

FERRARO'S BAR e RISTORANTE

Lunch Taste of Italy

- ◆ VINE RIPENED TOMATOES AND BUFFALO MOZZARELLA 17
Haiku Greens, Campo Corto Extra Virgin Olive Oil with Catch of the Day 22
- CHILLED GREEN PEA SOUP 8/14
Truffle Oil, Dungeness Crab Meat
- VEGETABLE GAZPACHO 7 / 13
Chunky Chilled Vegetable Soup
- CRISPY CALAMARI, CREAMY "SALSA VERDE" 11 / 17



- EGGPLANT PARMIGIANA 21
Fresh Buffalo Mozzarella, Marinara Sauce
- REUBEN PANINI 22
Shaved Pastrami, Provolone, Sauerkraut, Thousand Island Dressing, White Rye Bread



- PIZZA FERRARO'S 21
Sausage, Onion, Swiss Cheese
- PIZZA MARGHERITA 19
Fresh Tomato, Basil, Mozzarella Cheese
- QUATTRO STAGIONI PIZZA 20
Artichoke Hearts, Portobello Mushrooms, Prosciutto di Parma and Kalamata Olives

3900 Wailea Alanui • Wailea, Maui, HI 96753
At Four Seasons Resort Maui
Phone: (808) 874-8000 • Fax: (808) 874-2244
DIAL (800) 774-3663, PRESS 2 THEN ENTER EXT. 255
Email This Menu At: www.YourRestaurantConnection.com
Menu Items and Prices Subject To Change Without Notice

All-Time Favorites

- HAWAIIAN TUNA SASHIMI AND CALIFORNIA ROLL 25
Pickled Ginger, Shoyu and Wasabi
- COBB SALAD 20
Romaine Hearts Tossed with Blue Cheese Dressing, Grilled Chicken Breast, Avocado, Tomato, Bacon, Hard Boiled Egg, Maui Onions and Blue Cheese Crumbles
- CLASSIC CAESAR SALAD 18
Toasted Focaccia Croutons, Grana Padano Caesar Dressing or Crispy Capers, Grana Padano Caesar Dressing (a low carb choice) 18 with Herb Roasted Chicken Breast 20 with Garlic Marinated Jumbo Prawns 23
- ◆ TERIYAKI GLAZED TOFU 19
Quinoa, Tomato, Avocado Salad, Roasted Garlic and Mint Dressing
- SEARED HAWAIIAN TUNA AND NIÇOISE SALAD 23
Vine Ripened Tomato, Niçoise Olives, Pesto Dressing
- SUPPLY DI RISO 16
Crispy Risotto Dumpling, Italian Sausage Meat, Gruyere, Mildly Spicy Tomato Marmalade
- VEGETARIAN QUESADILLAS 16
Roasted Cremini Mushrooms, Green Chili Peppers, Grilled Corn, Jack and Cheddar Cheese, Guacamole, Sour Cream and Salsa with Grilled Chicken 18



To ensure the enjoyment of all our restaurant patrons, we suggest that cellular phones be set to low or vibrate and that conversations be conducted discreetly.



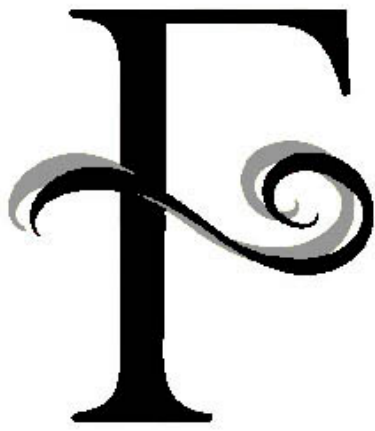
While the sparrows are cute and friendly, feeding them causes over-population which forces out native Hawaiian bird species. Please help Hawaii—please don't feed them. Mahalo nui loa!

Sandwiches

- GRILLED HAWAIIAN AHI PITA 24
Vine Ripened Tomatoes, Romaine Lettuce, Kalamata Olive Tapenade, Garlic Aioli
- CHICKEN PAILLARD FOCACCIA 20
Provolone, Garlic Aioli, Sun Dried Tomato Butter Lettuce, Upcountry Tomatoes
- MAINE LOBSTER SANDWICH 24
Avocado and Citrus on Sourdough Bread (also available as a salad – a low carb choice)
- TURKEY CLUB SANDWICH 19
Shaved Turkey Breast, Lettuce, Tomato, Avocado and Turkey Bacon on Toasted White Bread, Maui Potato Chips
- GRILLED AMERICAN KOBE BURGER 20
with your Choice of Toppings on a Homemade Bun, French Fries and Onion Rings
- ALII BURGER 20
8 ounce Seared American Kobe Burger with Cheese, Lettuce, Tomato and Avocado in a Tortilla Wrap, Mixed Greens (a low carb choice)
- SALMON AND SCALLION BURGER 20
Shaved Maui Onions, Remoulade Sauce on Sesame Seed Roll, Spicy Fries (also available as a low carb choice – prepared with marinated Mediterranean vegetables and shaved onions with remoulade sauce)

Hawaiian Classics

- KALUA PORK QUESADILLAS 10 / 18
Mango Poi, Chili Sour Cream Dip, Tomato Salsa
- AHI TUNA CARPACCIO 20
Toasted Kukui Nut, Oven Roasted Cherry Tomatoes, Truffle Essence, Baby Spinach
- LOW CARB SEARED AHI WRAP 22
Lettuce, Tomato, Avocado, Onion and Ginger, Mint and Green Tea Chilled Fruit and Berries



FERRARO'S BAR e RISTORANTE

Tropical Lemonades 5.00
PINEAPPLE, GUAVA OR CRANBERRY FLAVORED

Power Smoothies 10.00
With the Following Booster of your Choice:
GNC BEE POLLEN, PRO COMPLEX
PROTEIN, "T" GINSENG

JET LAG
Low-Fat Yogurt, Orange Juice,
Strawberries, Banana

THE HEALTHY "BELLINI"
Low-Fat Yogurt, White Peach Puree,
Raspberries

MANGO MADNESS
Mango, Strawberries and Pineapple Juice

TROPICAL ENERGY TREAT
Low-Fat Yogurt, Pineapple and Mango
Juice

NO KA OI
Low-Fat Yogurt, Passion, Cranberry,
Orange

Iced Coffee Drinks 6.75
JAM MOCHA ESPRESSO, ICE CREAM, CHOCOLATE
COFFEE CRUSH ESPRESSO, ICE CREAM
ICED LATTE, ICED CAPPUCCINO

Bevande Calde
FRESHLY BREWED ITALIAN COFFEE 4.50

3900 Wailea Alanui • Wailea, Maui, HI 96753
At Four Seasons Resort Maui
Phone: (808) 874-8000 • Fax: (808) 874-2244
DIAL (800) 774-3663, PRESS 2 THEN ENTER EXT. 255
Email This Menu At: www.YourRestaurantConnection.com
Menu Items and Prices Subject To Change Without Notice

ESPRESSO 4.75
CAPPUCCINO, CAFÉ LATTE' AND CAFÉ
MOCHA 5.00

Blended Drinks 12.00

PINA COLADA - CASTILLO RUM, PINEAPPLE JUICE,
COCONUT SYRUP, CREAM

LAVAFLOW - CASTILLO RUM, BANANA PINA COLADA
AND STRAWBERRIES

ORCHID DREAM - FRIS VODKA, CRANBERRY,
PASSION-ORANGE, CREAM

MANGO MARGARITA - SAUZA HACIENDA
TEQUILA, MANGO PURÉE, TRIPLE SEC, SWEET AND
SOUR

RASPBERRY BLUSH - HANGAR ONE KAFFIR LIME,
FRESH RASPBERRY PUREE,
LUSH LIME JUICE AND COCONUT

ANANAS DELLA PASSIONE 17.00

OUR WORLD FAMOUS MAI TAI, BLENDED AND SERVED
IN A FRESH PINEAPPLE

With Ice 12.00

Mojito 3 Ways . . .

CLASSIC MINT - BACARDI LIMON, MUDDLED MINT,
FRESH LIME JUICE

RASPBERRY - HANGAR RASPBERRY VODKA,
MUDDLED RASPBERRIES

POMEGRANATE - PAMA LIQUEUR, BACARDI
LIMON, FRESH POMEGRANATE JUICE

MAI TAI — CASTILLO RUM, PINEAPPLE JUICE AND
ORANGE CURACAO

ISLAND SANGRIA - RIOJA WINE, BRANDY, LIMES
AND LEMONS, MIXED BERRIES

LAHAINA LEMONADE - FRIS VODKA, CHAMBORD,
FRESH LEMONADE

Martinis 16.00

CHOCOLATINI -VAN GOGH DUTCH CHOCOLATE
VODKA, CRÈME DE CACAO

MOJITINI — BACARDI LIMÓN RUM, FRESH MINT,
DASH LIME JUICE AND SIMPLE SYRUP

FERRAROTINI - ABSOLUT LEVEL, CHAMPAGNE
WHITE PEACH PUREE, CRANBERRY, PASSION-ORANGE

Domestic Beer 6.00
Budweiser, Bud Light, Coors Light,
Miller Lite

Draft Beer 7.00
Stella Artois, Michelob Ultra,
Wailea Golden Ale

*Imported & Premium
Beer 7.00*

Corona, Amstel Light, Heineken, Beck's
Dark, Bitburger, Sam Adams, Asahi,
Guinness, Kirin, Michelob Ultra, Big
Wave Golden Ale, Kona Longboard Lager,
Moretti, Peroni

Decadent

FRESH FRUIT AND MARSALA ZABAIONE
TART 12

Vanilla Bean Ice Cream

LEMON FOAM, STRAWBERRY BASIL
GRANITE 12

Coconut Meringue Cookies

PANINO CON GELATO 8

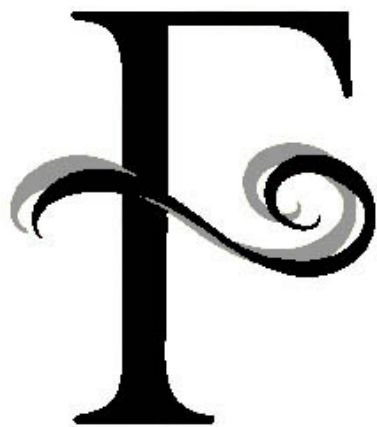
Vanilla Ice Cream Sandwich

FROZEN YOGURT 6

Vanilla or Flavor of the Day

Gelato

COPPA AFFOGATO 12
*Coffee and Kahlua Ice Cream topped with
Chilled Espresso and Amaretto Liqueur*



FERRARO'S BAR e RISTORANTE

FERRARO'S GELATO SELECTION – FIVE FLAVORS

- Stracciatella, Marsala, Chocolate Rum, Pistachio, Hazelnut Chocolate Swirl*
 Choose 3 flavors \$12
 Choose 2 flavors \$9
 Choose 1 flavor \$6

Ferraro's Vini

Bicchiere

Vini Spumanti

- BELE CASEL, PROSECCO (VENETO) 11
Medium-bodied with lemon, blanched almonds and honeydew
 BRUNO GIACOSA, BRUT (PIEMONTE) 22
Subtle and elegant with fine perlage
 LOUIS ROEDERER, BRUT PREMIER (FRANCE) 24
Medium-full bodied with citrus, dough, and a touch of honey

Vini Bianchi

- MASI, "MASIANCO" PINOT GRIGIO (FRIULI) 13
Light-bodied with lemon-lime flavors
 GRECO DI TUFO, FEUDI DI SAN GREGORIO (CAMPANIA) 17
Multilayered with lemon rind, apple and pineapple flavors
 AGRIGOLAS, "COSTAMOLINO", VERMINTINO (SARDINIA) 13
Medium-bodied with ripe apple, citrus, peach, mineral notes

- NOZZOLE "LE BRUNICHE," CHARDONNAY (TOSCANA) 15
Medium-bodied with ripe tropical fruit flavors and aromas, bright with a clean finish

- ANTINORI, CHARDONNAY, CERVARO DELLA SALA (UMBRIA) 28
Complex and structured fruit with hints of vanilla and oak

- REGALEALI, ROSATO (SICILIA) 12
Refreshing rosé with plummy strawberry character, light body and a crisp finish

Vini Rossi

- MARCHESI DI FRESCOBALDI, "POMINO ROSSO" (TOSCANA) 17
Light-bodied, raspberry and cassis notes, dry finish

- CASTELLO BANFI, CHIANTI CLASSICO RISERVA (TOSCANA) 16
Medium-bodied with spicy cherries, and fresh berries

- MASI, CAMPOFIORIN (VENETO) 14
Medium-bodied with plums, cherries and dark chocolate flavors

- FALESCO, MERLOT (UMBRIA) 15
Medium-bodied with ripe wild berry, black fruit, herb and smoke

- MONDAVI-FRESCOBALDI, "LUCENTE" (TOSCANA) 18
Medium-bodied with elegant cherry, berry, jam and a hint of herb

- AIA VECCHIA, "SOR UGO" 25
Full-bodied with cherry and a light spice box character

- GAJA, "PROMIS" (TOSCANA) 38
Medium-bodied with cherry and a light spice box character.

- VIETTI "CASTIGLIONE", BAROLO (PIEMONTE) 24
Full-bodied and elegant with raspberries, licorice and spice flavors

3900 Wailea Alanui • Wailea, Maui, HI 96753
 At Four Seasons Resort Maui
 Phone: (808) 874-8000 • Fax: (808) 874-2244
 DIAL (800) 774-3663, PRESS 2 THEN ENTER EXT. 255
 Email This Menu At: www.YourRestaurantConnection.com
 Menu Items and Prices Subject To Change Without Notice

Dinner

PIATTO CASERECCIO

Selection of Marinated Artichokes, Dried Tomato, Olives, Salame Soppressata, Salametti Sweet Coppa, Aged Parma Ham, Bresaola, Bundner Fleisch, Pecorino Romano, Surfing Goat Cheese, Fontina Cheese 18 per person

A sensational sampler to stimulate your appetite

Antipasti

- FRITTO MISTO 21
Fried Calamari, Shrimp, Spicy Tomato Sauce

- CARPACCIO DI MANZO 25
Raw Prime Beef Tenderloin, Arugula, Parmigiano Reggiano, Truffle Oil

- BRUSCHETTA DI PANE 17
Vine Ripened Tomato, Basil, Ricotta Cheese, Extra Virgin Olive Oil on Baked Garlic Bread

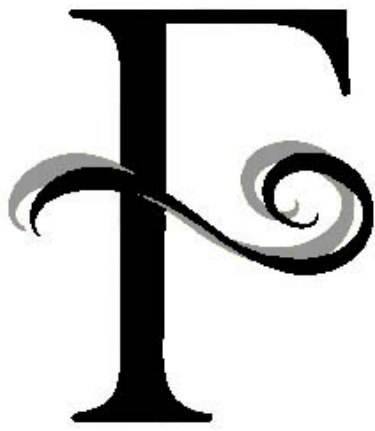
Zuppa E Insalate

- ZUPPA DI POMODORO E FINOCCHIO 15
Fire Roasted Roma Tomatoes, Fennel Puree, Kalamata Olive Drizzle

- ZUPPA FREDDA DI MELONE 17
Crispy Parma Ham, Chilled Cantaloupe Melon Soup, Whipped Crème Fraiche

- INSALATA FERRARO'S 17
Arugula and Endive Salad, Macadamia Nuts, Gorgonzola Cheese, Seedless Red Grapes, Lemon Dressing Emulsion

- ◆INSALATA MISTA CLASSICA 15
Haiku Greens, Cherry Tomatoes, Fennel, Carrots, Radish, Toasted Pine Nuts, Campo Corto Extra Virgin Olive Oil



FERRARO'S BAR e RISTORANTE

3900 Wailea Alanui • Wailea, Maui, HI 96753

At Four Seasons Resort Maui

Phone: (808) 874-8000 • Fax: (808) 874-2244

DIAL (800) 774-3663, PRESS 2 THEN ENTER EXT. 255

Email This Menu At: www.YourRestaurantConnection.com

Menu Items and Prices Subject To Change Without Notice

INSALATA DI MARE 27

Scallops, Lobster, Prawns, Green Lip
Mussels, Island Fish, Marinated with
Lemon-Extra Virgin Olive Oil

CAPRESE 19

Vine Ripened Tomato, Buffalo Mozzarella,
Basil, Extra Virgin Olive Oil

INSALATA CESARE 18

Baby Romaine Lettuce, Garlic Croutons,
Caesar Grana Padana Dressing

18% gratuity will be automatically added to
all parties of 8 or more.

◆ All key ingredients used to prepare this
dish are certified organic.

Primi Piatti

✧ The following pastas are made in-house

LINGUINE ALL' ARAGOSTA 49

Keahole Lobster, Tomatoes, Shallots, Herbs,
Mascarpone Cheese

ORECCHIETTE CON VONGOLE 36

Little Neck Clams, Confit of Cherry
Tomatoes, Fresh Thyme,
Pinot Grigio Sauce

RIGATONI ALLA BOLOGNESE 34

Traditional Italian Meat Sauce

RISOTTO CARNAROLI PAVESE DEL GIORNO

Risotto of The Day

✧ TAGLIOLINI AI FUNGHI 33

Seared Mushrooms, Shallots, Lemon, White
Truffle Cream

◆ PENNE ARRABBIATA 29

Chunky Roma Tomato Sauce, Garlic, Spicy
Red Pepper Flakes

✧ PAPPARDELLE CON SALSA ALLA GUANCIA DI VITELLO 38

Braised Veal Cheek, Gremolata, Aged
Pecorino Cheese

✧ RAVIOLI VERDI FARCITI CON MAIALE

AFFUMICATO 38
Smoked Pork-Spinach Ravioli, Mascarpone
Cream Sauce

Secondi Piatti

CASSERUOLA DI MARE 42

Scallops, Prawns, Island Fish, Clams,
Chorizo Sausage, Tomato-Crab Meat Broth,
Semolina Cake

FILETTO DI BRANZINO ARROSTITO 45

Roasted Sea bass, Petty Pans, Oven Roasted
Potato, Pepper Cress Butter Sauce, Toasted
Pine Nuts

TONNO ALLA GRIGLIA 47

Fennel Scented Grilled Ahi Tuna, Fresh
Herb Gnocchi, Baby Spinach, Tomato
Essence

◆ POLLO COTTO IN FORNO A MATTONE 38

Marinated Oven Roasted Chicken, Creamy
Polenta with Pancetta, Broccoli Rabe,
Tomato, Reduction of Chicken Jus

FILETTO DI MANZO GRIGLIATO 49

Pan Seared Filet, Porcini Mushrooms,
Fingerling Potato Flan, Wilted Baby
Spinach, Spicy Black Truffle Reduction

OSSO BUCO DI VITELLO ALLA

MILANESE 42

Braised Veal Shank, Saffron Risotto

COSTOLETTA D'AGNELLO 52

Colorado Rack of Lamb, Mint Oil,
Caponata, Potato Gratin, Port Wine
Reduction

◆ All key ingredients used to prepare this
dish are certified organic.

Dolci

PISTACHIO SEMI FREDDO 14

Cherries in Brandy, Sesame Tuile

OVEN ROASTED STONE FRUIT 14

Ricotta Cheese Cake, Toasted Nut Bread

FERRARO'S SAMPLER 16

Warm Chocolate Cake, Oven Roasted Stone
Fruit, Pistachio Semi Freddo

TIRAMISU 14

Chocolate Puff Twists

FLOURLESS CHOCOLATE HAZELNUT

CAKE 14

Hazelnut Mousse, Blood Orange Sorbet

WARM PANETTONE 14

Topped with Caramelized Apples, Sour
Cream Ice Cream

Vini Spumanti

BELE CASEL, PROSECCO (VENETO) 11

Medium-bodied with refreshing flavors,
lemon, blanched almonds and honeydew.

BRUNO GIACOSA, BRUT (PIEMONTE) 22

Subtle and elegant with fine perlage.

Vini Bianchi

MASI, "MASIANCO" PINOT GRIGIO (FRIULI) 13

Light-bodied with lemon-lime flavors

GRECO DI TUFO, FEUDI DI SAN GREGORIO

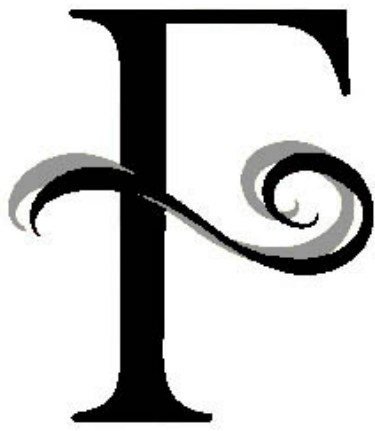
(CAMPANIA) 17

Multilayered with lemon rind, apple and
pineapple flavors

AGRIGOLAS, "COSTAMOLINO", VERMINTINO

(SARDINIA) 13

Medium-bodied with ripe apple, citrus,
peach, mineral notes



FERRARO'S BAR e RISTORANTE

3900 Wailea Alanui • Wailea, Maui, HI 96753

At Four Seasons Resort Maui

Phone: (808) 874-8000 • Fax: (808) 874-2244

DIAL (800) 774-3663, PRESS 2 THEN ENTER EXT. 255

Email This Menu At: www.YourRestaurantConnection.com

Menu Items and Prices Subject To Change Without Notice

- NOZZOLE "LE BRUNICHE," CHARDONNAY
(TOSCANA) 15
Bright, ripe tropical fruit flavors and aromas, medium body with a clean finish
- ANTINORI, CHARDONNAY, CERVARO DELLA SALA
(UMBRIA) 28
Complex and structured fruit with hints of vanilla and oak
- REGALEALI, ROSATO, NERELLO MASCALESE
(SICILIA) 12
Refreshing rosé with plummy strawberry character, light body and a crisp finish

Vini Rossi

- MARCHESI DI FRESCOBALDI, "POMINO
ROSSO"(TOSCANA) 17
Light-bodied, raspberry and cassis notes, dry finish
- CASTELLO BANFI, CHIANTI CLASSICO RISERVA
(TOSCANA) 16
Medium-bodied with spicy cherries, and fresh berries
- MASI, CAMPOFIORIN (VENETO) 14
Medium-bodied with plums, cherries and dark chocolate flavors
- FALESCO, MERLOT (UMBRIA) 15
Medium-bodied with ripe wild berry, black fruit, herb and smoke
- AIA VECCHIA, "SOR UGO" (TOSCANA) 25
Full-bodied with current and berry flavors
- MONDAVI-FRESCOBALDI, "LUCENTE" (TOSCANA) 18
Medium-bodied with elegant cherry, berry, jam and a hint of herb

- GAJA, "PROMIS" (TOSCANA) 38
Medium-bodied with cherry and a light spice box character.
- VIETTI "CASTIGLIONE", BAROLO (PIEMONTE) 24
Full-bodied and elegant with raspberries, licorice and spice flavors

Martinis 16.00

MOBIL TRAVEL 50TH ANNIVERSARY FIVE-STAR COCKTAIL

White Rum, Chambord, Pineapple & Lime Juice, Sparkling Wine

VANILLA DROP

Stoli Vanilla, Triple Sec and Simple Syrup

APPLETINI

Grey Goose Vodka, Sour Apple Pucker

MOJITINI

Bacardi Limón Rum, Fresh Mint, Dash Lime Juice and Simple Syrup

GINLET

Tanqueray Ten, Fresh Lime Juice and Simple Syrup

COSMO

Absolut Mandarin, Triple Sec, Cranberry Juice, Lime Juice

FERRAROTINI

Absolut Level, Champagne White Peach Puree, Cranberry, Passion-Orange

CHOCOLATINI

Van Gogh Dutch Chocolate Vodka and Crème de Cacao

MAUI MANGOTINI

Grey Goose Orange, Triple Sec, Mango Puree

Mojito 3 Ways . . .

12.00

CLASSIC MINT -

Bacardi Limon, Muddled Mint, Fresh Lime Juice

RASPBERRY -

Hangar Raspberry Vodka, Muddled Raspberries

POMEGRANATE -

Pama Liqueur, Bacardi Limon, Fresh Pomegranate Puree

The Bellini 16.00

- Prosecco blended with Fresh Peach Puree -

Created by Giuseppe Cipriani in 1943 in Venice after having admired the pink glow in a sunset painted by Giovanni Bellini.

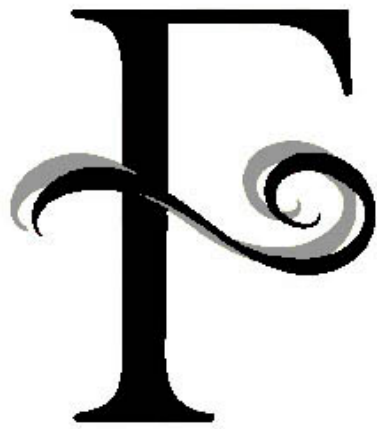
Tropicals 12.00

LAVAFLOW

Castillo Rum, Banana Pina Colada and Strawberries

CLASSIC MAI TAI

Coruba Jamaican Rum, Mai Tai Mix, Lime Juice



FERRARO'S BAR e RISTORANTE

3900 Wailea Alanui • Wailea, Maui, HI 96753

At Four Seasons Resort Maui

Phone: (808) 874-8000 • Fax: (808) 874-2244

DIAL (800) 774-3663, PRESS 2 THEN ENTER EXT. 255

Email This Menu At: www.YourRestaurantConnection.com

Menu Items and Prices Subject To Change Without Notice

MANGO MARGARITA

*Sauza Hacienda Tequila, Mango Purée,
Triple Sec and Sweet and Sour*

LAHAINA LEMONADE

Fris Vodka, Chambord, Fresh Lemonade

MAI TAI

*Castillo Rum, Pineapple Juice and Orange
Curacao*

COCO CHI CHI

*Fris Vodka, Pineapple Juice and Coconut
Juice*

MANGO ERUPTION

*Castillo Rum, Banana Pina Colada and
Mango*

ORCHID DREAM

*Fris Vodka, Cranberry, Passion-Orange and
Cream*

ANANAS DELLA PASSIONE 17.00

*Our World Famous Mai Tai, Blended and
Served in a Fresh Pineapple*

Succhidi Frutta 10.00

- Power Smoothies -

JET LAG

*Low-Fat Yogurt, Orange Juice,
Strawberries, Banana*

TROPICAL ENERGY TREAT

*Low-Fat Yogurt, Pineapple and
Mango Juice*

THE HEALTHY "BELLINI"

*Low-Fat Yogurt, White Peach Puree,
Raspberries*

NO KA OI

*Low-Fat Yogurt, Passion, Cranberry,
Orange*

MANGO MADNESS

Mango, Strawberries and Pineapple Juice

*With the Following Booster of your Choice:
GNC BEE POLLEN, PRO COMPLEX
PROTEIN OR "T" GINSENG*

DOMESTIC BEER 6.00

*Budweiser, Bud Light, Coors Light, Miller
Lite*

IMPORTED & PREMIUM BEER 7.00

*Corona, Amstel Light, Heineken, Beck's
Dark, Bitburger, Sam Adams, Asahi,
Guinness, Kirin, Michelob Ultra, Big
Wave Golden Ale, Kona Longboard Lager,
Moretti, Peroni*

DRAFT BEER

7.00

*Stella Artois, Michelob Ultra, Wailea Golden
Ale*

Italian After Dinner Drinks

ALEXANDER GRAPPA 11.00

ALEXANDER GRAPPOLO 14.00

GAJA GRAPPA DI SPERSS 12.00

GRAPPA DI SASSICAIA 17.00

LIMONCELLO, NOCELLO, OR AMARETTO 11.00

Ports

GRAHAM'S LBV 2000 12.00

GRAHAM'S 20 YEAR OLD TAWNY 18.00

GRAHAM'S 1977 45.00

WARRE'S 1970 50.00

TAYLOR'S 1977 75.00

Cognac

HENNESSY V.S.O.P. 14.00

HENNESSY XO 28.00

HENNESSY PARADIS 55.00

REMY MARTIN V.S.O.P. 14.00

REMY MARTIN XO 28.00

REMY MARTIN LOUIS XIII 175.00