

DESSERT

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

Flourless Chocolate Espresso Olive Oil Cake
Lemon Cream Pie

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. White and Dark Chocolate Mousse (GF)
3. Salted Caramel cheesecake with apples and - crumble topping
4. Nutella Tiramisu 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

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

AMALFI SPRITZ - \$16

Limoncello/ vodka/ fresh mint/ prosecco top

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 Gl. / \$49 Bottle

BEER

CORNERSTONE BLACK LAGER 5% \$12

BlackLab Brewing

(473ml)

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

RACoon LAGER \$12

Blond 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 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)

CABERNET/ MERLOT

Peller Family Reserve (CANADA)

\$10 / \$25 / \$49 LITRE

A medium-bodied, fruit-forward red blend from Ontario's Niagara Peninsula, offering inviting aromas and flavours of ripe plum, cherry and blackberry with touches of spice, oak and dried herbs. Smooth tannins and balanced acidity make it both approachable and versatile

MONTEPULCIANO D'ABRUZZO

La Quercia (IT '20)

\$16.75 / \$44 / \$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.

VALPOLICELLA CLASSICO

Luigi Righetti (Italy '24)

\$14.75 / \$39 / \$59

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

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.

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

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

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

ROSE

VENTS DES VOILES Rosé

Grenach & Syrah

IGP Var "Le Vent dans les Voiles"

\$19 / \$50 / \$76

Crafted from Grenache and Cinsault grown on the limestone and clay soils of Provence, this elegant rosé is pale, dry, and beautifully refreshing. Delicate notes of citrus, passion fruit, and wild berries are balanced by subtle floral aromas and a crisp mineral finish. A perfect aperitivo and an ideal pairing for seafood, salads, and Mediterranean cuisine

WHITE WINE

(GLS 5 oz/ ½ LITRE/ BTL. 750ml)

CUSTOZA DOC

Luigi Righetti (IT'25)

\$13.75 / \$36 / \$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. Crisp, refreshing and endlessly drinkable,

GRILLO

Fazio (IT'24)

\$16.75 / \$44 / \$67

Sicily's answer to Pinot Grigio, with more texture, character and Mediterranean charm. Aromas of citrus blossom and peach lead to a crisp, mineral-driven palate with notes of ripe orchard fruit and a refreshing finish.

PECORINO "Santa Pupa"

La Quercia (It'24)

\$17.25 / \$45 / \$69

Grown in the sun-drenched hills overlooking the Adriatic Sea, this premium Pecorino offers vibrant notes of white peach, apricot, citrus and wildflowers. Bright and mineral-driven, with a subtle almond note on the finish, it is both refreshing and remarkably complex. Crafted from organically farmed vineyards by one of Abruzzo's most respected family estates, this is a beautifully expressive white

FRASCATI SUPERIORE

Casal Marchese (IT'24)

\$17.75 / \$47 / \$71

From the historic vineyards surrounding Rome, 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. With a crisp, lingering finish.

VERMENTINO DI GALLURA DOCG

Cantina Zanatta "Renadoro" (IT'24)

\$75

From the granite-rich vineyards of 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, fresh and beautifully balanced. A benchmark expression

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 – perfect as an aperitivo or with seafood and antipasti