

## **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

Price does not include tax.

## **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 Gl. / \$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**

**(330ml)**

**\$9.75**

### **PERONI 0.0%**

**Nastro Azzurro**

**\$5.00**

Price does not include tax.

## 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

Price does not include tax

## 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

Price does not include tax