

# DESSERT

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

Flourless Chocolate Espresso Olive Oil Cake

Salted caramel sauce \$9.25

Lemon Cream Pie

Mixed berry coulis \$9.25

SMALL BITES (all house-made little mason jars)

\$7

-Sour cherry Cheesecake Jar

- Pumpkin TIRAMISU

(pumpkin puree/ pumpkin spice mascarpone cream layered with espresso soaked house-made lady fingers)

- White and Dark Chocolate Mousse (GF)

- Nutella Tiramisu Jar

- Salted Caramel cheesecake with apples and a crumble topping

Pecan Thumbprint Cookies with strawberry filling

topped with Dark Chocolate \$1.75 piece

## COFFEE

Americano

Espresso

Café Latte

Cappuccino

Espresso Correto

## TEA (blink tea)

Organic Golden Green

Organic Earl Gray - Black tea

Organic Sakura Rose - Green tea

Organic Moringa Mint

Organic Chamomile Lemongrass

## DIGESTIVI(1.5 oz.)

The Glenlivet Founders Reserve \$15.25

Maison Gautier VS Cognac \$9.25

Four Roses Bourbon \$8.25

Poli Grappa \$9

(Traditional)

Amaro Montenegro \$8

Limoncello \$8

## ACQUA MINERALE

Large Mineral water \$6

Small Bottle \$3

GASSATA/ SPARKLING

LISCIA/ FLAT

## JUICE \$4

Apple, Cranberry, Orange, Pink Grapefruit

## SODA \$4

Coke, Diet Coke, Ginger Ale, 7up, Iced Tea, Tonic

## ITALIAN SODA \$4

Brio, Aranciata, Limonata, Aranciata Rosso

## NON-ALCOHOL COCKTAILS

GIN FIZZ

Gin/ lemon/ simple syrup/ soda/ lemon twist

GINGER RUM MULE

"RUM"/ ginger beer/ fresh lime/ ginger

ZERO GIN-SOAKED FOG

Gin/ Earl Gray Syrup/ Lemon Juice/ Egg Whites

Price does not include tax.

# COCKTAILS (2 oz.)

VENETIAN SPRITZ - \$16

Select Aperitivo/ Mionetto Prosecco/ Soda/ Olive

BOSTON SOUR - \$14

Bourbon/ Lemon juice/ Simple syrup/ frothy foamed egg white

PENICILLIN - \$14

Johnnie walker/ ginger/ lemon/ honey/ single malt float

MAPLE BOURBON OLD FASHIONED - \$14

Maple syrup/ Bourbon/ bitters

MARGARITA ARRABIATA \$16

Tromba Tequila Blanco/ lime/ honey syrup/ fresh jalapeno/

BARREL AGED NEGRONI - \$14

Cocchi Sweet Vermouth/ Select Aperitivo/ Hayman's Gin

DARK + STORMY - \$14

Kraken Rum/ Ginger Beer/ Fresh Lime Juice

GIN-SOAKED FOG - \$14

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

PAPER PLANE - \$16

Wild Turkey / Select Aperitivo/ Montenegro Amaro/ Fresh Lemon Juice

CANADIAN MARGARITA - \$14

Espolon Tequila/ Lime Juice/ Maple Syrup

SPARKLING LEMON - \$14

Peach Schnapps/ Mionetto Prosecco/ Limonata

## BEER

Apsara \$8.50

FRUITED SOUR 5.8%

Fairweather brewing

Pale sour with peaches, milk sugar, vanilla and chai spices.

Profile: Peach cobbler, chai, summer.

CHEAP SEATS \$8.50

Pale Beer 4.2%

Little guy crusher ale, touched with Simcoe & El Dorado.

Profile: Melon, apricot, jelly beans.

MENAGERIE NELSON SAUVIN \$8.50

Single hop pale ale 5.4%

Pale ale brewed & dry-hopped exclusively with Nelson Sauvín hops.

Profile: White wine, gooseberries, passion fruit.

PERONI 5.1%  
Nastro Azzuro \$8.50

(330ml)

PERONI 0.0% \$5.00

Nastro Azzurro

Price does not include tax.

## WHITE WINE

(GLS 5 oz/ 1/2 LITRE/ BTL.750ml)

### BELLONE

Casale Del Giglio (IT'22)

ripe tropical fruit such as mango and papaya, balanced. Rich, ample and lingering on the palate with light floral and spicy note

\$17.25 / \$46 / \$69

### CHARDONNAY

Headwind (California, 2022)

\$16.50 / \$44 / \$66

### TREBBIANO D'ABRUZZO DOC

Tenuta I Fauri (IT '21)

\$9.75 / \$26 / \$39

### FRASCATI SUPERIORE

Casale Marchese (IT '21)

\$16.75 / \$45/ \$68

### PECORINO

Velenosi (Italy, 2018)

\$63

### PINOT GRIGIO

Pasqua (IT )

\$52

## ROSE WINE

### Rosè

Musso Rosso (Italy '22)

Produced with pure Susumaniello grapes from the Itria Valley. Intense and persistent perfume with a soft rose colour and purple highlights and its from PUGLIA!!

\$17.25 / \$46 / \$69

## SPARKLING

### PROSECCO DOC

Mionetto (Italy, NV)

\$11/ \$49

### FRANCIACORTA Brut DOCG

Girolamo Conforti

\$99

## MOSCATO

### MOSCATO (100% Moscato (Sweet Sparkling))

Fazio Petali (It Sicily)

Bright straw yellow. Fine and persistent. The nose is refined and broad, with floral and fruity notes of rose and white peach. On the palate the delicate sweet notes of ripe grapes

\$16 gls. / \$69 Btl

## RED WINE

(GLS 5 oz/ 1/2 LITRE/ BTL. 750ml)

### MALBEC "Zio Mario"

Tagaro (It'23)

\$17 / \$45 / \$68

### NERO D'AVOLA

Possente (ITALY, Sicily)

\$17.25 / \$46 / \$69

### CHIANTI RUFINA DOCG

COLOGNOLE (Italy, '21)

\$17 / \$45 / \$68

### VALPOLICELLA CLASSICO

Luigi Righetti (Italy '21)

\$14.75 / \$39 / \$59

### Cartesiano Rosso

40% Cabernet Sauvignon, 10% Cabernet Franc, 30% Merlot, 20% Nero d'Avola

Fazio (Italy, Sicily '19) \$124

It is a Bordeaux blend (Merlot, Cabernet Franc and Cabernet Sauvignon, with 10% Nero d'Avola) notes of wild berries and cherries, combined with elegant hints of spices, vanilla and cocoa. Harmonious. The tannin is sumptuous and incredibly velvety. It is rightly sapid, caressing the palate with an almost interminable finish, studded with strong spicy and fruity aromas.

### MONTEPULCIANO D'ABRUZZO

La Quercia (IT '20)

\$67

### CESANESE

Casale Del Giglio (IT'20)

\$69

Deep Ruby red. Intense aromas of marasca cherry followed by spicy notes of white pepper, black pepper and violet. Soft with persistent tannins.

### L'U (Sangiovese/Merlot)

Lungarotti Umbria (Italy, 2021)

\$66

### PRIMITIVO

Zolla Vigneti del Salento (It'20)

\$69

### TIGNANELLO

Sangiovese/ Cabernet Sauv/ Cabernet Franc

Antinori (It'20)

\$290