

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.

COPPA SPAGNOLA -

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

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 0.0%

\$5.00

Nastro Azzurro

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)

SANGIOVESE/ COLORINO/ MERLOT

Perticaia- Umbria Rosso (IT'21)

\$17.25 / \$46 / \$69

Medium ruby-red, fresh aromas of black and red cherries, wild herbs, and a soft floral edge. On the palate it's lively and balanced: bright Sangiovese fruit, supple structure and gentle tannins that make it smooth yet food friendly. No heavy oak

CESANESE

Casale Del Giglio (IT'20)

\$19 / \$50 / \$76

Cesanese, a rare native grape from Lazio, deep ruby colour, vibrant character. Aromas of marasca cherry, notes of violet and cracked white and black pepper. Soft and medium-bodied with persistent tannins and a gently spiced

DOURO DOC

Prats & Symington Prazo De Roriz (2018)

\$18 / \$48 / \$72

A serious Portuguese red with the polish of Bordeaux and the warmth of a great Tuscan wine. From the historic Quinta de Roriz estate, it is rich with blackberry, ripe plum, violet, wild herbs and warm spice, framed by smooth tannins and a long, elegant finish. Full-flavoured but never heavy—Bordeaux elegance meets the wild power of Portugal's Douro Valley. Made by two legendary winemaking families

CHIANTI

Quarceto (it'23)

\$14.75 / \$39 / \$59

bright cherry, wild berry, and subtle violet aromas, layered with hints of dried herbs and a touch of spice. Medium-bodied with lively acidity and soft tannins

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

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

PRIMITIVO

I Muri Vigneti del Salento \$59

Rich and velvety, bursting with ripe blackberry, black cherry, plum, and hints of cocoa and warm spice. Full-bodied with silky tannins and a smooth, lingering finish, this bold southern Italian red is a natural partner for pasta with rich sauces, grilled meats, braised dishes, and aged cheeses

CHIANTI CLASSICO RISERVA DOCG

LE SERGIOVETO

Famiglia Zingarelli-Tenuta Le Macie (IT'22) \$89

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

WHITE WINE

(GLS 5 oz/ ½ LITRE/ BTL. 750ml)

FRASCATI SUPERIORE

Casal Marchese (IT'24)

\$17.75 / \$47 / \$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.

PINOT GRIGIO

Rocca Delle Macie "Straccali" (IT'25)

\$14.75 / \$39 / \$59

A fresh, elegant Pinot Grigio offering aromas of orchard fruit, citrus, and wildflowers. Crisp, beautifully balanced, and effortlessly drinkable, with a clean mineral finish that shines alongside Mamas seafood

CHARDONNAY

"Brasa Trevenezie"

Pasqua (IT)

\$16.25 / \$43 / \$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

RIBOLLA GIALLA

Attems (IT'25) \$77

One of Friuli's signature native grapes, with far more character than your usual Italian white. Williams pear, acacia blossom and citrus peel meet lively acidity, subtle white pepper and a crisp, mineral, sea-breeze finish. Think Pinot Grigio's brighter, more interesting cousin.

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

GRENACHE/ SYRAH

Aime Roquesante

Cotes De Provence Rose (FR) \$69

Pale, dry and effortlessly refreshing, with wild strawberry, watermelon and pink grapefruit, finishing crisp, clean and unmistakably Provençal.

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