

# AP Brunch

WASHINGTON, DC

CAPITOL RIVERFRONT

SUMMER 2020

## BRUNCH COCKTAILS/7

**APEROL SPRITZ** | *Aperol, prosecco, orange*

**MIMOSA** | *prosecco, fresh squeezed orange juice*

**BLOODY MARY** | *vodka, tomato juice, lemon*



## SPUNTINI/6



**HOUSEMADE GIARDINIERA**  
*pickled cauliflower, carrots, celery, chile flake, basil*

**WARM CORNBREAD MUFFINS**  
*polenta, maple syrup, Luxardo cherry ricotta*

**FRIED MOZZARELLA**  
*pecorino Romano, tomato marinara*

## BRUNCH SPECIALTIES

**SPICY FRIED CAULIFLOWER** | 14  
*Fresno chili, ginger, scallion, garlic, yogurt crema*

**HOUSEMADE BLUEBERRY FOCACCIA** | 12  
*rosemary, honey butter, basil \*\*limited availability!\*\**

**GARLIC 'KNOTS'** | 12  
*garlic butter, chives, parmesan fonduta*

**CAPRESE SALAD** | 15  
*local burrata, cherry tomatoes, arugula, herb vinaigrette*

**SICILIAN DISCO FRIES** | 12  
*crispy potatoes, arugula, Sicilian hot sauce, parm fonduta, chives*

**HOUSE SALAD** | 12  
*iceberg, aged provolone, mozzarella, pepperoncini, red onion, olive, Italian vinaigrette*

**CRISPY CHICKEN WINGS** | 12  
*spicy honey, parmigiano, lemon, feta ranch*

**AP CAESAR SALAD** | 14  
*little gem lettuces, parm, breadcrumbs, anchovy dressing*

**PROSCIUTTO SAN DANIELE** | 14  
*honeydew melon, cantaloupe, basil, balsamic vinegar*

**BREAKFAST 'MORTY'** | 14  
*thinly sliced Salumeria Biellese Mortadella\*, fresh foccacia  
\*contains nuts*

## PIZZA 20

*Our pizza dough is made with high quality whole wheat & 00 flour and fermented over three days to create a crispy, chewy crust indicative of Italian-American pizzerias! All of our pizzas are 12" individual pies. Enjoy!*

**CHILDISH BAMBINO**  
*tomato, mozzarella, smoked bacon, Italian sausage, pepperoni*

**CRAZY 'MAIZ'-Y**  
*mozz, chili-roasted corn, scallion, chili-lime aioli, cotija, cilantro*

**SEDGEWICK**  
*whipped ricotta, mozz, tallegio, parm, truffle honey, chives*

**BURLINGTON**  
*white cheddar, pepperoncini, Italian sausage, maple syrup, poached farm egg*

**BUONA**  
*tomato, mozz, pepperoni, Calabrian chili honey, basil*

**BELTWAY**  
*parm fonduta, mozz, tomato, bacon, green onion, poached farm egg, arugula*

**ADD-ONS/2**  
*arugula, anchovies, sbrooms, chili honey, bacon, Italian sausage, pepperoni, poached egg*

**DIPPIES/3**  
*Calabrian chilies, marinara, parm fonduta, feta ranch, Sicilian hot sauce*

**THE STANDARD/16**  
*tomato, mozzarella, Sicilian oregano, grana Padano*



**SICILIAN MARINARA/16**  
*tomato, garlic, Sicilian anchovy, capers, oregano, parsley*



*coffee* 14

we proudly serve Swing's

EMBASSY ROW COLD BREW

DIPLOMAT BLEND DRIP

*All parties are subject to a 20% service charge. Proceeds go exclusively to our Employee Fund.*

DISCLAIMER: Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has a food allergy.

# AP Wine

WASHINGTON, DC

CAPITAL RIVERFRONT

SUMMER 2020



## BUBBLES

BTG	<b>PROSECCO</b>	Borgoluce	<i>Valdobbiadene, Italy</i>	13	65
300	<b>RIBOLLA</b>	Colutta	<i>Colli Orientali, Friuli, Italy, 2014</i>		55
310	<b>CHARDONNAY BLEND</b>	Barone Pizzini	<i>Franciacorta, Lombardia, Italy, N.V.</i>		75

## WHITE

### LIGHT & CRISP

BTG	<b>FRIULANO BLEND</b>	Scarpetta	<i>Friuli, Italy, 2017</i>	9	25   49
BTG	<b>FALANGHINA</b>	Vadiaperti	<i>Campania, Italy, 2017</i>	13	52
160	<b>FALANGHINA BLEND</b>	Marisa Cuomo	<i>'Ravello,' Amalfi, Campania, Italy, 2016</i>		65

### MEDIUM BODIED & RICH

BTG	<b>PINOT GRIGIO</b>	Venica	<i>Collio Goriziano, Friuli, Italy, 2017</i>	14	56
BTG	<b>CHARDONNAY</b>	Fossil Point	<i>Edna Valley, California, USA, 2017</i>	12	48
115	<b>ARNEIS</b>	Damilano	<i>Langhe, Piedmont, Italy, 2017</i>		55
175	<b>GEWURTZTRAMINER</b>	Tramin	<i>'Nussbaumer,' Alto Adige, Italy, 2015</i>		70

## ORANGE

195	<b>CHARDONNAY BLEND</b>	Dario Princic	<i>'Bianco,' Friuli, Italy, 2016</i>		70
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## ROSÉ

BTG	<b>SANGIOVESE BLEND</b>	Scarpetta	<i>Tuscany, Italy, 2018</i>	10	28   54
CAN	<b>WALLA WALLA BLEND (SPARKLING)</b>	House Wine	<i>Walla Walla Valley, Washington, USA, NV (375ml)</i>		14
405	<b>MERLOT BLEND</b>	Early Mountain Vineyards	<i>Madison County, Virginia, USA, 2019</i>		55
410	<b>CORVINA BLEND</b>	Le Fraghe	<i>Bardolino Chiaretto, Veneto, Italy, 2018</i>		45

## CHILLED REDS

BTG	<b>LAMBRUSCO GRASPAROSSA (SPARKLING)</b>	Cleto Chiarli	<i>Emilia Romagna, Italy, NV</i>	12	60
BTG	<b>SANGIOVESE BLEND</b>	Scarpetta	<i>Tuscany, Italy, 2017</i>	10	28   54
455	<b>SANGIOVESE</b>	Field Recordings	<i>'Freddo,' Paso Robles, California, USA 2018</i>		60

## REDS

### SOFT & FRUITY

BTG	<b>NEBBIOLO BLEND</b>	G. D. Vajra	<i>Piedmont, Italy, 2017</i>	10	40
BTG	<b>DOLCETTO</b>	Pecchenino	<i>Piedmont, Italy, 2018</i>	12	48
215	<b>PINOT NOIR</b>	Ilhahe	<i>Willamette Valley, Oregon, USA, 2017</i>		60

### BIG & BOLD

BTG	<b>VALPOLICELLA CLASSICO SUPERIORE</b>	Fumanelli	<i>Valpolicella, Veneto, Italy, 2016</i>	14	56
BTG	<b>SANGIOVESE BLEND</b>	Monte Vibiano	<i>Umbria, Italy, 2015</i>	14	56
230	<b>SANGIOVESE BLEND</b>	Perticaia	<i>Umbria, Italy, 2015</i>		60
250	<b>NERO D'AVOLA</b>	Gulfi	<i>Sicily, Italy, 2017</i>		50
255	<b>PRIMITIVO</b>	Fatalone	<i>'Riserva,' Gioia del Colle, Puglia, Italy, 2015</i>		70

# AP Beer



8   28	<b>GROOVE CITY</b>	<i>Hefeweizen</i>	RAR, MD   16oz   5.3%
8   28	<b>BEACH DRIVE</b>	<i>Golden Ale</i>	Port City, VA   16oz   4.0%
8   28	<b>CRAZY PILS</b>	<i>Czech Pilsner</i>	Solace, VA   16oz   5.2%
8   28	<b>JOINT RESOLUTION</b>	<i>Hazy IPA</i>	DC Brau, DC   16oz   5.5%
8   28	<b>OLD PRO</b>	<i>Gose</i>	Union, MD   16oz   4.2%
8   28	<b>RED MOLLY</b>	<i>Irish Red Ale</i>	Pale Fire, VA   16oz   5.6%
8   28	<b>GRISETTE</b>	<i>Farmhouse Ale</i>	Manor Hill, MD   16oz   4.7%
8   28	<b>ORIGINAL BLEND</b>	<i>Apple Cider</i>	Downeast Cider, MA   16oz   5.1%
8   28	<b>'PASSIONFRUIT+ORANGE+GUAVA'</b>	<i>Seltzer</i>	DC Brau, DC   14 oz   5.0%
7	<b>FULL COUNT</b>	<i>Light Lager</i>	DC Brau, DC   12 oz Can   4.7%

# AP Cocktails

<b>MT. ETNA MULE</b>	12
<i>AP Woodford Bourbon, Amaro dell'Etna, lemon, ginger beer</i>	
<b>RIVERSIDE TONIC</b>	12
<i>Tito's Vodka, cucumber, tonic, vermouth</i>	
<b>NAVY YARD MARG</b>	12
<i>tequila, mezcal, citrus stock, agave (ask to make it spicy!)</i>	
<b>NITRO NEGRONI</b>	12
<i>gin, Campari, vermouth</i>	
<b>APEROL SPRITZ</b>	12
<i>Aperol, prosecco, sparkling water</i>	
<b>ALL PURPOSE OLD FASHIONED</b>	13
<i>rye, sugar, house bitters</i>	

## ITALIAN

WATER ICE /12

### MARIO

*vodka, lemon  
like the most refreshing  
vodka lemonade you've ever had*

### WALUIGI

*rum, pineapple, lime, ube  
like being transported to a  
tropical beach paradise*

### DAISY SWIRL

*a mix of the other two  
like drinking a vodka  
lemonade on a beach paradise*