

DESSERT

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

Flourless Chocolate Espresso Olive Oil Cake

Salted caramel sauce \$9.25

Lemon Cream Pie

Mixed berry coulis \$9.25

SMALL BITES (all house-made little mason jars)

\$7

- Sour cherry Cheesecake Jar

- White and Dark Chocolate Mousse (GF)

- Nutella Tiramisu Jar

- Salted Caramel cheesecake with apples and a crumble topping

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

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

DIGESTIVI(1.5 oz.)

The Glenlivet Founders Reserve \$15.25

Maison Gautier VS Cognac \$9.25

Four Roses Bourbon \$8.25

Poli Grappa \$9

(Traditional)

Amaro Montenegro \$8

Limoncello \$8

ACQUA MINERALE

Mineral water \$6

GASSATA/ SPARKLING LISCIA/ FLAT

JUICE \$4

Apple, Cranberry, Orange, Pink Grapefruit

SODA \$4

Coke, Diet Coke, Ginger Ale, 7up, Iced Tea, Tonic

ITALIAN SODA \$4

Brio, Aranciata, Limonata, Aranciata Rosso

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

Price does not include tax.

COCKTAILS (2 oz.)

7#'s RED WINE SANGRIA

\$12 Gl. / \$39 Bottle

VENETIAN SPRITZ - \$16

Select Aperitivo/ Mionetto Prosecco/ Soda/ Olive

BOSTON SOUR - \$14

Bourbon/ Lemon juice/ Simple syrup/ frothy foamed egg white

PENICILLIN - \$14

Johnnie walker/ ginger/ lemon/ honey/ single malt float

MARGARITA ARRABIATA \$16

Tromba Tequila Blanco/ lime/ honey syrup/ fresh jalapeno/

BARREL AGED NEGRONI - \$14

Cocchi Sweet Vermouth/ Select Aperitivo/ Hayman's Gin

DARK + STORMY - \$14

Kraken Rum/ Ginger Beer/ Fresh Lime Juice

GIN-SOAKED FOG - \$14

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

PAPER PLANE - \$16

Wild Turkey / Select Aperitivo/ Montenegro Amaro/ Fresh Lemon Juice

CANADIAN MARGARITA - \$14

Espolon Tequila/ Lime Juice/ Maple Syrup

SPARKLING LEMON - \$14

Peach Schnapps/ Mionetto Prosecco/ Limonata

BEER

PERONI 5.1%

Nastro Azzuro
(330ml)

\$8.50

PERONI 0.0%

Nastro Azzurro

\$5

Price does not include tax.

WHITE WINE

(GLS 5 oz/ 1/2 LITRE/ BTL.750ml)

CHARDONNAY

Meridian Vineyards (Cali')

Aromas are light. Grapefruit and tropical fruit flavors. Finishes surprisingly well balanced

\$12.25 / \$32 / \$49

CATARATTO TERRE SICILIANE

VINO BIOLOGICO

Possente "Kima"

richness reminiscent of lemon custard and a very ripe Bosc pear, sliced down the middle with a streak of minerality and sea salt. The cellar Possente follows a organic and artisanal production philosophy.

\$17.25 / \$46 / \$69

FRASCATI SUPERIORE

Casale Marchese (IT '21)

\$16.75 / \$45/ \$68

CHARDONNAY

Headwind (California, 2022)

\$66

ROSE WINE

Rosè

Musso Rosso (Italy '22)

Produced with pure Susumaniello grapes from the Itria Valley. Intense and persistent perfume with a soft rose colour and purple highlights and its from PUGLIA!!

\$17.25 / \$46 / \$69

SPARKLING

PROSECCO DOC

Mionetto (Italy, NV)

\$11/ \$49

FRANCIACORTA Brut DOCG

Girolamo Conforti

\$99

MOSCATO

MOSCATO (100% Moscato (Sweet Sparkling)

Fazio Petali (It Sicily)

Bright straw yellow. Fine and persistent. The nose is refined and broad, with floral and fruity notes of rose and white peach. On the palate the delicate sweet notes of ripe grapes

\$16 gls. / \$69 Btl

RED WINE

(GLS 5 oz/ 1/2 LITRE/ BTL. 750ml)

MALBEC "Zio Mario"

Tagaro (It'23)

\$17 / \$45 / \$68

MERLOT

Mission Hill Family Estate Reserve (B.C.)

\$17.75 / \$47 / \$71

L'U (Sangiovese/Merlot)

Lungarotti Umbria (Italy, 2021)

\$16.50 / \$44 / \$66

NERO D'AVOLA

Possente (ITALY, Sicily)

\$17.25 / \$46 / \$69

Cartesiano Rosso

40% Cabernet Sauvignon, 10% Cabernet Franc, 30% Merlot, 20% Nero d'Avola

Fazio (Italy, Sicily '19)

\$124

It is a Bordeaux blend (Merlot, Cabernet Franc and Cabernet Sauvignon, with 10% Nero d'Avola) notes of wild berries and cherries, combined with elegant hints of spices, vanilla and cocoa. Harmonious. The tannin is sumptuous and incredibly velvety. It is rightly sapid, caressing the palate with an almost interminable finish, studded with strong spicy and fruity aromas.

MONTEPULCIANO D'ABRUZZO

La Quercia (IT '20)

\$67

PRIMITIVO

Zolla Vigneti del Salento (It'20)

\$69

TIGNANELLO

Sangiovese/ Cabernet Sauv/ Cabernet Franc

Antinori (It'20)

\$290

CHIANTI CLASSICO GRAN SELEZIONE

"STIELLE" Rocca Di Castagnoli (It'17)

\$129

Clear hints of small ripe red berries. The spicy and balsamic notes due to the passage in wood are well-integrated, On the palate it is full-bodied and potent with good acidity and enveloping, crunchy tannins. Fresh, lingering finish (95 points)