

DESSERT

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

Flourless Chocolate Espresso Olive Oil Cake

Salted caramel sauce

Lemon Cream Pie

Mixed berry coulis

Cookie

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

SMALL BITES (all house-made little mason jars)

1. Sour cherry Cheesecake Jar
2. Nutella Tiramisu Jar
3. Salted Caramel cheesecake with apples and crumble topping
4. White and Dark Chocolate Mousse (GF)

GELATO

COPPA STRACCIATELLA -

Creamy chocolate chip gelato swirled with chocolate sauce, topped with cocoa and roasted hazelnuts.

COFFEE

Americano

Espresso

Café Latte

Cappuccino

AFFOGATO

ESSO MARTINI AFFOGATO

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

AFFOGATO

Double espresso/ Chapmans French vanilla ice cream

TEA (blink tea)

Organic Golden Green

Organic Earl Gray - Black tea

Organic Sakura Rose - Green tea

Organic Moringa Mint

Organic Chamomile Lemongrass

BEER

RACoon LAGER \$12

American Lager (5% ABV).

light-bodied, crisp, clean, refreshing and highly drinkable—made for patios and summer evenings
Our favourite Toronto beer has a bigger purpose. This crisp, easy-drinking lager was created with Streets of Toronto and Tomorrow Brew Co. to support the Daily Bread Food Bank, with proceeds helping fight food insecurity across our city. If you're ordering a beer anyway, make it one that gives back. Because the only thing better than a cold lager is knowing it helped put food on someone else's table

PERONI 5.1%

Nastro Azzurro \$9.75

PERONI 0.0%

Nastro Azzurro \$5.00

COCKTAILS (2 oz.)

7#'s RED WINE SANGRIA - \$16

VENETIAN SPRITZ - \$16

Select Aperitivo/ Mionetto Prosecco/ Soda

CAESAR - \$16

Vodka/ tabasco/ Worcestershire/ spicy bean/ clamato

LIMONCELLO MOJITO - \$16

White rum/ limoncello/ fresh lemon/ mint/ soda top

ROSSO FRESCO - \$16

white rum/ blood orange/ lime/ Mint/ simple syrup

PAPER PLANE - \$16

Bearface/ Select Aperitivo/ Montenegro Amaro/ Fresh Lemon Juice

AMALFI SPRITZ - \$16

Limoncello/ vodka/ fresh mint/ prosecco top

MONTE MULE - \$16

Amaro montenegro/ ginger beer/ lime juice/ tastes way better than you think

WILLIE'S NEGRONI SOUR - \$16

Campari/Hayman's gin/ Dolins Sweet Vermouth/ Fresh Lemon Juice/ Egg Whites/ Simple Syrup

BOSTON SOUR - \$16

Bearface/ Lemon juice/ Simple syrup/ Egg Whites

BEARFACE MAPLE OLD FASHIONED \$14

Maple syrup/ Bearface/ Bitters

MARGARITA ARRABIATA \$16

Tromba Tequila Blanco/ lime/ honey syrup/ fresh jalapeno

BARREL AGED NEGRONI - \$16

Dolins Sweet Vermouth/ Select Aperitivo/ Hayman's gin

DARK + STORMY - \$16

Kraken Rum/ Ginger Beer/Fresh Lime Juice

GIN-SOAKED FOG - \$16

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

CANADIAN MARGARITA - \$16

Espolon Tequila/ Lime Juice/ Maple Syrup

SPARKLING LEMON - \$16

Peach Schnapps/ Mionetto Prosecco/ Limonata

NON-ALCOHOL COCKTAILS

GIN FIZZ

Gin/ lemon/ simple syrup/ soda/ lemon twist

ZERO GIN-SOAKED FOG

Gin/ Earl Gray Syrup/ Lemon Juice/ Egg White

Price does not include tax.

RED WINE
(GLS 5 oz/ ½ LITRE/ BTL 750ml)

FREISA

Balbiano (IT'21)

\$14 / \$37 / \$56

From the hills of Piemonte, Freisa is closely related to Nebbiolo (think Barolo's more rustic, easygoing cousin). Bright cherry, wild herbs, and a gentle tannic grip—lifted by a light, natural sparkle. Think Barolo with a lighter touch. Juicy red fruit, a bit of grip, and a subtle natural fizz that keeps it fresh. Traditionally made and rarely seen outside Italy.

PINOT NOIR

Notre Cote Sud (FR'24)

\$16.75 / \$44 / \$67

Light on its feet but full of character, this elegant Pinot Noir opens with bright cherry, raspberry and subtle earthy notes, layered with gentle spice and silky tannins. Fresh, balanced and endlessly drinkable, it's the kind of red that feels just as at home alongside pasta and roast chicken as it does with good conversation and a second bottle.

NERELLO MASCASLESE

FAZIO (Italy '21)

\$17.25 / \$46 / \$69

One of Sicily's most distinctive red wines, showcasing aromas of wild cherry, raspberry and Mediterranean herbs. Bright and refined, with layers of red berry fruit, subtle spice and earthy complexity, supported by soft tannins and vibrant acidity. Elegant, food-friendly and unmistakably Sicilian.

VALPOLICELLA CLASSICO

Luigi Righetti (Italy '24)

\$14.75/ \$39/ \$59

Light-bodied and fresh with bright cherry, soft tannins, and classic Valpolicella lift

MONTEPULCIANO D'ABRUZZO

La Quercia (IT '20)

\$67

A classic, honest expression of Montepulciano from Abruzzo. Medium-bodied and smooth with ripe dark cherry, plum, and subtle earthy notes, balanced by soft tannins and a clean finish.

MARIO COZZO "ROSA"

Barbera Langhe DOC – Piemonte, Italy

\$79

A fresh, ruby-red Barbera from the hills of Dogliani, packed with crushed cherry, red berries, violet, and a little soft spice. Dry, smooth, and lively, with that classic Piedmont acidity that makes Barbera one of Italy's great food wines. Easy to drink

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

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, full-bodied structure with silky tannins. Beautifully approachable

COTE DU RHONE AOP

Vignobles Vellas "les taillades rouge" (FR'24) \$97

Bright Southern Rhône fruit without the heavy-handed jamminess. Grenache-led with juicy black cherry, cracked pepper, wild herbs and just enough structure to keep it serious. Smooth, easy-drinking, and dangerously versatile

CHIANTI CLASSICO RISERVA DOCG

LE SERGIOVETO

Famiglia Zingarelli-Tenuta Le Macie (IT'22) \$79

Benchmark Chianti Classico Riserva—Sangiovese at its best, layered cherry, spice & earthy depth a very polished Sangiovese with ripe cherry, plum, and subtle spice. Silky tannins, balanced acidity, and real depth from barrel aging. Classic Chianti with a modern edge. This is Chianti done properly

Price does not include tax

WHITE WINE
(GLS 5 oz/ ½ LITRE/ BTL 750ml)

PECORINO

La Quercia "Santa Pupa" (Italy, 2023)

\$15.75 / 46 / \$69

From the sun-drenched hills of Abruzzo, this premium expression of the native Pecorino grape delivers layers of white peach, citrus, and delicate floral notes. Full-bodied yet remarkably fresh, with lively acidity and a lingering mineral finish.

BELLONE

Casale Del Giglio (IT'22)

\$17.25/ \$46/ \$69

Made from the native Bellone grape of Lazio—known for its naturally rich texture and vibrant freshness—this wine shows ripe tropical fruit like mango and papaya, beautifully balanced. Rich, ample, and lingering on the palate, with delicate floral notes and a subtle touch of spice.

GRILLO

Fazio wines Mont'Elimo (IT)

\$17.25 / \$46 / \$69

A beautifully expressive Sicilian white from the coastal vineyards of Erice. Aromas of ripe pear, melon, tropical fruit, and white flowers lead to a crisp, mineral-driven palate with hints of citrus and Mediterranean Sea salt. Fresh, vibrant, and endlessly drinkable

TORRE DI GIANO

Vermentino, Trebbiano and Grechetto

Lungarotti (IT'23)

\$61

bright citrus, white peach, and herbal notes, finishing crisp and beautifully balanced.

CUSTOZA DOC

Luigi Righetti (IT'25)

\$55

From the glacial hills south of Lake Garda, Luigi Righetti's Custoza is a beautifully balanced white blend that captures the freshness and elegance of northern Italy. Aromas of white peach, citrus blossom and ripe pear lead to a vibrant palate layered with orchard fruit, subtle floral notes and a distinctive mineral character.

VERMENTINO DI GALLURA DOCG

Cantina Zanatta "Renadoro" (IT'24)

\$75

Sardinia's celebrated Gallura region, this elegant Vermentino offers aromas of white flowers, citrus and Mediterranean herbs. Bright and mineral-driven, with notes of ripe stone fruit and a subtle sea-breeze salinity, it finishes crisp

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

FRASCATI SUPERIORE

Casal Marchese (IT'24)

\$71

this classic Frascati offers aromas of white flowers, citrus and ripe pear. Fresh and mineral-driven, with notes of peach, green apple and almond, it delivers remarkable elegance and balance.

ROSE

"WHEN PIGS FLY" ROSÉ PINOT NOIR

80x winery (CA'24)

\$56

Niagara Pinot Noir rosé-Pale, crisp and dangerously crushable, with wild strawberry, watermelon and a little citrus pith backed by soft texture and bright freshness. Dry, clean

SPARKLING

Vino Bianco Spumante "Prosecco"

Masuret "trentasei" Brut (Italy, NV)

\$13.75/ \$55

Fresh and lively Italian spumante made from 100% Glera, in the classic "Prosecco-style." "Produced using the Charmat (tank) method for crisp green apple, pear, and delicate floral notes. Dry, finely bubbled, and refreshing

Price does not include tax