WINE

Sparkling & Champagne

Prosecco 17 / 68
Jeio Brut, Veneto, IT

Crèmant Brut Rosé 19 / 76
Jean Adam, Alsace, FR

Champagne 30 / 120
1818, Mareuil-sur-Aÿ, FR

White

Sauvignon Blanc 22 / 88
Chavet '24, Sancerre, FR

Pinot Grigio 19 / 76
Jermann '24, Friuli, IT

Etna Bianco 18 / 72
Tornatore '24, Sicily, IT

Chardonnay 24 / 96
Saint Martin '23, Chablis, FR

Rosé

Rhône Blend 20 / 80
Château Routas '24, Côtes de Provence, FR

Red

Tempranillo 19 / 76
Murrieta '20, Rioja, SP

Rhône Blend 18 / 72
Beaurenard '24, Rhône, FR

Cabernet Sauvignon 21 / 84
Prelius '22, Tuscany, IT

Pinot Noir 23 / 92
Girardin '22, Burgundy, FR

SPIRITLESS

The Shandy 12
Seedlip Grove, Root N/A Amaro, Lemon, Vanilla, Lemongrass, Athletic N/A Beer, Aromatic Bitters

Espresso Spritz 12
Espresso, Italian N/A Apertivo, Vanilla, Saline, Tonic

Rosemary's Garden 13
Seedlip Garden, Ginger, Tonic, Rosemary-Orange

SNACKS

Snack Trio (ve) 13
Potato Chips, Greek Olives, Mixed Nuts

Market Radishes & Baby Carrots (v) 10
Chive Dressing

Cacio e Pepe Dip (v) 12
Sullivan Street Carta di Musica

TO SHARE

Crispy Tater Tots 16
Caviar Crème Fraîche

Housemade Pretzel Bread (v) 15
Old Fashioned Mustard &
Hot Honey Butter

Smoked Trout Dip 16
Pickled Onion & Dill

Foie Gras Mousse 18
Luxardo Cherry & Brioche

MELTS

Grilled Cheese (v) 16
Provolone, Mozzarella, Black Truffle

Spicy Soppressata 15
Artichoke & Provolone on Pizza Bianca

Mortadella 14
Pecorino & Lemon-Fennel
Jam on Pizza Bianca

(v) *Vegetarian,* **(ve)** *Vegan*

BERGAMO'S

AT

22 Vanderbilt

CLASSIC COCKTAILS

Daiquiri 22
Copalli & El Dorado Rum, Demerara, Lime

El Diablo 23
Codigo Rosa Reposado Tequila, Lejay Cassis, Lime, Simple Syrup, Ginger Beer

Martinez 23
Neversink Reserve Gin, Cocchi di Torino, Luxardo Maraschino, Orange & Angostura Bitters

Old-Fashioned 23
Michter's Bourbon, Cherry Lux, Orange & Angostura Bitters

Vieux Carré 24
Sazerac Rye, Hennessy V.S Cognac, Carpano Antica Formula, Bénédictine, Angostura & Peychaud's Bitters

Vesper 24
Monkey 47 Gin, Tito's, Cocchi Americano Bianco

Sidecar 21
Torres 15 Brandy, Cointreau, Lemon, Sugar Rim

Pisco Sour 23
Pisco, Lemon, Lime, Simple Syrup, Egg White*

Warning:
**Consuming raw or undercooked poultry, meat, eggs, or seafood may increase your risk of foodborne illness.*

VIEW OUR SPIRITS MENU

BEER

Bottles

Miller High Life	9
Modelo Especial	10
Peroni	10

Cans

Coors Light	9
Allagash Seasonal	10
Fat Tire Amber Ale	10
Montauk IPA	10
Athletic Golden Ale *NA*	10

On Tap

Moody Tongue Aperitif Pilsner	13
Three's Seasonal Lager	13
Grimm Artisanal Sour Ale	14
Moody Tongue Orange Blonde Ale	12
Other Half Hazy IPA	14

CIDER

Wolffer Rosé, *Sagaponack, NY*	11
Graft Farm Flor, *Newburgh, NY*	9
Eastciders, *Austin, TX*	10

FROZEN

The Ricky 20
Frozen Margarita and Modelo

"YOU'RE ALWAYS HOME AT BERGAMO'S"

@BERGAMOSNYC

HOUSE COCKTAILS

Old Slip 22
Santa Teresa Rum, Cocchi di Torino, Alvear Oloroso Sherry, Almond Orgeat, Banana, Chocolate Bitters

Spicy Pineapple Margarita 22
Spicy Espolòn Blanco & Casamigos Reposado Tequila, Pineapple, Lime, Cilantro, Agave

Zinger 21
Torres 15 Brandy, Lairds Apple Brandy, Neversink Apple Aperitif, Ginger, Honey, Lemon, Del Maguey Vida Mezcal Float

Mezcalero #2 23
Amaaras Reposado Mezcal, Navazos-Palazzi Rojo, Mulassano Bianco, Grand Marnier

Tea Thyme 23
Black Tea-infused Bulleit '87 Whiskey, Thyme-infused Juliette Peach Liqueur, Chartreuse, Italicus, Lemon, Honey, Absinthe

Cran Central 22
Tanqueray 10 Gin, Barr Hill Gin, Santoni, Cranberry, Cherry, Lime, Vanilla, Absinthe, Soda

Espresso Milkshake 21
Alander Spiced Rum, Michter's Bourbon, Lejay, Espresso, Valrhona Chocolate, Vanilla, Cream

Bergamo's Cooler 138
Billecart-Salmon Brut Rosé Over Ice