

DESSERT

(all made in-house by the one and only Lisa Bernardi)

Flourless Chocolate Espresso Olive Oil Cake \$9.25
Lemon Cream Pie \$9.25

SMALL BITES (all house-made little mason jars)
\$7

-Sour cherry Cheesecake Jar
- Nutella Tiramisu Jar
- Salted Caramel cheesecake with apples and a crumble topping

COFFEE

Americano
Espresso
Café Latte
Cappuccino
Espresso Correto

TEA

Orange pekoe
Earl Gray - Black tea
Mint
Chamomile

ACQUA MINERALE
Large Mineral water \$6

GASSATA/ SPARKLING
LISCIA/ FLAT

JUICE \$4
Apple, Cranberry, Orange

SODA \$4
Coke, Diet Coke, Ginger Ale, 7up, Iced Tea, Tonic

ITALIAN SODA \$4
Brio, Aranciata, Limonata

Price does not include tax.

COCKTAILS (2 oz.)

GIN-SOAKED FOG - \$14
Hayman's Gin/ Earl Gray Syrup/ Lemon Juice/ Egg Whites

CANADIAN MARGARITA - \$14
Espolon Tequila/ Lime Juice/ Maple Syrup

PAPER PLANE - \$16
Wild Turkey / Select Aperitivo/ Montenegro Amaro/
Fresh Lemon Juice

SPARKLING LEMON - \$14
Peach Schnapps/ Mionetto Prosecco/ Limonata

BLACK MANHATTAN - \$12
Bourbon, Montenegro, bitters

BOURBON OLD FASHIONED - \$14
Bourbon/ bitters/ sugar/ orange zest

DARK + STORMY - \$14
Kraken Rum/ Ginger Beer/Fresh Lime Juice

NEGRONI - \$14
Cocchi Sweet Vermouth/ Select Aperitivo/ Hayman's
Gin

OLD FASHIONED - \$14
Maple syrup/ Bourbon/ bitters

SPRITZ - \$16
Select Aperitivo/ Mionetto Prosecco/ Soda

7#'s RED WINE SANGRIA
\$12 Gls. / \$39 Bottle

BEER

CORNERSTONE BLACK LAGER 5% \$12
Black Lab Brewing
(473ml)

SITTING PRETTY APA 4.5% \$12
Black Lab Brewing
(473ml)

PERONI 5.1% \$8.50
Nastro Azzuro
(330ml)

PERONI 0.0% \$5.00
Nastro Azzurro

Price does not include tax.

WHITE WINE

(GLS 5 oz/ ½ LITRE/ BTL.750ml)

PINOT GRIGIO

Pasqua (IT)

\$14 / \$37 / \$56

SOAVE

San Michelin, IT, '23

\$16.50 / \$44 / \$66

LANGHE BIANCO

Baudana, IT '22

\$16.25 / \$43 / \$65

CATARATTO

Possente Organico (IT'22) \$69

MULLER THURGAU

Nals Margreid (IT'21) \$64

ROSE WINE

ROSE - JL Colombo, FR

\$15 / \$42 / \$60

SPARKLING

PROSECCO DOC

Villa Sandi (Italy, NV)

\$11/ \$49

PROSECCO

Sorelle Bronca MODI, IT NV \$73

FRANCIACORTA BRUT

Conforti, IT NV \$117

Straw yellow color, with fine and persistent sparkling perlage. The nose opens with floral hints, then followed by delicate fruity notes, and classic memories of bread crust, yeast and pastry. When tasted it is well balanced, fresh and smooth, pleasant and with good persistence

RED WINE

(GLS 5 oz/ ½ LITRE/ BTL. 750ml)

CHIANTI

Il Palazzo (it'22)

\$16/ \$42 / \$64

CABERNET SAUVIGNON

Chateau St-Jean

\$14 / \$37 / \$56

NERO D'AVOLA

Possente Organico (IT'21)

\$17.50 / \$49 / \$69

PRIMITIVO

Intrigo (It'23)

\$12.25 / \$32 / \$49

FREISA

Balbiano, IT, '21 \$77

LANGHE ROSSO

Baudana, IT '22 \$83

MONTEPULCIANO

Bossanova, IT, '21 \$115

NEBBIOLO

Cascina Sot, IT, '21 \$115

NERO D'AVOLA/ NOCERA/ NERELLO MASCALESE

Mamertino Rosso Riserva DOC IT'16
Organic \$118

Mamertino region on the Sicilian coast north of Etna. delivers a spectacular aromatic display of red and black fruit, fresh and dried, alongside a mix of wild herbs, orange peel, fennel and delicate wood spice in a complex Mediterranean guise. There's still quite a lot of tannic grip and grit, and a mineral-saline quality that frames the flavours, while acids are comfortably ripe but firm. It's a traditional style through and through, a genuine Sicilian expression

SYRAH

Possente Organico (IT'21) \$69