

DESSERT

- Flourless Chocolate Espresso Olive Oil Cake \$8.25
- Lemon Cream Pie \$7.25
- Pecan Thumbprint Cookies with strawberry filling topped with Dark Chocolate \$1.75 piece

SMALL BITES (all house-made little mason jars) \$6

- White and Dark Chocolate Mousse (GF)
- Nutella Tiramisu Jar
- Salted Caramel cheesecake with apples and a crumble topping
- Sour cherry Cheesecake Jar

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.)

Bowmore 12 year old Islay	\$11.50
The Glenlivet Founders Reserve	\$15.25
The Glenlivet Caribbean Reserve Single Malt	\$11.25
Johnnie Walker Black Label	\$13.50
Maison Gautier VS Cognac	\$9.25
Woodford Reserve Distillers Select Bourbon	\$8.25
Poli Grappa (Traditional or chamomile)	\$9
Amaro Montenegro	\$8

ACQUA MINERALE

7 Numbers Mineral water \$5

GASSATA/ SPARKLING
LISCIA/ FLAT

JUICE \$3

Apple, Cranberry, Orange, Pink Grapefruit

SODA \$3

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

ITALIAN SODA \$3.50

Brio, Aranciata, Limonata, Aranciata Rosso

Price does not include tax

COCKTAILS (2 oz.)

VENETIAN SPRITZ - \$16

Select Aperitivo/ Mionetto Prosecco/ Soda/ Olive

MARGARITA ARRABIATA \$16

Don Julio Tequila Blanco/ lime/ honey syrup/ fresh jalapeno/ summer might be over but I'm addicted to this.

PENICILLIN - \$12

Single malt scotch/ ginger/ lemon/ honey

BARREL AGED NEGRONI - \$12

Dolin Sweet Vermouth/ Select Aperitivo/ Hayman's Gin

DARK + STORMY - \$12

Kraken Rum/ Ginger Beer/Fresh Lime Juice

GIN-SOAKED FOG - \$12

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

BLACK MANHATTAN - \$12

Wild turkey / Montenegro Amaro/ Angostura

PAPER PLANE - \$16

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

CANADIAN MARGARITA - \$12

Espolon Tequila/ Lime Juice/ Maple Syrup

SPARKLING LEMON - \$12

Peach Schnapps/ Mionetto Prosecco/ Limonata

BEER

CORNERSTONE BLACK LAGER 5% \$12

BlackLab Brewing

Traditional German Schwarzbier using 100% German malt and hops. Smooth and flavourful while remaining refreshing and sessionable. Chocolate, toast and bread carry this malt forward beer.

(473ml)

SITTING PRETTY APA 4.5% \$12

BlackLab Brewing

Hazy citrus forward American pale ale with with rye malt. Assertive with a light body and dry finish.

(473ml)

PERONI 5.1%

Nastro Azzuro

\$8.50

(330ml)

PERONI 0.0%

Nastro Azzuro

\$5

POMMIES CIDER 4.9%

(473ml)

\$9

Price does not include tax

WHITE WINE

(GLS 5 oz/ 1/2 LITRE/ BTL.750ml)

KERNER "Fels" 11

Nals Margreid (IT'22)

Lots of energy and spirit, lime cordial tang and textural undulations really grab your palate's attention. Delicious stuff any way you slice it and a wine that remind of key lime pie, without the sweetness. Made Way up in Trento Italy, Alto Adige. 90 points WA
\$18/ \$54 / \$72

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

PINOT GRIGIO

Villa Sandi (IT'21)

\$16 / \$42 / \$64

CHABLIS

Domaine Beque-Mathiot (FR'20) \$83

Run by a mother and daughter team, this estate has produced a fruity, very accessible Chablis. It has the crisp apple fruitiness of the vintage along with a fine shot of fresh citrus. The wine has a lightly mineral character, finishing with refreshing acidity.

GRILLO

Poggio Graffetta (it'22) \$83

Straw-yellow color. The nose reveals delicate and complex notes of dried flowers, hay and straw. On the palate it expresses Mediterranean heat that is well-contrasted by the freshness resulting from its strong acidity (95 points)

MALVASIA BIANCA/ TREBBIANO/ CHARDONNAY

Bindi Sergardi (It '21) \$73

FRASCATI SUPERIORE

Casale Marchese (IT '21) \$60

CHARDONNAY, VIOGNIER, MUSCAL, XAREL-LO

Eccocivi Cellar (Spain'19) \$77

GRILLO, INZOLIA

Vigna Nica Marmetino Bianco (IT'22) \$87

The palate is fleshy, broad, very succulent and palpably salty, adding refreshment to the ripe fruit flavours. Length, depth, and overall energy and balance are excellent. 92 points WA

SPARKLING (GLS 5 oz/BOTTLE 750ml)

PROSECCO DOC

Mionetto (Italy, NV)

\$11/ \$49

CHAMPAGNE

\$105

Lanson Le Black Label Brut (FR'15)

The lengthy ageing process, three times longer than the official requirements of the appellation, Fruity notes of William pear, apple and citrus fruits compliment the aromas of freshly baked pastries. Bouquets of ripe orchard fruit, tangerine, lemon and grapefruit freshen the palate delivering a fresh sensation.

Price does not include tax

RED WINE

(GLS 5 oz/ 1/2 LITRE/ BTL. 750ml)

CESANESE

Casale Del Giglio (IT'20)

Deep Ruby red. Intense aromas of marasca cherry followed by spicy notes of white pepper, black pepper and violet. Soft with persistent tannins.
\$17.25 / \$46 / \$69

MONTEPULCIANO D'ABRUZZO

Fantini by Farnese (Italy, 20)

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

CABERNET SAUVIGNON

Headwind. - Lodi (Cali, 2020)

\$14 / \$37 / \$56

NERELLO MASCALESE

Purgatorio Etna

Federico Curtaz Rosso DOC (IT'17) \$96

intense ruby red color, the nose has a typical aroma of red fruit and spices such as pepper and cloves, on the finish a balanced harmony and persistence. Volcanic salinity may just take your breath away. You will get lost in this Rosso, 94 points WA

AMARONE DELLA VALPOLICELLA

Bertani "Valpantena" (It,2019) \$119

CHIANTI CLASSICO GRAN SELEZIONE "STIELLE"

Rocca Di Castagnoli (It'17) \$129

Clear hints of small ripe red berries. The spicy and balsamic notes due to the passage in wood are well-integrated, leaving space to the characteristic features of Sangiovese. On the palate it is full-bodied and potent with good acidity and enveloping, crunchy tannins, easy to drink. Fresh, lingering finish (95 points)

BAROLO

Tenuta La Rocca (Italy, 2019) \$111

BRUNELLO DI MONTALCINO

Tenuta di Martucino (IT'17) \$140

ROSE (GLS 5 oz/BOTTLE 750ml)

ROSE

Cuvee Marie Justine

Baudry Dutour (FR '21)

\$15.75 / \$42 / \$63

GRENACHE/ CINSAULT

\$73

ST. JOHN BEAUSOLEIL (FR '22)

Price does not include tax