

# DESSERT

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

**Flourless Chocolate Espresso Olive Oil Cake**  
**Lemon Cream Pie**

**Pecan Thumbprint Cookie**  
**with strawberry filling topped with Dark Chocolate** **\$1.75 piece**

## SMALL BITES (all house-made little mason jars)

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

## COFFEE

**Espresso**  
**Café Latte**  
**Cappuccino**  
**Espresso Correto**

## TEA (blink tea)

### **Organic Golden Green**

This fair trade, organic full leaf Orange Pekoe comprises grassy, savoury and vegetal notes that make for a smooth every day drink.

Ingredients: Organic Green Tea

### **Organic Earl Gray - Black tea**

Full leaf Orange Pekoe from Sri Lanka is hand blended with vanilla and oil of bergamot to create a beautifully balanced black tea.

### **Organic Sakura Rose - Green tea**

Velvety cocoa adds a luscious complexity to this premium Pu'Erh, and a tasty side note to the tea's smooth, astringent-free nature.

Ingredients: Pu'Erh Tea, Cacao

### **Organic Moringa Mint**

Peppermint has been used medicinally since Ancient Egyptian times. Moringa, also known as the miracle tree, is nutrient rich with sweet and grassy notes. This perfect pairing creates a clean, calming and healthy herbal tea.

Ingredients: Organic Peppermint, Organic Moringa

### **Organic Chamomile Lemongrass**

Lemongrass elevates this calming tea with a bright floral aroma and mild citrus finish.

Ingredients: Organic Chamomile, Organic Lemongrass, Organic Lemon Pieces

## ACQUA MINERALE

## GASSATA/ SPARKLING LISCIA/ FLAT

# COCKTAILS (2 oz.)

(lovingly prepared BY Ms. Marinuzzi)

### **Barrel-Aged Negroni - \$16**

Aged in oak for a deeper, silkier finish – this blend of Hayman's London Dry Gin, Select Aperitivo, and Dolin Rouge Vermouth mellows into a rich, rounded Negroni with a hint of vanilla and smoke from the barrel.

### **Barrel-Aged Bearface Maple Old Fashioned - \$16**

Bearface Whisky rested in oak with pure maple syrup and aromatic bitters – bold, Canadian, and beautifully balanced. The barrel aging brings out deep caramel, spice, and smoke

### **PINEAPPLE PALOMA - \$16**

Espolon Tequila/ pineapple juice/ lime juice/ soda

### **GIN-SOAKED FOG - \$16**

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

### **CANADIAN MARGARITA - \$16**

Espolon Tequila/ Lime Juice/ Maple Syrup

### **PAPER PLANE - \$16**

Bearface / Select Aperitivo/ Montenegro Amaro/ Fresh Lemon Juice

### **SPARKLING LEMON - \$16**

Peach Schnapps/ Mionetto Prosecco/ Limonata

### **BLACK MANHATTAN - \$16**

Bearface, Montenegro, bitters

### **OLD FASHIONED - \$16**

Bearface/ bitters/ sugar/ orange zest

### **DARK + STORMY - \$16**

Kraken Rum/ Ginger Beer/Fresh Lime Juice

### **MAPLE OLD FASHIONED - \$16**

Maple syrup/ Bearface/ bitters

### **SPRITZ - \$16**

Select Aperitivo/ Mionetto Prosecco/ Soda

### **7#s RED WINE SANGRIA**

\$16 Gls. / \$49 Bottle

## BEER

### **CORNERSTONE BLACK LAGER 5% \$12**

**BlackLab Brewing**

**(473ml)**

Rich, roasty, and refreshingly crisp – a dark beer that drinks light.

### **SITTING PRETTY APA 4.5% \$12**

**BlackLab Brewing**

**(473ml)**

Easy-drinking APA bursting with citrus and stone fruit – smooth, fresh, and friendly.

### **PERONI 5.1%**

**Nastro Azzuro** \$9.75  
(330ml)

**PERONI 0.0%** \$5.00

**Nastro Azzurro**

*Price does not include tax.*

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**RED WINE**

(GLS 5 oz/ ½ LITRE/ BTL. 750ml)

**CINSAULT/ SYRAH****Pearce Predhomme(SA,’23)****\$18.75 / \$50 /\$75**

Juicy red fruit, soft spice, and an easy, food-friendly finish. Medium-bodied and smooth—this is your go-to “crowd-pleaser” red that works just as well with pasta as it does on its own

**BORDEAUX Supérieur****Château Chapelle d’Aliénor (FR’20)****\$19.25 /\$51 / \$77**

plush dark fruit—blackberry, dark chocolate and gentle anise—wrapped in fine chalky tannins and lifted by bright refreshing acidity. It’s rich yet elegant, with a minerally finish and poised structure

**PRIMITIVO “Sant’Andrea”****Cantine Paradiso (IT’21)****16.75 / \$44 / \$67**

Classic Puglia in a glass: ripe blackberry, dark cherry, and a touch of cocoa. Rich, warm, and full-bodied—bold enough for grilled meats and slow-cooked sauces, but dangerously easy to drink.

**CABERNET SAUVIGNON****“Brasa Coerta”****Pasqua (IT)****\$15.50 / \$41 / \$62**

The blend includes Cabernet Sauvignon, Merlot, Corvina and Rondinella. On the nose: black cherry and both fresh and ripe cherries, with spice notes; on the palate: full, persistent, elegant yet structured, with a long finish marked by subtle earth-and-spice undertone

**CORVINA****“Ca Nova”****Gorgo (IT ‘23)****\$78**

You love Valpolicella? Amarone? That magic comes from Corvina — this is the grape that makes those wines possible. A pure expression of Corvina: juicy red-cherry fruit, wild berries, gentle spice, and a silky texture from partial barrel aging. Fresh yet structured,

**PRIMITIVO****Polvanera “La Marchesana”(IT’23) \$74**

Bold ruby colour. On the nose: ripe black-cherry and blackberry fruit, touches of violet and Mediterranean herb. The palate delivers plush dark fruit, subtle earth and mineral under-tone, smooth tannins and a lingering finish with warm spice. full-bodied and generous

**BAROLO****Tenuta di Martucino (IT’20) \$134**

Brilliant, garnet red of good intensity with slight garnet/orange reflections. Ethereal, intense and persistent sensations, with hints of violets, cherries, spices (cinnamon, cloves), black pepper, leather. Dry, full, supple, balanced, of generous body

**L’U (Sangiovese/Merlot)****Lungarotti Umbria (Italy, 2022) \$66**

Juicy Sangiovese-Merlot from Umbria with bright cherry, plum, and a soft, velvety finish.

**AMARONE DELLA VALPOLICELLA****Pasqua “Black Label”(IT’20) \$131**

deep garnet-ruby hue and opens with aromas of blackberry jam, dark cherry, cocoa, and toast. On the palate, expect rich, fullbodied structure with silky tannins, a warm 15% alcohol that remains perfectly integrated, and a long finish marked by dried fruits and spice. A beautifully approachable Amarone

**SPARKLING****PROSECCO DOC****Villa Sandi (Italy, NV)****\$11 / \$49****WHITE WINE**

(GLS 5 oz/ ½ LITRE/ BTL.750ml)

**PINOT GRIGIO****Pasqua (IT )****\$16 / \$42 / \$64**

Crisp and refreshing with notes of green apple, pear, and citrus. Light-bodied, dry, and easy-drinking with bright acidity and a clean finish. A crowd-pleasing Italian white — perfect with seafood, salads, and light pastas.

**GARGANEGA/ CORTESE/ TREBBIANO****“San Michelin” Custoza****Gorgo (‘IT 2022)****\$13 / \$34 / \$52**

Bright straw-yellow, with aromas of ripe citrus, pear and white-peach. On the palate it delivers fresh acidity, a soft but textured mid-palate. Organic

**TORRE DI GIANO****Vermentino, Trebbiano and Grechetto****Lungarotti (IT’23)****\$15.25 / \$40 / \$61**

Brilliant straw yellow with greenish reflections. Delicate, with long-lasting hints of white fruit (fruit salad, pear, peach) and citrus notes; fragrant and fresh with an almond-like finish.

**SAUVIGNON/ GROS MANSENG****La Gascogne D’Alain Brumont (FR’24)****\$16.25 / \$43 / \$65**

aromatic zest of Sauvignon Blanc with the structural freshness of Gros Manseng. The Sauvignon opens with floral notes, citrus and yellow-fruit aromas, while the Gros Manseng lends length, crisp energy and balance

**PECORINO****Velenosi (Italy, 2023)****\$63**

Bright, zesty, and aromatic with notes of lemon blossom, pear, and salty minerality—crisp, clean, and incredibly refreshing

**CHARDONNAY****“Brasa Trevenezie”****Pasqua (IT)****\$65**

Ripe orchard fruit with notes of golden apple, pear, and a touch of vanilla.

Medium-bodied and softly textured with gentle oak and a smooth, balanced finish.

An approachable Italian Chardonnay that pairs beautifully with chicken, seafood, and creamy pastas.

**VERDICCHIO CLASSICO****Velenosi (Italy, 2023) \$63**

Bright straw yellow with greenish hues. Clear floral scents of honey and fruity scents of apple and peach along with hints of cut grass

**CHENIN BLANC****Pearce Predhomme (SA’24) \$74**

Fresh, vibrant, and beautifully balanced. Notes of pear, apple, and citrus with bright acidity—crisp enough to refresh, yet textured enough to stand up to seafood, vegetables, and lighter pastas.

**PINOT GRIGIO****Gorgo (‘IT 2024)****\$63**

crisp and clean — fresh acidity meets soft orchard-fruit and a subtle mineral edge. Versatile and food-friendly: Excellent value for money

**ROSE WINE****CINSAULT****AIME ROQUESANTE ROSE****Côtes de Provence AOP (FR’20)****\$15.25/ \$40/ \$61**

lots of freshness and excellent balance. Lovely watermelon and grapefruit aromas contribute to freshness for a delicious finish. Rated 90 points by Wine Enthusiast

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