

DESSERT

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

Flourless Chocolate Espresso Olive Oil Cake
Lemon Cream Pie

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*

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

GIN-SOAKED FOG - \$16

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

CANADIAN MARGARITA - \$16

Espolon Tequila/ Lime Juice/ Maple Syrup

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

MAPLE OLD FASHIONED - \$16

Maple syrup/ Bearface/ bitters

SPRITZ - \$16

Select Aperitivo/ Mionetto Prosecco/ Soda

7#'s RED WINE SANGRIA

\$16 Gl. / \$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

(330ml)

\$9.75

PERONI 0.0%

Nastro Azzuro

\$5.00

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

VALPOLICELLA CLASSICO**Luigi Righetti (Italy '24)****\$14.75 / \$39 / \$59**

Light-bodied and fresh with bright cherry, soft tannins, and classic Valpolicella lift

CABERNET SAUVIGNON**"Brasa Coerta"****Pasqua (IT)****\$15.50 / \$41 / \$62**

The blend includes Cabernet Sauvignon, Merlot, Corvina and Rondinella. On the nose: black cherry and both fresh and ripe cherries, with spice notes; on the palate: full, persistent, elegant yet structured, with a long finish marked by subtle earth-and-spice undertone

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

CINSAULT/ SYRAH**Pearce Predhomme (SA, '23)****\$75**

South Africa at its best. 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

MONTEPULCIANO D'ABRUZZO**La Quercia (IT '20)****\$67**

A classic, honest expression of Montepulciano from Abruzzo. Medium-bodied and smooth with ripe dark cherry, plum, and subtle earthy notes, balanced by soft tannins and a clean finish.

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, leath-er. Dry, full, supple, balanced, of generous body

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)****PINOT GRIGIO****Pasqua (IT)****\$16 / \$42 / \$64**

Crisp and refreshing with notes of green apple, pear, and citrus. Light-bodied, dry, and easy-drinking with bright acidity and a clean finish. A crowd-pleasing Italian white – perfect with seafood, salads, and light pastas.

GARGANEGA/ CORTESE/ TREBBIANO**"San Michelin" Custoza****Gorgo ('IT 2022)****\$13 / \$34 / \$52**

Bright straw-yellow, with aromas of ripe citrus, pear and white-peach. On the palate it delivers fresh acidity, a soft but textured mid-palate. Organic

CHENIN BLANC**Pearce Predhomme (SA'24)****\$18.50 / \$49 / \$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.

TORRE DI GIANO**Vermentino, Trebbiano and Grechetto****Lungarotti (IT'23)****\$15.25 / \$40 / \$61**

Brilliant straw yellow with greenish reflections. Delicate, with long-lasting hints of white fruit (fruit salad, pear, peach) and citrus notes; fragrant and fresh with an almond-like finish.

PECORINO**Velenosi (Italy, 2023)****\$63**

Bright, zesty, and aromatic with notes of lemon blossom, pear, and salty minerality—crisp, clean, and incredibly refreshing

CHARDONNAY**"Brasa Trevenezie"****Pasqua (IT)****\$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 that pairs beautifully with chicken, seafood, and creamy pastas.

VERDICCHIO CLASSICO**Velenosi (Italy, 2023)****\$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

PINOT GRIGIO**Gorgo ('IT 2024)****\$63**

crisp and clean – fresh acidity meets soft orchard-fruit and a subtle mineral edge. Versatile and food-friendly: Excellent value for money

SPARKLING**PROSECCO DOC****Villa Sandi (Italy, NV)****\$11/ \$49**