

Suprema Provisions

305 Bleecker St 10014-3427 · +16469644994 · Updated: Jan 14, 2026

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THE SUPREMA BURGER 1

The Suprema Burger

\$19.00

iberico bellota jam, black garlic sauce, aged cheddar (no substitutions or omissions)

DRINKS 3

Bloody Mary

\$14.00

Mimosa

\$12.00

Fresh Squeezed OJ

\$5.00

DEVEILED EGGS 1

Black Truffle Egg

\$9.00

CROSTINI 1

Smoked Salmon Crostini

\$15.00

fresh ricotta, cream cheese, tomatoes, onions, capers

EGGS & WAFFLES 7

Eggs Benedict

AVAILABLE OPTIONS

with prosciutto

\$12.00

With Smoked Salmon: \$16.00

Avocado Toast

\$12.00

with soft scrambled or 6 minute eggs

Soft Scrambled Eggs

\$12.00

grilled tomato, prosciutto chips

Uova In Tegamino

\$15.00

baked or 6 minute eggs, roasted vegetables, chorizo

Frittata

\$12.00

chorizo, fennel, onion, cheddar

Waffles & Berries

\$12.00

fresh berries, crème fraiche

Waffles & Egg

\$12.00

sunny side or 6 minute egg, crispy prosciutto

SANDWICHES 4

Egg Sandwich

\$12.00

6 minute egg, cheddar cheese, tomato, bacon

Tomato, Bufala Mozzarella, Basil

\$10.50

Prosciutto, Tomato, Bufala Mozzarella, Basil

\$12.50

Bresaola, Arugula, Lemon Aioli

\$12.50

SALADS 5

Burrata Salad

\$16.00

arugula, tomatoes

Suprema House Salad

\$15.00

brussels, arugula, fennel, apple, parmigiana-reggiano

Caprese Salad

\$15.00

mozzarella di bufala, tomatoes, basil

Suprema Caesar

AVAILABLE OPTIONS

\$14.00

Add Shrimp: \$6.00

Add Chicken: \$5.00

Shrimp Salad

\$20.00

shrimp, arugula, cilantro, fennel

TARTARES 1

Tuna Tartare Ciotola*

\$19.00

avocado, mint, green apple, jalapeno

PASTA 1

Bolognese Fettuccine

\$21.00

beef, veal, garlic, tomatoes, parmigiana-reggiano

SALUMI & FORMAGGI 4

Salumi & Formaggi

\$24.00

selection of italian meats and artisanal cheeses

Cheese Board

\$21.00

selection of four artisanal cheeses

Italian Salumi	\$21.00
selection of italian meats	
Burrata di Bufala	\$15.00
roasted tomatoes, roasted garlic	
ETC 2	
Granola Yogurt & Fresh Berries	\$9.00
Steak House Bacon	\$5.00
LATE BREAKFAST 5	
Smoked Salmon Plate	\$15.00
ricotta, tomatoes, capers, onions	
Uova In Tegamino	\$15.00
baked or 6 minute eggs, roasted vegetables, chorizo, fennel	
Avocado Toast	\$12.00
soft scrambled or 6 min eggs	
Soft Scramble Eggs	\$12.00
grilled tomato, prosciutto chips	
Granola Yogurt & Fresh Berries	\$9.00
PESCE 3	
Tuna Tartare*	\$19.00
avocado, green apple, jalapeno	
Shrimp Chorizo	\$18.00
grilled shrimp, chorizo, fennel	
Shrimp Salad	\$20.00
shrimp, arugula, cilantro, fennel	
ANTIPASTI 10	
Parmigiana Reggiano & Olives	\$12.00
Truffle Deviled Egg	\$9.00
Mushroom Crostini	\$11.00
tallegio, duxelles, gremolata	
Ricotta Crostini	\$12.00
truffle honey, hazelnuts, mint	

Tuna Tartare Ciotola	\$19.00
jalapeno, apple, avocado, pine nuts	
Shrimp Scampi	\$18.00
garlic, white wine, toast	
Suprema Caesar	AVAILABLE OPTIONS
	\$14.00
	Shrimp: \$6.00
	Chicken: \$5.00
Burrata di Bufala	\$15.00
roasted tomatoes	
Suprema House Salad	\$15.00
brussels, arugula, fennel, apple, parmigiana-reggiano	
Caprese Salad	\$15.00
mozzarella di bufala, tomatoes, basil	

SECONDI 6

The Suprema Burger	\$19.00
iberico bellota jam, black garlic sauce, aged cheddar, roasted tomatoes, brioche bun (no substitutions or omissions)	
Meatballs & Bone Marrow	\$28.00
beef, pork, veal, pine nuts, marinara sauce, parmigiana	
Berkshire Pork Chop	\$32.00
heritage berkshire pork, brussels sprouts	
Braised Octopus	\$24.00
olive puree, roasted tomato, squid ink polenta	
Roasted Chicken	\$27.00
young carrots, potatoes	
Lasagna	\$24.00
braised pork, bechamel, ricotta	

CONTORNI 3

Broccolini	\$8.00
Brussels Sprouts	\$8.00
Shishito Peppers	\$8.00

SPARKLING WINE 6

Glera, Jeio Prosecco di Valdobbiadene NV Veneto, Italy	AVAILABLE OPTIONS
	\$13.00
	\$46.00
(Red) Lambrusco Secco (Dry) Fiorini "Terre al Sole" 2018 Emilia-Romagna, Italy	AVAILABLE OPTIONS
	\$14.00
	\$48.00
(Rosé) Pinot Noir Blend, Naveran Cava Brut Rosé 2017 Penedes, Spain	AVAILABLE OPTIONS
	\$15.00
	\$52.00
Pinot Blanc Blend, Charles Baur Cremant d'Alsace Brut NV Alsace, France	AVAILABLE OPTIONS
	\$16.00
	\$57.00
Chardonnay Blend, Santa Lucia Franciacorta Brut NV Brescia, Italy	\$65.00
Pinot Noir Blend, Baron Dauvergne "Cuvee Privilege" Brut NV Champagne, France	\$90.00

WHITE WINE 17

Garganega, Sandro de Bruno Soave 2018 Veneto, Italy	AVAILABLE OPTIONS
	\$14.00
	\$47.00
Riesling Secco (Dry) Roeno "Praecipuus" 2017 Tre Venezie, Italy	\$50.00
Pinot Grigio, J. Hofstatter 2018 Alto Adige, Italy	AVAILABLE OPTIONS
	\$15.00
	\$52.00
Chenin Blanc, Domaine des Forges Savennieres 2017 Loire Valley, France	\$52.00
Albarino, Pazo de Galegos Rias Baixas 2018 Galicia, Spain	AVAILABLE OPTIONS
	\$15.00
	\$52.00
Sauvignon Blanc, Raimbault Sancerre 2018 Loire Valley, France	AVAILABLE OPTIONS
	\$16.00
	\$55.00
Kerner, Kofererhof "Valle Isarco" 2018 Alto Adige, Italy	\$55.00
Arneis, Cornarea "Roero Arneis" 2018 Piedmont, Italy	\$56.00
Sauvignon Blanc, Gamble Family Vineyard "Napa" 2017 Napa Valley, CA	\$58.00
Pinot Gris, Margerum Ranch Vineyard "Klickitat" 2013 Central Coast, CA	\$60.00
Chardonnay, Talley Vineyards "Estate" 2017 Arroyo Grande, CA	AVAILABLE OPTIONS
	\$17.00
	\$63.00

Aligoté, Domaine Nicolas Rossignol Aligoté 2015 Burgundy, France	AVAILABLE OPTIONS
	\$19.00
	\$72.00
Chardonnay, Collardot Bourgogneblanc "Petits Poiriers" 2016 Burgundy, France	\$77.00
Falanghina, Quintodecimo "Via del Campo" 2018 Campania, Italy	\$86.00
Pinot Blanc Blend, Au Bon Climat "Hildegard White" 2014 Santa Maria, CA	\$99.00
Chardonnay, Olivier Leflaive Meursault "Les Narvaux" 2016 Burgundy, France	\$110.00
Chardonnay, Hyde & de Villaine "Hyde Vineyard" 2013 Napa Valley, CA	\$120.00

RED WINE 24

Syrah Blend, La Font du Loup Cotes-du-Rhone 2017/18 Rhone Valley, France	AVAILABLE OPTIONS
	\$14.00
	\$48.00
Sangiovese Blend, Collemattoni Toscano Rosso "Adone" 2018 Tuscany, Italy	AVAILABLE OPTIONS
	\$14.00
	\$48.00
(Rosé) Grenache Blend, Chateau de la Clapière Rosé 2018 Provence, France	AVAILABLE OPTIONS
	\$15.00
	\$52.00
Pinot Noir, J. K. Carriere "Provocateur" 2017 Willamette Valley, OR	AVAILABLE OPTIONS
	\$16.00
	\$56.00
Merlot Blend, Chateau Haut Selve Graves Rouge 2016 Bordeaux, France	\$56.00
Garnacha Blend, La Antigua Rioja "Reserva" 2010 Rioja Alta, Spain	AVAILABLE OPTIONS
	\$16.00
	\$56.00
Nero d'Avola, Feudo Montoni "Lagnusa" 2016 Sicily, Italy	\$59.00
Sangiovese Blend, Azienda dei Vino Nobile de Montepulciano 2016 Tuscany, Italy	\$63.00
Sangiovese Blend, Villa Calcinaia Chianti Classico 2016 Tuscany, Italy	AVAILABLE OPTIONS
	\$17.00
	\$64.00
Corvina Blend, Maria Bella Valpolicella "Ripasso Superiore" 2016 Veneto, Italy	\$66.00
Pinot Noir, Domaine de la Bressande Mercurey "Premier Cru" 2017 Burgundy, France	\$69.00
Grenache Blend, Gratavinum Priorat "2 Pi R" 2016 Catalonia, Spain	\$73.00
Nebbiolo, Mauro Molino Barolo 2015 Piedmont, Italy	\$20.00

Tinta de Toro, Vatan Toro 2016 Toro, Spain	\$76.00
Cabernet Sauvignon, Monticello "Jefferson Cuvée" 2017 Napa Valley, CA	AVAILABLE OPTIONS
	\$21.00
	\$77.00
Primitivo (Zinfandel) Castello Monaci "Artas" 2016 Puglia, Italy	\$81.00
Grenache Blend, Domaine de la Charbonniere Chateauneuf-du-Pape 2016 Rhone Valley, France	\$88.00
Pinot Noir, Bergstrom "Cumberland Reserve" 2016 Willamette Valley, OR	\$90.00
Zinfandel, A. Rafanelli "Dry Creek Valley" 2017 Sonoma County, CA	\$95.00
Corvina Blend, Buglioni Amarone 2015 Veneto, Italy	\$100.00
Sangiovese, Bartoli Giusti Brunello di Montalcino 2013 Tuscany, Italy	\$110.00
Merlot Blend, Hourglass "HG Red Blend III" 2017 Napa Valley, CA	\$118.00
Pinot Noir, Parent Pommard "La Croix Blanche" 2014/15 Burgundy, France	\$130.00
Pinot Noir, Raen "Royal St. Robert" 2016 Sonoma Coast, CA	\$138.00

SUPREMA SBAGLIATO COCKTAILS 10

Americano	\$12.00
contratto bitter, bonal aperitif, club soda	
Kir Royale	\$12.00
collalbrigo prosecco, giffard crème de framboise, byrrh aperitif	
Gimlet	\$14.00
greenhook gin, lime juice, spritz float	
French 75	\$14.00
villa di corlo lambrusco rosato, hayman's gin, lemon juice, simple syrup	
Whiskey Sour	\$14.00
elijah craig small-batch bourbon, lemon juice, suprema vermouth float	
Corpse Reviver	\$14.00
hayman's gin, cocchi americano, giffard crème de peche, amerique absinthe, lemon juice	
Margarita	\$14.00
arrette blanco tequila, giffard triple sec, lime juice, habanero salt, giffard crème de menthe	
Manhattan	\$14.00
medley brothers bourbon, louis roque prune brandy, suprema vermouth	
Negroni	\$14.00
hayman's gin, contratto bitter, suprema vermouth	

Vesper

\$14.00

square one vodka, greenhook gin, cocchi americano, dolin dry vermouth

BEER ON TAP ⁴

Birra Forst Premium Lager (Merano, Italy) 4.8% ABV

Braven Bushwick Pilsner (Brooklyn, NY) 5.0% ABV

Firestone Walker "Union Jack" IPA (Paso Robles, CA) 7.5% ABV

La Chouffe Strong Blonde Belgian Ale (Achouffe, Belgium) 8.0% ABV

BEER & CIDER IN BOTTLES ⁶

Troegs "Dream Weaver" Wheat (Hershey, PA) 4.8% ABV **\$7.00**

Krombacher Pils (Westphalia, Germany) 4.8% ABV **\$7.00**

Greenport Harbor Citrus Ipa (Greenport, NY) 5.2% ABV **\$7.00**

Ace "Joker" Dry Cider (Sebastopol, CA) 6.9% ABV **\$6.00**

Birra Di Meni "Runcis" Double Malt (Friuli, Italy) 7.0% ABV **\$10.00**

Bear Republic "Racer 5" IPA (Healdsburg, CA) 7.5% ABV **\$7.00**