

DAL 2026

SORSO PROSECCO BAR

FRESH ORANGE JUICE · ESPRESSO · LIGHT CITRUS FOAM

ANTIPASTI

MARINATED OLIVES 7
CITRUS PEEL, ROSEMARY, PINK PEPPERCORN, OLIVE OIL

WARM ITALIAN CANDIED NUTS 8
PECAN, ALMOND, CASHEW

WHIPPED OLIVE RICOTTA MOUSSE GF 11
WARM FOCACCIA, SEA SALT, ROASTED TOMATOES, GARLIC

SMOKED TROUT MOUSSE GF 13
WARM FOCACCIA, BABY SWEET PEPPERS, DILL, LEMON

WHIPPED BLUE CHEESE MOUSSE GF 13
WARM FOCACCIA, HONEY, PECAN CRUMBLE

* TRIO OF MOUSSES 29

CRUDO & FREDDO

HOUSE-CURED GRAVLAX CARPACCIO GF 15
CITRUS PEEL, ROSEMARY, PINK PEPPERCORN, OLIVE OIL, JALAPEÑO , CORIANDER

BURRATA AL MIELE GF 16
BLACK TRUFFLE, ROSEMARY-INFUSED HONEY, OLIVE OIL, CRACKED PEPPER, ARUGULA

OLADKY WITH BLACK CAVIAR 68
CRÈME FRAÎCHE, CURED EGG YOLK, DILL

MLYNTSI WITH SALMON ROE 16
UKRAINIAN CREPES, CUCUMBER RIBBONS, CRÈME FRAÎCHE

MLYNTSI WITH HOUSE-CURED GRAVLAX 15
UKRAINIAN CREPES, CUCUMBER RIBBONS, CRÈME FRAÎCHE, DILL

FORMAGGI & SALUMI

ITALIAN CHEESE BOARD GF 11
SELECTION OF ITALIAN CHEESES, ROSEMARY-INFUSED HONEY · HOUSEMADE FOCACCIA

SALUMI BOARD GF 12
SELECTION OF ITALIAN CURED MEETS · HOUSEMADE FOCACCIA, FIG JAM

CHEESE & MEAT BOARD GF 21
SELECTION OF ITALIAN CHEESES & CURED MEATS FIG JAM, HOUSEMADE FOCACCIA

BASQUE PINTXOS TRIO GF 10
PIQUILLO PEPPERS & ANCHOVY, JAMÓN & GORDAL OLIVE, MANCHEGO, PEAR & FIG

BRUSCHETTE

CARAMELIZED ONION JAM BRUSCHETTA 9
WHIPPED RICOTTA, WARM ONION JAM, CHIVES

TRUFFLE EGG BRUSCHETTA 11
CREAMY EGGS, TRUFFLE PASTE, PARMESAN, CRACKED PEPPER

BRUSCHETTA WITH SMOKED TROUT MOUSSE 12
SMOKED TROUT MOUSSE, CUCUMBER RIBBONS, DILL

ZESTY SHRIMPS BRUSCHETTA 14
GRILLED SHRIMP, RICOTTA CREAM, CHERRY TOMATOES, ARUGULA, PARMESAN

* TRIO OF BRUSCHETTE - CHOOSE ANY 3 26

SOUPS

BORSHCH 14
UKRAINIAN BEET SOUP WITH MEAT-RICH AND VIBRANT, SERVED WITH SOUR CREAM AND WARM FOCACCIA

HOT PLATES

CARPATHIAN MUSHROOM ARANCINI 14
CRISPY MUSHROOM RISOTTO, PORCINI AIOLI

CRYSTAL FRIED CALAMARI 16
LIME ZEST, RED CURRY SPICE, THOUSAND ISLAND SAUCE

CRISPY GARLIC CHICKEN SKEWERS GF 15
GARLIC AIOLI, FURIKAKE

GARLIC BUTTER SHRIMP GF 16
CREAMY GARLIC BUTTER SAUCE, CHILI CRUNCH, WARM FOCACCIA

PATATE FRITTE 9
TRUFFLE PARMESAN, TRUFFLE AIOLI

PARMESAN CAULIFLOWER 10
ROASTED CAULIFLOWER, PARMESAN, LEMON

HALLOUMI & HONEY HOT BITES GF 13
GOLDEN HALLOUMI, HONEY, CHILI, FIG JAM, PISTACHIO

MLYNTSI WITH CHICKEN AND MUSHROOMS 14
TENDER UKRAINIAN CREPES, CARPATHIAN MUSHROOMS, BÉCHAMEL SAUCE

KYIV BUTTER POTATO CROQUETTES 11
GOLDEN POTATO CROQUETTES WITH DILL BUTTER CENTER, PORCINI AIOLI

TARTAS RÚSTICO

CARAMELIZED ONION & WINE-POACHED PEAR TART 11
FLAKY PASTRY TOPPED WITH SWEET CARAMELIZED ONIONS AND PEARS GENTLY POACHED IN RED WINE

CHICKEN & MUSHROOM TART 12
FLAKY PASTRY TOPPED WITH ROASTED CHICKEN, WILD MUSHROOMS, HERBS, PARMESAN

DESSERTS

UKRAINIAN SYRNYKY 14
GOLDEN FARM CHEESE PANCAKES SERVED WITH BERRY GEL, SOUR CREAM AND POWDERED SUGAR

VANILLA & BERRIES PANNA COTTA GF 11
SILKY VANILLA CREAM WITH BERRIES GEL, FRESH BERRIES AND TOASTED COCONUT

LIME CRUMBLE CAKE GF 10
TANGY KEY LIME CUSTARD, BUTTERY GRAHAM CRACKER CRUST AND LIME ZEST

STRAWBERRY MLYNTSI 13
DELICATE CREPES WITH HOUSEMADE STRAWBERRY JAM AND CREAM

GF GLUTEN-FREE OR GLUTEN-FREE OPTION AVAILABLE

PERFECT WITH A GLASS OF PROSECCO

DISHES INSPIRED BY UKRAINIAN FLAVORS AND TRADITIONS

EXECUTIVE CHEF OLEKSANDR TKALENKO | SOUS CHEF LIUDMYLA KOLCHEVSKA



DAL 2026

SORSO PROSECCO BAR

PROSECCO ON TAP - PERFECTLY CHILLED · ALWAYS FRESH · SUSTAINABLY SERVED

WINE SELECTION

SPARKLING

	6oz	bottle
SORSO PROSECCO ON TAP - FRIZZANTE BEST PROSECCO VALUE IN DC VENETO, ITALY LIGHT ITALIAN PROSECCO WITH GENTLE BUBBLES, SERVED STRAIGHT FROM THE TAP	11	27
MONTELVINI ASOLO PROSECCO SUPERIORE DOCG BRUT VENETO, ITALY ELEGANT PREMIUM PROSECCO WITH NOTES OF GREEN APPLE, CITRUS, AND WHITE FLOWERS.	15	58
VAL D'OCA PROSECCO DOC EXTRA DRY VENETO, ITALY FRESH AND LIVELY WITH PEAR, APPLE, AND DELICATE FLORAL NOTES.	13	48
LUCIEN ALBRECHT CRÉMANT D'ALSACE BRUT ALSACE, FRANCE CLASSIC FRENCH SPARKLING WINE WITH CITRUS, GREEN APPLE, AND BRIOCHE.	16	62
LUCIEN ALBRECHT CRÉMANT D'ALSACE BRUT ROSÉ ALSACE, FRANCE ELEGANT ROSÉ WITH DELICATE BUBBLES AND NOTES OF RASPBERRY AND STRAWBERRY.	16	62
BOMOND "SHAMPE ANGEL" BRUT ODESA REGION, UKRAINE CRISP UKRAINIAN SPARKLING WINE WITH NOTES OF GREEN APPLE AND CITRUS.	12	46
SHAMPE ANGEL ROSÉ BRUT ODESA REGION, UKRAINE FRESH ROSÉ BUBBLES WITH STRAWBERRY AND RED BERRY NOTES.	12	46
LYRE'S CLASSICO GRANDE SPARKLING (0%) ALCOHOL-FREE BUBBLES WITH BRIGHT CITRUS AND GREEN APPLE NOTES.	10	35
TI AMO MOSCATO ROSÉ LANGUEDOC, FRANCE SMOOTH CHARDONNAY WITH APPLE, PEAR, AND SOFT CITRUS NOTES.	12	46

ROSÉ

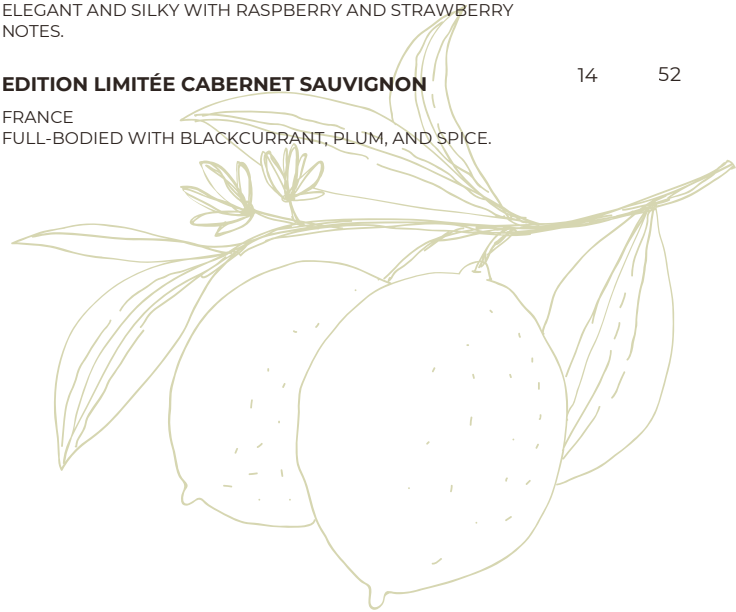
	6oz	bottle
MIKHO SAPERAVI ROSÉ 2020 KAKHETI, GEORGIA DRY ROSÉ WITH CHERRY, WILD BERRIES, AND SUBTLE SPICE.	12	45

WHITE

	6oz	bottle
LAKE HOUSE PINOT GRIGIO VENETO, ITALY CRISP AND REFRESHING WITH NOTES OF LEMON, GREEN APPLE, AND PEAR.	14	52
VIGNOBLES VELLAS CHARDONNAY 2023 LANGUEDOC, FRANCE SMOOTH CHARDONNAY WITH APPLE, PEAR, AND SOFT CITRUS NOTES.	12	46
LA JUNTA SAUVIGNON BLANC 2024 CURICÓ VALLEY, CHILE BRIGHT AND AROMATIC WITH CITRUS, LIME, AND TROPICAL FRUIT.	12	46
TVISHI WHITE WINE RACHA, GEORGIA NATURALLY SEMI-SWEET WITH HONEY, APRICOT, AND TROPICAL FRUIT NOTES.	13	48

RED

	6oz	bottle
CHIANTI 2019 - TORRE LOCA TUSCANY, ITALY CLASSIC CHIANTI WITH CHERRY, HERBS, AND EARTHY NOTES	14	52
ROSTURI 2020 DEALU MARE, ROMANIA RICH BLEND WITH BLACK CHERRY, BLACKBERRY, AND SPICE.	13	48
BEDFORD PINOT NOIR 2023 MONTEREY COUNTY, CALIFORNIA ELEGANT AND SILKY WITH RASPBERRY AND STRAWBERRY NOTES.	12	46
EDITION LIMITÉE CABERNET SAUVIGNON FRANCE FULL-BODIED WITH BLACKCURRANT, PLUM, AND SPICE.	14	52





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SORSO PROSECCO BAR

PROSECCO ON TAP - PERFECTLY CHILLED · ALWAYS FRESH · SUSTAINABLY SERVED

SORSO COCKTAILS

SIGNATURE COCKTAILS

HONEY YUZU SOUR 15
YUZU LIQUEUR · BOURBON · HONEY

KEY LIME PIE MARTINI 16
GIN · ROSE'S LIME · SIMPLE SYRUP · GRAHAM ESSENCE · HEAVY CREAM · LIME ZEST

BASIL FETA GIMLET 15
FETA-INFUSED CUCUMBER LEMON GIN · LEMON · HONEY SYRUP · BASIL · PINCH OF SALT

KYIV MULE 14
UKRAINIAN VODKA · FRESH LIME · WILDFLOWER HONEY · GINGER BEER · MINT

HOT HONEY PEACH MARGARITA 16
PEACH PURÉE · TEQUILA · COINTREAU · LIME · HOT HONEY · TAJÍN RIM

SMOKY SMASH 17
MEZCAL · LAMBRUSCO · ORANGE JUICE · GINGER BEER · CITRUS PEEL

BOURBON ITALIANO 15
BOURBON · AMARO AVERNA · APEROL · LEMON · MARASCHINO CHERRY

LYCHEE MARTINI 17
VODKA · LYCHEE · CRANBERRY · LEMON · SIMPLE SYRUP

ZERO PROOF COCKTAILS

SPICY ZEROJITO 11
MINT · JALAPEÑO · FRESH LIME · AGAVE · SPRITE

ZEPEROL SPRITZ 12
ZERO-PROOF APERITIVO · ALCOHOL-FREE SPARKLING · BITTERS · SODA · ORANGE · THYME

GOOD PRESS 13
COCONUT & EARL GREY CLARIFIED CORDIAL · JUNIPER · WARM SPICES

TO SHARE

LIMONCELLO SANGRIA 38
SAUVIGNON BLANC, LIMONCELLO, FRESH STRAWBERRIES, LEMON & SODA
SERVED AS A PITCHER

HOUSE-MADE LIMONCELLO 8/38
SERVED CHILLED WITH TWO SHOT GLASSES

SPRITZ

SORSO SPRITZ 15
APEROL · CHAMBORD · PROSECCO · SODA · FRESH RASPBERRIES

APEROL SPRITZ 15
APEROL · PROSECCO · SODA

LIMONCELLO SPRITZ 16
LIMONCELLO · PROSECCO · SODA · LEMON

HUGO SPRITZ 15
ELDERFLOWER · PROSECCO · SODA · FRESH RASPBERRIES

PINK DREAMS SPRITZ 15
TEQUILA BLANCO · TRIPLE SEC · STRAWBERRY PURÉE · LIME · PROSECCO

LYCHEE SPRITZ 17
LYCHEE LIQUEUR · PROSECCO · LEMON · CRANBERRY

BELLINI

PEACH BELLINI 14
PEACH PURÉE · PROSECCO

STRAWBERRY BELLINI 14
STRAWBERRY PURÉE · PROSECCO

BRUNCH DRINKS

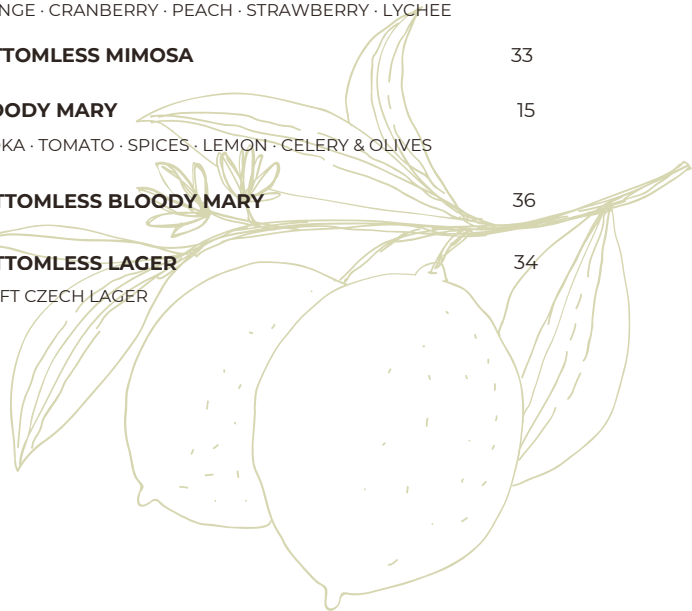
MIMOSA 13
PROSECCO WITH YOUR CHOICE OF JUICE
ORANGE · CRANBERRY · PEACH · STRAWBERRY · LYCHEE

BOTTOMLESS MIMOSA 33

BLOODY MARY 15
VODKA · TOMATO · SPICES · LEMON · CELERY & OLIVES

BOTTOMLESS BLOODY MARY 36

BOTTOMLESS LAGER 34
DRAFT CZECH LAGER



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SORSO PROSECCO BAR

SOULFUL PLATES INSPIRED BY ITALY, GENTLY TOUCHED BY UKRAINE

BEER

BAKALAR PREMIUM LAGER 7

CZECH REPUBLIC | 4.9% ABV | DRAFT

A CRISP CZECH LAGER WITH LIGHT MALT CHARACTER, GENTLE BITTERNESS, AND A CLEAN REFRESHING FINISH. SMOOTH, BALANCED, AND PERFECT FOR EASY DRINKING.

LVIVSKE LAGER 8

UKRAINE | 4.7% ABV

A CRISP AND REFRESHING EUROPEAN-STYLE LAGER WITH LIGHT MALT SWEETNESS AND A SMOOTH, CLEAN FINISH. EASY DRINKING AND REFRESHING.

LVIVSKE PORTER 8

UKRAINE | 8% ABV

A RICH DARK PORTER WITH NOTES OF ROASTED MALT, COFFEE, AND DARK CHOCOLATE. FULL-BODIED AND SMOOTH WITH A DEEP, WARMING FINISH.

NON-ALCOHOLIC

SPARKLING WATER 4/10

REFRESHING MINERAL SPARKLING WATER

PEPSI 5

DIET PEPSI 5

GINGER BEER 6

BOLD GINGER SPICE WITH LIGHT SWEETNESS

FRESH ORANGE JUICE 6

RED BULL 9

RED BULL SUGARFREE 9

COFFEE & TEA

ESPRESSO 4

RICH AND BOLD ITALIAN-STYLE ESPRESSO

AMERICANO 4.5

ESPRESSO WITH HOT WATER, SMOOTH AND BALANCED

CAPPUCCINO 5

ESPRESSO WITH STEAMED MILK AND SILKY FOAM

LATTE 5

ESPRESSO WITH STEAMED MILK, SOFT AND CREAMY

PINK DREAMS LATTE 6

ESPRESSO, STEAMED MILK, STRAWBERRY & VANILLA NOTES, NATURALLY PINK AND LIGHTLY SWEET

OAT MILK AVAILABLE UPON REQUEST 1

PERFECT AFTER DINNER OR ALONGSIDE AN **ESPRESSO MARTINI**

CAPUORANGE 6

FRESH ORANGE JUICE · ESPRESSO · LIGHT CITRUS FOAM

MATCHA LATTE 6

ESPRESSO WITH STEAMED MILK AND SILKY FOAM

STRAWBERRY MATCHA 7

MATCHA WITH STEAMED MILK AND STRAWBERRY NOTES, LIGHTLY SWEET AND NATURALLY REFRESHING

EARL GREY 4

ENGLISH BREAKFAST 4

JASMINE GREEN TEA 4

HERBAL INFUSION 4

NATURALLY CAFFEINE-FREE BLEND OF SOOTHING HERBS



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BRUNCH MENU

AVOCADO TOAST — 17

HOUSE FOCACCIA, SMASHED AVOCADO, LEMON, EXTRA VIRGIN OLIVE OIL, CHILI FLAKES, HERBS
SERVED WITH A FRESH SIDE SALAD & EGG

ENHANCE YOUR TOAST:
BURRATA +$5
BACON +$4
HALLOUMI +$4
GRAVLAX SALMON +$6

GRAVLAX SALMON SYRNYKY — 17

GOLDEN FARM CHEESE PANCAKES SERVED WITH GRAVLAX SALMON, FOREST MUSHROOM & CREAM SAUCE

CLASSIC SYRNYKY — 13

GOLDEN FARM CHEESE PANCAKES SERVED WITH BERRY GEL, SOUR CREAM AND POWDERED SUGAR

SHAKSHUKA — 16

TWO POACHED EGGS IN A RICH, SMOKY TOMATO SAUCE WITH VEGETABLES, SERVED WITH TOASTED HOUSE-MADE FOCACCIA

BACON DERUNY — 16

CRISPY POTATO PANCAKES, BACON, FRIED EGG, SOUR CREAM

DERUNY WITH GRAVLAX SALMON — 17

CRISPY POTATO PANCAKES, GRAVLAX SALMON, FRIED EGG, FOREST MUSHROOM CREAM

MLYNTSI WITH CHICKEN AND MUSHROOMS — 14

TENDER UKRAINIAN CREPES, CARPATHIAN MUSHROOMS, BÉCHAMEL SAUCE

BORSCHT — 14

UKRAINIAN TRADITIONAL BEET SOUP WITH BEEF, SERVED WITH GARLIC DILL FOCACCIA

GRAVLAX SALMON SALAD — 17

GRAVLAX SALMON, AVOCADO, PARMESAN, GREENS, LEMON VINAIGRETTE

PEAR & BURRATA SALAD — 16

PEAR, BURRATA, PECANS, GREENS, HONEY VINAIGRETTE

WAFFLES WITH CHOCOLATE-NUT SPREAD — 15

GOLDEN WAFFLES, HOUSE-MADE CHOCOLATE–NUT SPREAD & MAPLE SYRUP

SWEET & SPICY CHICKEN WAFFLES — 17

GOLDEN WAFFLES, GRILLED CHICKEN, SWEET AND SPICY SAUCE & MAPLE SYRUP

FRENCH TOAST — 15

DELICATE CREAM MOUSSE, STRAWBERRY CONFITURE

SIDES

- 2 EGGS (YOUR CHOICE) $4
- BACON $4
- GRILLED CHICKEN $6
- TOAST +$3
- HALF AVOCADO $4
- HALLOUMI $5
- GRAVLAX SALMON $7
- MIXED GREENS $4
- FRIES $4