



chin chin 

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ANTIPASTO

served with tomato jam & housemade focaccia

FORMAGGI

*camembert, caramella,
idiazabal*

16

SALUMI

*copocola, prosciutto,
lomo de bellota*

16

MISTO

*combination of our two
boards*

32

PRIMI

FRITTE

*zucchini fries, lemon
& anchovy aioli*

12

TARTARE

*tenderloin, egg yolk, shallots &
rye crackers*

26

TONNO CARPACCIO

*yellowfin tuna, basil aioli,
chives & citrus*

24

RADICCHIO

*radicchio, hazelnut & focaccia granola &
mixed citrus*

16

CHIN CHIN CAESAR

*little gem, frissé, baby kale, creamy silken
tofu dressing & parmigiano reggiano*

16

POMODORI

*heirloom tomatoes, golden beets, sicilian
pistachios & whipped ricotta*

18

POLPETTE

*kurobuta pork & beef meatballs
sunday sauce, whipped ricotta & basil*

22

PASTA

CASARECCE *short pasta, italian sausage, zozzona sauce, guanciale & pecorino romano* 26

LASAGNA *pinwheel lasagna, yellowfin tuna bolognese, bechamel & san marzano tomatoes* 35

AGNOLOTTI *roasted beet filled agnolotti all'ampezzana, brown butter & poppy seeds* 24

GNOCCHETTI *ricotta gnocchetti sari, broccoli pesto & cherry tomatoes* 22

BIGOLI *cacio e pepe bigoli noodles, pink peppercorns & sumac* 20

SECONDI

BISTECCA *grilled picanha rump cap, shallot jam, broccolini* 34

RODABALLO *rodaballo a la plancha, lemon zabaglione & brussels* 42

MELANZANA *roasted eggplant, zucchini basil puree & corona bean "alla scapece"* 26

DOLCI 10

LIMONCELLO *chin chin limoncello parfait, olive oil cake & pistachios*

PANNACOTTA *vanilla bean pannacotta, pickled pineapple & sea salt*

TIRAMISU *rye sponge, mascarpone zabaglione & rye-coffee soak*

Executive Chef: Kiara Rivera

Menu Subject to Changes & Availability

chin
chin



COCKTAILS & SPIRITS

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COCKTAILS & SPIRITS

Inspired by traditional cocktails and a european style of enjoyment, we make our liqueurs in house using local ingredients for complexity of flavors.

Bar Director: *Nabil*
Bartenders: *Johnson*
Barback: *Michelle*

NEGRONI



• 15 •

CLASSICO

• OR BIANCO •

beefeater gin, sweet
vermouth, campari

PICK YOUR SPIRIT

CAFFÈ

beefeater gin, sweet
vermouth, campari,
espresso

BOULEVARDIER

rittenhouse rye,
sweet vermouth,
campari, orange
zest

AGRO

beefeater gin, lime,
sweet vermouth,
campari

AMERICANO

beefeater gin, sweet
vermouth, campari,
pellegrino

FIORE

espolón tequila,
sweet & dry ver-
mouth, campari

DIAMANTE

beefeater gin,
génépy liqueur,
bianco vermouth

SPRITZ



• 14 •

CLASSICO

aperol, prosecco &
soda

HUGO

st. germaine,
prosecco & soda

MEDICI

chamomile liquor,
saler's aperitif &
prosecco

ADOQUIN

berry liqueur,
prosecco & soda

CLASSIC



PENICILLIN

scotch whisky, lemon, honey-ginger syrup & ardberg float

15



HEMINGWAY

probitas, lime, grapefruit & luxardo maraschino liqueur

15



PAPER PLANE

wild turkey bourbon, averna amaro, aperol & lemon

15



DAQIRI

palo viejo, lime & simple syrup

13



LAST WORD

beefeater gin, génépy, luxardo maraschino & lime

16



MARTINI

• 16 •

PASTORE gin or vodka, dry vermouth & feta-black pepper brine

MANHATTAN bourbon or rye, sweet vermouth & maraschino cherry

VESPER beefeater gin, stolichnaya vodka, cocchi bianco & lemon zest

PIO MARTINEZ beefeater gin, white-dry vermouth & luxardo maraschino

KALAMATINI beefeater gin, kalamata olive brine & dry vermouth

IL TUO MARTINI

<i>GIN</i>	<i>VERMUT</i>	<i>BRINE</i>	<i>GARNISH</i>	<i>SHAKEN</i>
<i>OR</i>	equal parts	filthy .2oz.	olive	<i>OR</i>
<i>VODKA</i>	standard	extra dirty .15oz.	lemon/orange	<i>STIRRED</i>
	dry	dirty .1oz.	onion	
	extra dry	neat	chili oil	

STAGIONALE



MAGUNA cardamom gin, bianco vermouth, luxardo maraschino & rosewater 16



BEMBONA barrilito rum ***, lime, guava-vanilla syrup & spiced tincture 15



BACCIO DI MELA stolichnaya, chin chin green apple, cinnamon & lemon 15



BRILLA clarified milk punch, amaretto, bourbon & lemon 15



GEISHA roku gin, st. germaine, nori, lemon & raspberry 15