

HOMEMADE DESSERTS

- GELATO** (gf) | 17
Homemade gelato with organic ingredients
- Chocolate from Venezuela
 - Vanilla w/ real vanilla beans from Tahiti
 - Seasonal fruit sorbet (vegan)
- Torta di Mandorle al Limone** (gf) | 21
Soft, warm, white Belgian chocolate almond cake w/ lemon served w/ chocolate gelato
- Tiramisù** | 21
Mascarpone cream, ladyfingers, espresso, dark chocolate ganache
- Pannacotta** (gf) | 18
Rich and smooth Panna Cotta with raspberries & chocolate

DIGESTIVES

- Vermouth Rosso Antica Torino** (Piemonte) | 15
- Casoni 1814 Aperitif** (Emilia Romagna) | 15
- Don Ciccio & Figli
Concerto Coffee Liqueur** (Piemonte) | 16
- Limoncello** (homemade) | 15
- Amaretto** (homemade) | 16



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SPÈS

VINO NATURALE
E CUCINA **POP**

Brunch menu



BRUNCH

Bruschetta with Pomodorini | 17
Cherry tomatoes Pacchetelle di "Pomodorino del Piennolo del Vesuvio" DOP, oregano, basil & Italian EVO on sourdough bread **(V)**

French Toast with Blueberries | 17
With mascarpone cream, cinnamon and blueberries

Seasonal Salad | 19
Seasonal greens, radicchio, Granny smith green apple, fennel, pistacchio [Bronte], cherry tomatoes "Pomodorino del Piennolo del Vesuvio" with homemade basil pesto & lemon dressing, pumpkin seeds, red beets, oranges. **(Vg)**

Salmon & Goat Cheese Sandwich | 19
Wild smoked salmon, goat cheese, smoked salmon & lemon zest w/ rustic sourdough bread & mixed greens

Stracciatella & Prosciutto Sandwich | 21
Stracciatella, prosciutto, vine tomato and cantabrian anchovies w/ rustic sourdough bread & mixed greens

Pesto & Pomodorini Scrambled Egg | 20
Scrambled egg with homemade micro basil pesto, cherry tomatoes Pacchetelle di "Pomodorino del Piennolo del Vesuvio" DOP on brioche bread & paprika roasted potatoes

Sunny Side Up | 18
Two sunny side up eggs with asparagus, Gruyere cheese [Switzerland] & sourdough bread

"Decadent" Burger | 26
Angus brisket short rib [Ireland] with avocado, caramelized onions in Traditional balsamic vinegar, Roquefort cheese [France], sautéed porcini mushrooms [Italy] and organic sunny side up egg.



Served with roasted potatoes & Queen Majesty "Cocoa Ghost" hot sauce | *the Chef worked hard to balance the flavors, therefore no modifiers are allowed!*

Rigatoni alla Carbonara | 31
Fresh rigatoni pasta (short tube-shaped pasta) w/ traditional carbonara sauce, Italian salt-cured pork jowl, eggs, pecorino cheese & black pepper



Cavatelli all'Amatriciana | 29
Fresh cavatelli pasta (thin seashell-shaped) w/ traditional amatriciana sauce (Italian salt-cured pork jowl, tomato sauce, spicy peperoncino [Calabria] & black pepper

Gnocchi "Cacio e Pepe" | 32
Fresh STUFFED artisanal Gnocchi with three types of Pecorino cheese and black pepper & topped w/ roasted pistachio (Bronte)

Ferricelli Basil Pesto | 30
Fresh Ferricelli pasta (short twisted pasta typical from Umbria) in homemade basil pesto sauce, ricotta & sundried tomatoes (Puglia) **(Vg)**

Lamb Chops | 37
Lamb chops [New Zealand] w/ "Shropshire Blue" cheese fondue from Cropwell Bishop Creamery on Nottinghamshire (UK) & roasted potatoes.



DRINKS

Caffè
Espresso | 3
Double Espresso | 5
Americano | 4
Cappuccino | 6
Latte | 6
Oamilk +\$1 | Decaf +\$1

Tea
Green Tea | 5
English Breakfast Tea | 5
Chamomile | 5

Juices/Soda
Fresh OJ | 7
Galvanina Lemon Soda|Ginger Beer| Orange Soda | 9
San Benedetto Sparkling Water | 10

COCKTAILS

Gelindo "Spritz" | 17
Bitter roots, Costadilà Natural Sparkling Orange Wine, Honey-Gentian Bitter

Midnight Recovery | 19
Spès unique Espresso "No Martini", Licorice Bitters, Brown Sugar Syrup, Espresso Shot

Mimosa | 16
Fresh Orange Juice, Natural Sparkling Wine

Bloody Mary | 19
European "Touch", Tomato Juice, Worcestershire Sauce, Tabasco Sauce, Horseradish

Smoked "Negroni" | 18
House Aged Blend Vermouth, Angostura Bitter, Smoked Essence, Orange Peel

MOCKTAILS


Booze-free Craft Cocktails Curious Elixir (Hudson Valley, NY)

N 2 - Moscow Mule | 16
Citrus, Jalapeño, Ginger, Damiana

N 3 - Cucumber Collins | 16
Lemon, Alpine Flowers, Ashwagandha

N 4 - Blood Orange Spritz | 16
Ginseng, Holy Basil, Turmeric

If you have a food allergy, please notify your server.
Gf pasta & bread available upon request \$4 extra charge

 Spicy (v) = Vegan (vg) = Vegetarian