



GIO'S

OUR BLOODY MARIES



SANTA MARIA

25

Clarified Tomato Juice,
Horseradish Infused Absolut Elyx,
Verjus, House-made Salt Solution,
House-made Spicy Tincture,
Poli Grappa

Inspired by the original Red Snapper Bloody Mary, this cocktail is crafted with innovative techniques for a modern approach to this timeless legendary St. Regis ritual. Santa Maria is our take on the Bloody Mary representing the avant guard philosophy Venice has taken in history and served representing the Santa Maria della Salute Basilica.

OUR BLOODY MARIES



The Original Bloody Mary

RED SNAPPER

20

Absolut Elyx Vodka
House Made Bloody Mary mix
lemon wedge

In 1934, famed barman Fernand Petiot perfected the recipe for a vodka-and-tomato juice cocktail, known as the Bloody Mary at The St. Regis New York's King Cole Bar. Originally christened the "Bloody Mary", the cocktail was renamed the "Red Snapper" so as not to offend the hotel's refined clientele. After more than 80 years, the iconic Bloody Mary remains the signature cocktail of the St. Regis.

FROM OUR SPRITZ TROLLEY

25

NEGRONI MENU

18

The Clear Spritz

Italicus, Veuve Clicquot
Rich, aromatic essence

The Pink Spritz

Grapefruit Briottet, Veuve
Clicquot Rich, aromatic essence

The Orange Spritz

Aperol, Veuve Clicquot Rich,
aromatic essence

The Red Spritz

Select, Veuve Clicquot
Rich, aromatic essence

The Clear Negroni

Plymouth, Luxardo White
Bitter, Cocchi Americano

The Pink Negroni

Beefeater 24, Luxardo, White
Bitter, Belsazar Rose', Martini
Rubino

The Red Negroni

Tanqueray No. Ten,
Bitter Martini, Martini Rubino

MARTINEZ MENU

18

The Clear Martinez

Hayman's Old Tom, Lillet Blanc,
Maraschino, Angostura Bitters

The Pink Martinez

Hayman's Old Tom, Lillet
Rouge, Belsazar Rosé,
Maraschino, Angostura Bitters

The Red Martinez

Hayman's Old Tom, Martini
Rubino, Maraschino, Angostura
Bitters

NEW-YORK SOUR MENU

18

The Clear
New York Sour

American Moonshine,
egg whites,
Soave Doc Cesari

The Pink New
York Sour

American Moonshine,
egg whites, Bardolino
Rose' Cesari

The Red
New York Sour

American Moonshine, egg whites,
Valpolicella Classico Allegrini

ST. REGIS BAR BITES

SOUPS & APPETIZERS

Garden Vegetable Gratin 24
Seasonal Vegetables and 36 Month Aged Parmesan Gratin

Burrata & Heritage Cherry Tomato Caprese 26
Grissini & Local Olive Oil

Garden Minestrone 24
Black Beans Cream & Rosemary Croutons

Carrot & Ginger Chilled Soup 22
Green Peas & red quinoa

FOCACCIA, PASTA & RISOTTO

Spaghetti 'Ai Tre Pomodori' 30
Gragnano Spaghetti & Three Tomato Home-Made Sauce

Truffle Tagliolini 38

Buffalo Focaccia 29
Buffalo Mozzarella & Culatello di Zibello Ham

Langoustine & Pea Risotto 36
Carnaroli Rice, Citrus Zest & Fresh Mint

ENTREES

Mediterranean Seabass 45
Seaweed salad & Mediterranean Herbs

Free-Range Chicken Breast 'Collonudo' 42
Creamy Mashed Potatoes & Wild Mushroom Sauce

Venetian Dry Aged Beef Burger 40
Asiago Cheese & Thick Cut Potato Fries

Rib-Eye 'Scottona' 49
Rosemary Roasted Potatoes & Black Pepper Sauce

Rack of Lamb 'Scottadito' 48
Thyme Backed Tomatoes & Mint Sauce

Sicilian Ratatouille 37
Seasonal Vegetables & Pistachio Ricotta Cheese

LUXURY BY THE GLASS

Our sommelier selection of high end reds, whites and bubbles served by Coravin to truly enjoy a luxury experience by the glass.

LUXURY BUBBLES

Krug Grande Cuveé 52
Veuve Clicquot La Grande Dame '06 49
Ferrari Perlé Nero '10 20

LUXURY WHITES

Cervaro della Sala Marchesi Antinori 25
Gaya & Rey Gaja 45

LUXURY REDS

Sassicaia Tenuta San Guido 55
Barolo Ornato Pio Cesare 30
Clos Apalta Lapostolle 45