

# DESSERT

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

**Flourless Chocolate Espresso Olive Oil Cake  
Lemon Cream Pie**

**BUDINO AL CARAMELLO** - Rich, ultra-smooth Italian custard, gently baked and drenched in deep caramel—somewhere between crème caramel and pudding (think crème caramel, but richer and more delicate)

## 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 Gls. / \$49 Bottle

## BEER

**CORNERSTONE BLACK LAGER 5% \$12**

**BlackLab Brewing  
(473ml)**

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

**SITTING PRETTY APA 4.5% \$12**

**BlackLab Brewing  
(473ml)**

Easy-drinking APA bursting with citrus and stone fruit – smooth, fresh, and friendly.

**PERONI 5.1%**

**Nastro Azzuro \$9.75  
(330ml)**

**PERONI 0.0% \$5.00  
Nastro Azzuro**

*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

### 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

CORVINA "Ca Nova" Gorgo (IT '23)

\$19.50 / \$52 / \$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)

\$134

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

### CHIANTI CLASSICO RISERVA DOCG

LE SERGIOVETO

Rocca Delle 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 — not thin, not acidic, actually has weight

### 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

## WHITE WINE

(GLS 5 oz/ ½ LITRE/ BTL.750ml)

### GAVI DI GAVI

Martucino

\$16.25 / \$43 / \$65

Crisp, mineral-driven Cortese from the heart of Gavi. Bright citrus, green apple, and a clean almond finish. Lean, focused, and built for food

### FRIULANO

Villa Russiz (IT'21)

\$17.25 / \$46 / \$69

A benchmark Friulano from one of the region's top estates. Think elevated Pinot Grigio—richer, more expressive, and far more interesting. Citrus, pear, and a clean almond finish. Crisp, structured, and built for seafood, vegetables, and anything simply prepared

### VERDICCHIO CLASSICO

Velenosi (Italy, 2023)

\$15.75 / \$42 / \$63

Bright straw yellow with greenish hues. Clear floral scents of honey and fruity scents of apple and peach along with hints of cut grass

### TORRE DI GIANO

Vermentino, Trebbiano and Grechetto

Lungarotti (IT'23)

\$61

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

## 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