

MAGNUMS — 1.5 L

Twice the wine. A completely different experience.

There is something special about putting a magnum on the table. Made for sharing, celebrating and long dinners, a 1.5-litre bottle holds two standard bottles and pours approximately 10 generous glasses.

But a magnum isn't simply a bigger bottle. Wine generally evolves more slowly in large format because roughly the same amount of oxygen enters through the cork while twice as much wine sits beneath it. The result can be a slower, more graceful evolution — preserving freshness while allowing the wine to develop complexity over time.

And then there is the simple reason we love them: **a magnum turns dinner into an occasion.**

MAGNUM “ROCCATO” — ROCCA DELLE MACIÈ 2020 \$249

Cabernet Sauvignon | Toscana, Italy | 1.5 L

One of the great wines of the Zingarelli family's Rocca delle Maciè estate, Roccato shows what Cabernet Sauvignon can become in the hills of Tuscany. The 2020 is made entirely from Cabernet Sauvignon — powerful and structured, but unmistakably Italian in its savoury character and freshness.

Deep ruby with garnet reflections, it opens with red and dark berries before revealing cocoa, vanilla, coffee, spice and an earthy, graphite-like complexity. The palate is warm, concentrated and beautifully structured, with vibrant acidity, substantial tannins and a long, persistent finish.

93 POINTS — WINE ENTHUSIAST

This is Cabernet through a Tuscan lens: serious enough for the collector, generous enough for the whole table and particularly impressive from magnum.

MAGNUM BAROLO — TENUTA ROCCA 2021 \$274

100% Nebbiolo | Barolo DOCG, Piemonte, Italy | Certified Organic | 1.5 L

This is the bottle for the table that wants to make a night of it.

Tenuta Rocca sits in Monforte d'Alba in the heart of the Langhe, where the Rocca family farms just 15 hectares of vineyards. Brothers Bruno and Gianni took over the estate in 1986; today Gianni works alongside his son Andrea, a winemaker, continuing the family's work from their restored eighteenth-century farmhouse and underground cellar.

Their 2021 Barolo is **100% Nebbiolo and certified organic** — a classic expression of one of Italy's most celebrated wines.

It begins with red cherry and darker fruit, violet and dried rose, then slowly reveals black pepper, cinnamon, leather, tobacco, herbs and earthy mineral notes as it opens. Powerful yet elegant, with Nebbiolo's unmistakable acidity and firm, beautifully judged tannins carrying everything through a long, savoury finish.

This is precisely the kind of wine that makes the case for magnum.

Barolo is a wine of patience. Nebbiolo's tannin, acidity and perfume evolve slowly, and the larger format slows that evolution even further. The wine retains freshness while developing the haunting secondary aromas — dried flowers, leather, spice, earth and truffle — for which mature Barolo is famous.

BEER

PERONI 0.0% \$5.00
Nastro Azzuro

PERONI 5.1% \$9.75
Nastro Azzurro (330ml)

BUCKET OF PERONI \$40
(5 bottles)

Price does not include tax.

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)

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

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

NEGROAMARO

VIGNETI DEL SALENTO "I MURI" (IT'25)

\$12.25 / \$32 / \$49

100% Negroamaro from the heart of Salento. Blackberry, blackcurrant, spice & Mediterranean herbs; velvety, savoury and beautifully smooth.

CABERNET SAUVIGNON

PASQUA BRASA COËRTA — VERONA (IT'24) \$67

A bold, limited-production Cabernet from the hills of Verona, showing just how expressive this famous grape can be in northern Italy. Deep and velvety, with ripe blackberry, blackcurrant and dark cherry layered with sweet spice, tobacco and a subtle touch of oak. Rich and full-bodied, yet polished, with elegant tannins

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

CHIANTI CLASSICO RISERVA DOCG

LE SERGIOVETO

Famiglia Zingarelli-Tenuta Le Macie (IT'22) \$94

100% Sangiovese from a single, high-elevation vineyard rooted in classic Galestro limestone. A historic Zingarelli family cru first created in 1985 — Amarena cherry, ripe plum, Tuscan herbs & spice, with silky tannins and remarkable depth. Powerful, polished and beautifully long

CESANESE

CASALE DEL GIGLIO (IT'24) \$79

An ancient native grape of Lazio. Marasca cherry, violet & cracked pepper; soft and savoury with fine tannins and bright acidity. Pure Roman countryside.

NERELLO MASCALESE (IT'21)

FAZIO \$71

One of Sicily's great native red grapes. Blackberry, currant & wild strawberry with spice and earthy undertones. Fresh, savoury and wonderfully elegant.

GOLD SERIES PRIMITIVO

VIGNETI DEL SALENTO- "LEGGENDA" (IT'23) \$99

From 70+ year-old, low-yielding alberello vines rooted in Puglia's iron-rich red earth over limestone. Hand-selected Primitivo, aged 12 months in French & American oak. Black cherry, blackberry, tobacco, cocoa, coffee & sweet spice — powerful, velvety and exceptionally long. 94 points • Gold Medal winner.

Price does not include tax

WHITE WINE

(GLS 5 oz/ ½ LITRE/ BTL.750ml)

GAVI DI GAVI

MARTUCINO (IT'25)

\$16.75 / \$44 / \$67

100% Cortese from Gavi. Crisp citrus, green apple & delicate florals with that unmistakable mineral finish. Clean, elegant Northern Italy.

PINOT GRIGIO

Attems — Friuli (IT)

\$15.25 / \$40 / \$61

From the rolling hills of Friuli, one of Italy's great white-wine regions. Crisp and beautifully dry, with ripe pear, green apple, citrus and white flowers, layered with subtle almond and a clean mineral finish. serious step up from everyday Pinot Grigio.

CHARDONNAY

Peller Family Reserve (CANADA)

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

Golden apple · ripe pear · citrus · soft vanilla & toasted oak · lush, smooth & dangerously easy to drink

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.

CÓDEGA DE LARINHO / RABIGATO / VIOSINHO

Quadrus

Douro Branco (PT '24)

\$79

Born in the Douro, with a little Toronto in its soul. Created by Toronto restaurateurs Tony & Mario Amaro, from indigenous Portuguese grapes grown on steep schist terraces 650 metres above the Douro River. White peach, lemon, crisp apple and spring blossoms, with beautiful minerality and a long, vibrant finish. A seriously special Portuguese white.

GRILLO

FAZIO (IT'25)

\$67

100% Sicilian Grillo. White melon, pear & pineapple with jasmine, herbs and a salty Mediterranean finish. Fresh, aromatic and made for food

GAVI DI GAVI

Il Poggio di Gavi "Black Label" (IT'25)

\$83

A serious, small-production Gavi from the prized Rovereto hills. Old-vine Cortese grown in stony red soils gives this wine remarkable depth — white flowers, ripe citrus and tropical fruit wrapped around a creamy, mineral core, finishing long, savoury and lightly almondy. Elegant, distinctive and a major step up from everyday Italian whites.

PECORINO

VELENOSI VILLA ANGELA (IT'25)

\$64

100% Pecorino. Bright citrus, exotic fruit, jasmine & wild herbs. Fresh, aromatic and beautifully balanced with a long, clean finish

ROSE

GRENACHE/ SYRAH

Aime Roquesante

Cotes De Provence Rose (FR)

\$17.25 / \$46 / \$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

Price does not include tax