

DESSERT

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

Flourless Chocolate Espresso Olive Oil Cake

Salted caramel sauce \$9.25

Lemon Cream Pie

Mixed berry coulis \$9.25

SMALL BITES (all house-made little mason jars)

\$7

- Sour cherry Cheesecake Jar

- White and Dark Chocolate Mousse (GF)

- Nutella Tiramisu Jar

- Salted Caramel cheesecake with apples and a crumble topping

- Pumpkin TIRAMISU

(pumpkin puree/ pumpkin spice mascarpone cream layered with espresso soaked house-made lady fingers)

COFFEE

Americano

Espresso

Café Latte

Cappuccino

Espresso Correto

TEA (blink tea)

Organic Golden Green

Organic Earl Gray - Black tea

Organic Sakura Rose - Green tea

Organic Moringa Mint

Organic Chamomile Lemongrass

DIGESTIVI(1.5 oz.)

The Glenlivet Founders Reserve

\$15.25

Maison Gautier VS Cognac

\$9.25

Four Roses Bourbon

\$8.25

Poli Grappa

\$9

(Traditional)

Amaro Montenegro

\$8

Limoncello

\$8.

ACQUA MINERALE

Large Mineral water \$6

Small Bottle \$3

GASSATA/ SPARKLING LISCIA/ FLAT

JUICE \$4

Apple, Cranberry, Orange, Pink Grapefruit

SODA \$4

Coke, Diet Coke, Ginger Ale, 7up, Iced Tea, Tonic

ITALIAN SODA \$4

Brio, Aranciata, Limonata, Aranciata Rosso

NON-ALCOHOL COCKTAILS

GIN FIZZ

Gin/ lemon/ simple syrup/ soda/ lemon twist

GINGER RUM MULE

"RUM"/ ginger beer/ fresh lime/ ginger

ZERO GIN-SOAKED FOG

Gin/ Earl Gray Syrup/ Lemon Juice/ Egg Whites

Price does not include tax.

COCKTAILS (2 oz.)

VENETIAN SPRITZ - \$16

Select Aperitivo/ Mionetto Prosecco/ Soda/ Olive

BOSTON SOUR - \$14

Bourbon/ Lemon juice/ Simple syrup/ frothy foamed egg white

PENICILLIN - \$14

Johnnie walker/ ginger/ lemon/ honey/ single malt float

MAPLE BOURBON OLD FASHIONED - \$14

Maple syrup/ Bourbon/ bitters

MARGARITA ARRABIATA \$16

Tromba Tequila Blanco/ lime/ honey syrup/ fresh jalapeno/

BARREL AGED NEGRONI - \$14

Cocchi Sweet Vermouth/ Select Aperitivo/ Hayman's Gin

DARK + STORMY - \$14

Kraken Rum/ Ginger Beer/ Fresh Lime Juice

GIN-SOAKED FOG - \$14

Hayman's Gin/ Earl Gray Syrup/ Lemon Juice/ Egg Whites

PAPER PLANE - \$16

Wild Turkey / Select Aperitivo/ Montenegro Amaro/ Fresh Lemon Juice

CANADIAN MARGARITA - \$14

Espolon Tequila/ Lime Juice/ Maple Syrup

SPARKLING LEMON - \$14

Peach Schnapps/ Mionetto Prosecco/ Limonata

BEER

Apsara

\$12.00

FRUITED SOUR 5.8%

Fairweather brewing

Pale sour with peaches, milk sugar, vanilla and chai spices.

Profile: Peach cobbler, chai, summer.

CHEAP SEATS

\$12.00

Pale Beer 4.2%

Little guy crusher ale, touched with Simcoe & El Dorado.

Profile: Melon, apricot, jelly beans.

MENAGERIE NELSON SAUVIN

\$12.00

Single hop pale ale 5.4%

Pale ale brewed & dry-hopped exclusively with Nelson Sauvín hops.

Profile: White wine, gooseberries, passion fruit.

PERONI 5.1%

Nastro Azzuro

\$8.50

(330ml)

PERONI 0.0%

Nastro Azzuro

\$5.00

Price does not include tax.

WHITE WINE

(GLS 5 oz/ ½ LITRE/ BTL.750ml)

BELLONE

Casale Del Giglio (IT'22)

ripe tropical fruit such as mango and papaya, balanced. Rich, ample and lingering on the palate with light floral and spicy note

\$17.25 / \$46 / \$69

TREBBIANO D'ABRUZZO DOC

Tenuta I Fauri (IT '21)

\$9.75/ \$26 / \$39

CHARDONNAY D'ITALIA

Adesso (Italy, 2022)

\$12.25 / \$32 / \$49 Litre

PINOT GRIGIO

Pasqua (IT)

\$14 / \$37 / \$56

SAUVIGNON BLANC

Mission Hill family estate reserve

\$17.25 / \$46 / \$69

PINOT NERO BIANCO

(Pinot Noir vinified as a still white wine)

Frecciarossa Sillery (IT'23) \$73

VERMENTINO

Badia Di Morrona (IT'22) \$67

fresh with floral and citrus notes on the nose. The elegant flavours are crisp and balanced with aromatic herbs. A perfect wine and particularly well matched with seafood.

PECORINO

Velenosi (Italy, 2018) \$63

ROSE WINE

Rosè

Musso Rosso (Italy '22)

Produced with pure Susumaniello grapes from the Itria Valley. Intense and persistent perfume with a soft rose colour and purple highlights and its from PUGLIA!!

\$17.25 / \$46 / \$69

SPARKLING

PROSECCO DOC

Mionetto (Italy, NV)

\$11/ \$49

RED WINE

(GLS 5 oz/ ½ LITRE/ BTL. 750ml)

PRIMITIVO

Intrigo (It'23)

\$12.25 / \$32 / \$49

CHIANTI

Il Palazzo (it'22)

\$16/ \$42 / \$64

CABERNET SAUVIGNON/ MERLOT

San Tiziano - TOMABACCO (It)

\$9.75/ \$26 / \$39

BAROLO

Aurelio Settimo (It'18) \$169

Bright garnet red, with an expansive, complex bouquet showing violets and forest floor alongside hints of licorice resulting from the ageing in wood. Nicely dry on the mouth, with well-balanced tannins confirming substance and elegance.

CESANESE

Casale Del Giglio (IT'20) \$69

Deep Ruby red. Intense aromas of marasca cherry followed by spicy notes of white pepper, black pepper and violet. Soft with persistent tannins.

MONTEPULCIANO D'ABRUZZO

Tenuta Del Priore (IT') \$59
"CAMPOTINO"

PINOT NERO

Frecciarossa "Carillo" (IT'22) \$67

brilliant ruby red colour. intense, with aromas of fruits of the forest and spicy notes. fresh, fruity, fragrant and well-balanced. A classic expression of the Pinot Noir grape.

L'U (Sangiovese/Merlot)

Lungarotti Umbria (Italy, 2021) \$66

CHIANTI CLASSICO RISERVA

Quarceto (It'20) \$101

Full body red, with red fruit and floral aromas. It expresses elegant tannins supported by a persistent and balanced final.

TIGNANELLO

Sangiovese/ Cabernet Sauv/ Cabernet Franc

Antinori (It'20) \$290

DOLCETTO D'ALBA D.O.C.

Aurelio Settimo (It'20) \$68

intense ruby red in colour, with the variety's characteristic fruity aromas (maraschino cherry, strawberry, red currant and wild red berries). Fresh and fruity on the mouth, very juicy and appealing.

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