SPINACH

Sauted spinach, pinenuts, golden raisins 16 (GF) (V)

### HEIRLOOM CARROTS

Green herbs dressing, hazelnut 16 (GF) (V)



Gluten free (GF) (V) Vegetarian

Our fish and eggs are sustainably sourced, most of our produce is local and organic.

Our pantry is GMO, canola and soybean free.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies or dietary restrictions.