

## DESSERT

- Flourless Chocolate Espresso Olive Oil Cake \$8.25
- Lemon Cream Pie \$7.25
- Pecan Thumbprint Cookies with strawberry filling topped with Dark Chocolate \$1.75 piece

### SMALL BITES (all house-made little mason jars) \$6

- White and Dark Chocolate Mousse (GF)
- Nutella Tiramisu Jar
- Salted Caramel cheesecake with apples and a crumble topping
- Sour cherry Cheesecake Jar

## 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.)

Bowmore 12 year old Islay	\$11.50
The Glenlivet Founders Reserve	\$15.25
The Glenlivet Caribbean Reserve Single Malt	\$11.25
Johnnie Walker Black Label	\$13.50
Maison Gautier VS Cognac	\$9.25
Woodford Reserve Distillers Select Bourbon	\$8.25
Poli Grappa	\$9
(Traditional or chamomile)	
Amaro Montenegro	\$8

## ACQUA MINERALE

7 Numbers Mineral water \$5

GASSATA/ SPARKLING  
LISCIA/ FLAT

### JUICE \$3

Apple, Cranberry, Orange, Pink Grapefruit

### SODA \$3

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

### ITALIAN SODA \$3.50

Brio, Aranciata, Limonata, Aranciata Rosso

Price does not include tax

## COCKTAILS (2 oz.)

### VENETIAN SPRITZ - \$16

Select Aperitivo/ Mionetto Prosecco/ Soda/ Olive

### PENICILLIN - \$12

Single malt scotch/ ginger/ lemon/ honey

### MARGARITA ARRABIATA \$16

Don Julio Tequila Blanco/ lime/ honey syrup/ fresh jalapeno/ summer might be over but I'm addicted to this.

### BARREL AGED NEGRONI - \$12

Dolin Sweet Vermouth/ Select Aperitivo/ Hayman's Gin

### DARK + STORMY - \$12

Kraken Rum/ Ginger Beer/ Fresh Lime Juice

### GIN-SOAKED FOG - \$12

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

### BLACK MANHATTAN - \$12

Wild turkey / Montenegro Amaro/ Angostura

### PAPER PLANE - \$16

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

### CANADIAN MARGARITA - \$12

Espolon Tequila/ Lime Juice/ Maple Syrup

### SPARKLING LEMON - \$12

Peach Schnapps/ Mionetto Prosecco/ Limonata

## BEER

### PERONI 5.1%

Nastro Azzuro (330ml) \$8.50

### PERONI 0.0%

Nastro Azzurro \$5

Price does not include tax

**WHITE WINE**  
**(GLS 5 oz/ ½ LITRE/ BTL.750ml)**

**KERNER “Fels” 11**

**Nals Margreid (IT’22)**

Lots of energy and spirit, lime cordial tang and textural undulations really grab your palate’s attention. Delicious stuff any way you slice it and a wine that remind of key lime pie, without the sweetness. Made Way up in Trento Italy, Alto Adige. 90 points WA  
**\$18/ \$54 / \$72**

**PINOT GRIGIO**

**Villa Sandi (IT’21)**

**\$16 / \$42 / \$64**

**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**

**GRILLO, INZOLIA**

**Vigna Nica Marmetino Bianco (IT’22)**

The palate is fleshy, broad, very succulent and palpably salty, adding refreshment to the ripe fruit flavours. Length, depth, and overall energy and balance are excellent. 92 points WA  
**\$21 / \$56 / \$84**

**CHABLIS**

**Domaine Beque-Mathiot (FR’20) \$83**

Run by a mother and daughter team, this estate has produced a fruity, very accessible Chablis. It has the crisp apple fruitiness of the vintage along with a fine shot of fresh citrus. The wine has a lightly mineral character, finishing with refreshing acidity.

**PECORINO**

**Velenosi (Italy, 2018) \$63**

**GRILLO**

**Poggio Graffetta (it’22) \$83**

Straw-yellow color. The nose reveals delicate and complex notes of dried flowers, hay and straw. On the palate it expresses Mediterranean heat that is well-contrasted by the freshness resulting from its strong acidity (95 points)

**MALVASIA BIANCA/ TREBBIANO/ CHARDONNAY**

**Bindi Sergardi (It ’21) \$73**

**FRASCATI SUPERIORE**

**Casale Marchese (IT ’21) \$60**

**CHARDONNAY, VIOGNIER, MUSCAL,  
XAREL-LO**

**Eccocivi Cellar (Spain’19) \$77**

**SPARKLING (GLS 5 oz/ BOTTLE 750ml)**

**PROSECCO DOC**

**Mionetto (Italy, NV)**

**\$11/ \$49**

**CHAMPAGNE \$105**

**Lanson Le Black Label Brut (FR’15)**

The lengthy ageing process, three times longer than the official requirements of the appellation, Fruity notes of William pear, apple and citrus fruits compliment the aromas of freshly baked pastries. Bouquets of ripe orchard fruit, tangerine, lemon and grapefruit freshen the palate delivering a fresh sensation.

*Price does not include tax*

**RED WINE**  
**(GLS 5 oz/ ½ LITRE/ BTL. 750ml)**

**CESANESE**

**Casale Del Giglio (IT’20)**

Deep Ruby red. Intense aromas of marasca cherry followed by spicy notes of white pepper, black pepper and violet. Soft with persistent tannins.  
**\$17.25 / \$46 / \$69**

**CABERNET SAUVIGNON**

**Chateau St-Jean (Sonoma Cali, 2020)**

**\$15 / \$40 / \$60**

**CHIANTI**

**DOCG Fattoria di Scannano (It,’21)**

**\$17 / \$45 / \$68**

**MERLOT/ CAB/ SANGIOVESE**

**ORNELLAIA - ANTINORI**

**“Super Tuscan”**

**Le Volte dell’Ornellaia 2020**

**\$21 / \$54 / \$81**

**VALPOLICELLA**

**Bertani Valpantena \$76**

**AMARONE DELLA VALPOLICELLA**

**Bertani “Valpantena” (It,2019) \$119**

**PRIMITIVO**

**Zolla Vigneti del Salento (It’20) \$79**

**TIGNANELLO**

**Sangiovese/ Cabernet Sauvignon/ Cabernet Franc**

**Antinori (It’20) \$290**

**CHIANTI CLASSICO GRAN SELEZIONE**

**“STIELLE”**

**Rocca Di Castagnoli (It’17) \$129**

Clear hints of small ripe red berries. The spicy and balsamic notes due to the passage in wood are well-integrated, leaving space to the characteristic features of Sangiovese. On the palate it is full-bodied and potent with good acidity and enveloping, crunchy tannins, easy to drink. Fresh, lingering finish (95 points)

**BAROLO**

**Tenuta La Rocca (Italy, 2019) \$111**

**BRUNELLO DI MONTALCINO**

**Tenuta di Martucino (IT’17) \$140**

**ROSE (GLS 5 oz/ BOTTLE 750ml)**

**\$15.75 / \$42 / \$63**

**GRENACHE/ CINSULT**

**ST. JOHN BEAUSOLEIL (FR ’22)**

**\$15.75 / \$42 / \$63**

*Price does not include tax*