

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*

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

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

AFFINO SPRITZ - \$16

Affino Limone/ prosecco/ soda/ orange wheel/ lemon peel

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

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

PERONI 5.1%

Nastro Azzuro
(330ml)

\$9.75

CORNERSTONE BLACK LAGER 5%

BlackLab Brewing
(473ml)

\$12

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

PERONI 0.0%

Nastro Azzurro

\$5.00

Price does not include tax.

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RED WINE

(GLS 5 oz/ ½ LITRE/ BTL. 750ml)

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

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

CABERNET SAUVIGNON

PASQUA BRASA COÈRTA — VERONA (IT'24)

\$16.75 / \$44 / \$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

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.

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

NEGROAMARO

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

\$49

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

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.

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

Price does not include tax

WHITE WINE

(GLS 5 oz/ ½ LITRE/ BTL. 750ml)

GAVI DI GAVI

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

\$20.75 / \$55 / \$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.

PINOT GRIGIO

Gorgo (IT'25)

\$15.25 / \$40 / \$61

Organic, crisp and beautifully dry, with fresh pear, green apple and citrus, a touch of white flowers and a clean, mineral finish.

BELLONE

CASALE DEL GIGLIO (IT'24)

\$17.25 / \$46 / \$69

An ancient Roman grape mentioned by Pliny the Elder. Golden, rich and mineral with mango, papaya, flowers & a long salty finish. A seriously special Italian white

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

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

MARTUCINO (IT'25)

\$67

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

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 — perfect as an aperitivo or with seafood and antipasti

BLANC DE BLANCS BRUT

VILLA SANDI "IL FRESCO"

\$49

Fine bubbles, golden apple & white flowers. Dry, elegant Venetian sparkling — our favourite way to start dinner.

Price does not include tax