

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

SMALL BITES (all house-made little mason jars)

Sour cherry Cheesecake Jar

Nutella Tiramisu Jar

White and Dark Chocolate Mousse (GF)

Salted Caramel cheesecake with apples and - crumble topping

GELATO

COPPA SPAGNOLA -

Vanilla and Amarena Cherry gelato swirled together, topped with real Amarena Cherries

COFFEE

Americano

Espresso

Café Latte

Cappuccino

Espresso Correto

TEA (blink tea)

Organic Golden Green

Organic Earl Gray - Black tea

Organic Sakura Rose - Green tea

Organic Moringa Mint

Organic Chamomile Lemongrass

NON-ALCOHOL COCKTAILS

GIN FIZZ

Gin/ lemon/ simple syrup/ soda/ lemon twist

GINGER RUM MULE

“RUM”/ ginger beer/ fresh lime/ ginger

ZERO GIN-SOAKED FOG

Gin/ Earl Gray Syrup/ Lemon Juice/ Egg Whites

COCKTAILS (2 oz.)

VENETIAN SPRITZ - \$16

Select Aperitivo/ Mionetto Prosecco/ Soda

CAESAR - \$16

Vodka/ tabasco/ Worcestershire/ spicy bean/ clamato

PAPER PLANE - \$16

Bearface/ Select Aperitivo/ Montenegro Amaro/ Fresh Lemon Juice

WILLIE'S NEGRONI SOUR - \$16

Campari/ Gin/ Dolins Sweet Vermouth/ Fresh Lemon Juice/ Egg Whites/ Simple Syrup

BOSTON SOUR - \$16

Bearface/ Lemon juice/ Simple syrup/ Egg Whites

BARREL AGED BEARFACE MAPLE OLD FASHIONED -

\$14

Maple syrup/ Barrel aged 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

BEER

PERONI 5.1%

Nastro Azzurro (330ml) \$9.75

PERONI 0.0%

Nastro Azzurro \$5.00

Price does not include tax.

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RED WINE

(GLS 5 oz/ ½ LITRE/ BTL. 750ml)

BORDEAUX Supérieur

Château Chapelle d'Aliénor (FR'20)

\$19.25/ \$51/ \$77

A deep-ruby wine built on predominantly Merlot with a touch of Cabernet Franc aromas of black cherry, plum and cassis, layered with hints of dried thyme and pencil-shavings and finished by a whisper of vanilla from subtle oak ageing. It's rich yet elegant, with a minerally finish and poised structure

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

L'U (Sangiovese/Merlot)

Lungarotti Umbria (Italy, 2022)

\$16.50/ \$44/ \$66

PRIMITIVO “Sant'Andrea”

Cantine Paradiso (IT'21) \$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.

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

BAROLO

Tenuta di Martucino (IT'20) \$128

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

TIGNANELLO

78% Sangiovese, 18% Cabernet Sauvignon, and 4% Cabernet Franc

Antinori IGT ('22 IT) \$272

A benchmark Super Tuscan of elegance and depth. Aromas of black cherry, violet, mint, spice, and forest floor lead to a palate of red fruit, graphite, tobacco, and fine-grain tannins. Balanced acidity and refined structure allow for graceful aging over two decades.
— James Suckling 96 · Vinous 95 · Wine Spectator 94

BARBERA D'ASTI

Cascina Cappelle (IT '23) \$66

Bright and juicy with ripe cherry, blackberry, and a touch of violet. Lively acidity, silky tannins, and a clean, dry finish that makes it incredibly food-friendly. Classic Piedmont Barbera: fresh, expressive, and dangerously easy to drink.

CHIANTI CLASSICO

Filigare (IT '22) \$96

“vino biologico” - Ruby-red with vibrant cherry, red currant and a hint of dried herbs on the nose, wrapped in spice and floral notes. Medium-bodied with lively acidity, polished yet juicy tannins and a savory finish that pairs beautifully with tomato-based pastas and grilled meats. Shows the structure and expressive fruit typical of Chianti Classico — a refined, food-friendly everyday red from organic vineyards.

NERO D'AVOLA “NENE”

Fondo Antico (IT '22) \$84

Ripe Sicilian Nero d'Avola with juicy black cherry, dark berry and plum fruit layered with spice, violet and a hint of pepper. Wine Enthusiast. Medium-to-full-bodied with vibrant acidity, grippy tannins, and a long finish showing raspberry jam and dark chocolate notes. 90 points from Wine Enthusiast and ~91-93 points from Falstaff.

Price does not include tax.

WHITE WINE

(GLS 5 oz/ ½ LITRE/ BTL.750ml)

SOAVE CLASSICO

“Sereole”

Bertani (IT)

\$17.25/ \$46/ \$69

A beautiful straw-yellow hue hints at both vibrancy and maturity. The nose opens with delicate white flowers, elderflower, citrus blossom, and notes of pear and apricot, gently evolving into hints of melon and pineapple. (JS-92 pts)

SAUVIGNON/ GROS MANSENG

La Gascogne D'Alain Brumont (FR'24)

\$14.75 / \$39 / \$59

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 in the mouth.

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.

VERDICCHIO

Velenosi (Italy, 2023) \$63

Fresh and elegant with green apple, almond, and citrus notes, finishing clean with that classic Verdicchio mineral snap

PINOT GRIGIO

Gorgo ('IT 2024) \$67

organically farmed vineyards in Sommacampagna (Veneto). Light straw-hued and bright, with inviting aromas of green apple, pear and a hint of citrus. On the palate it's crisp and clean – fresh acidity meets soft orchard-fruit and a subtle mineral edge.

TORRE DI GIANO

Vermentino, Trebbiano and Grechetto

Lungarotti (IT'23) \$61

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

GARGANEGA/ CORTESE/ TREBBIANO

“San Michelin” Custoza

Gorgo ('IT 2022) \$52

straw-yellow, with aromas of ripe citrus, pear and white-peach. On the palate it delivers fresh acidity, mineral finish. Organic

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

Price does not include tax.