DESSERT

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

Flourless Chocolate Espresso Olive Oil Cake
Lemon Cream Pie

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

1.Salted Caramel cheesecake with apples and - crumble topping
2. Nutella Tiramisu Jar
3.Sour cherry Cheesecake Jar

AFFOGATO
ESPRESSO MARTINI AFFOGATO
Bailys/ Kahlua/ crème du cacao/ espresso/ topped with Chapmans French vanilla ice cream

AFFOGATO
Double espresso/ Chapmans French vanilla ice cream

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

LIMONCELLO BASIL MOJITO - $16
White rum/ limoncello/ fresh lemon/ mint/ basil/ soda top

AFFINO SPRITZ - $16
Affino Limone/ prosecco/ soda/ orange wheel/ lemon peel

GIN-SOAKED FOG - $16
Hayman's Gin/ Earl Gray Syrup/ Lemon Juice/ Egg Whites

ROSSO FRESCO - $16
white rum/ blood orange/ lime/ Mint/ simple syrup

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

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

7#'s RED WINE SANGRIA
$16 Gls. / $49 Bottle

BEER

PERONI 5.1%
Nastro Azzuro ***$9.75***
(330ml)

PERONI 0.0% ***$5.00***
Nastro Azzurro

Price does not include tax.

RED WINE

(GLS 5 oz/ ½ LITRE/ BTL. 750ml)

BARBERA D'ASTI
Agricola Molino – Loreto (IT'24)
$19.75 / $52 / $79
A beautiful, modern expression of Piedmont's beloved Barbera. Lush raspberry and ripe dark cherry, delicate floral notes and a gorgeous, silky texture. Rich and generous without feeling heavy, with soft tannins and a vibrant, mouthwatering finish. From Molino's Loreto vineyard in the hills of Asti, this is the kind of red that makes you want another glass. 90 POINTS — WINEALIGN

NEGROAMARO
VIGNETI DEL SALENTO "I MURI" (IT'25)
$12.25 / $32 / $49
100% Negroamaro from the heart of Salento. Blackberry, blackcurrant, spice & Mediterranean herbs; velvety, savoury and beautifully smooth.

CESANESE
CASALE DEL GIGLIO (IT'24)
$19.75 / $52 / $79
An ancient native grape of Lazio. Marasca cherry, violet & cracked pepper; soft and savoury with fine tannins and bright acidity. Pure Roman countryside.

CHIANTI CLASSICO RISERVA DOCG
LE SERGIOVETO
Famiglia Zingarelli-Tenuta Le Macie (IT'22) $94
100% Sangiovese from a single, high-elevation vineyard rooted in classic Galestro limestone. A historic Zingarelli family cru first created in 1985 — Amarena cherry, ripe plum, Tuscan herbs & spice, with silky tannins and remarkable depth. Powerful, polished and beautifully long

NERELLO MASCALESE (IT'21)
FAZIO $71
One of Sicily's great native red grapes. Blackberry, currant & wild strawberry with spice and earthy undertones. Fresh, savoury and wonderfully elegant.

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

GOLD SERIES PRIMITIVO
VIGNETI DEL SALENTO- "LEGGENDA" (IT'23) $99
From 70+ year-old, low-yielding alberello vines rooted in Puglia's iron-rich red earth over limestone. Hand-selected Primitivo, aged 12 months in French & American oak. Black cherry, blackberry, tobacco, cocoa, coffee & sweet spice — powerful, velvety and exceptionally long. 94 points • Gold Medal winner.

Price does not include tax

WHITE WINE

(GLS 5 oz/ ½ LITRE/ BTL.750ml)

VERDICCHIO DO MATELICA
Belisario "Valbona"(IT'25)
$16.75 . $44 / $67
100% Cortese from Gavi. Crisp citrus, green apple & delicate florals with that unmistakable mineral finish. Clean, elegant Northern Italy.

BELLONE
CASALE DEL GIGLIO (IT'24)
$17.25 / $46 / $69
An ancient Roman grape mentioned by Pliny the Elder. Golden, rich and mineral with mango, papaya, flowers & a long salty finish. A seriously special Italian white

CÓDEGA DE LARINHO / RABIGATO / VIOSINHO
Quadrus
Douro Branco (PT '24)
$19.75 / $52 / $79
Born in the Douro, with a little Toronto in its soul. Created by Toronto restaurateurs Tony & Mario Amaro, from indigenous Portuguese grapes grown on steep schist terraces 650 metres above the Douro River. White peach, lemon, crisp apple and spring blossoms, with beautiful minerality and a long, vibrant finish. A seriously special Portuguese white.

GRILLO
FAZIO (IT'25) $67
100% Sicilian Grillo. White melon, pear & pineapple with jasmine, herbs and a salty Mediterranean finish. Fresh, aromatic and made for food

PECORINO
VELENOSI VILLA ANGELA (IT'25) $64
100% Pecorino. Bright citrus, exotic fruit, jasmine & wild herbs. Fresh, aromatic and beautifully balanced with a long, clean finish

ROSE

GRENACHE/ SYRAH
Aime Roquesante
Cotes De Provence Rose (FR)
$17.25 / $46 / $69
Pale, dry and effortlessly refreshing, with wild strawberry, watermelon and pink grapefruit, finishing crisp, clean and unmistakably Provençal.

SPARKLING

BLANC DE BLANCS BRUT
VILLA SANDI "IL FRESCO"
$12.25 / $49
Fine bubbles, golden apple & white flowers. Dry, elegant Venetian sparkling — our favourite way to start dinner.

Price does not include tax