

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
- Strawberry & Peach - mascarpone rum cream/ coconut oat crumble
- 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

DIGESTIVI (1.5OZ.)

- Poli Grappa \$9
(traditional or chamomile)
- Amaro Averna, Nonino, Montenegro or Lucano \$8

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

ACQUA MINERALE

7 Numbers Mineral water \$5

- GASSATA/ SPARKLING
- LISCIA/ FLAT

COCKTAILS (2OZ.)

7#'s RED WINE SANGRIA

\$12 Gl. / \$39 Bottle

SPRITZ - \$16

Select Aperitivo/ Mionetto Prosecco/ Soda

MIMOSA - \$16

Mionetto Prosecco/ Select Aperitivo/
Orange juice

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

CANADIAN MARGARITA - \$12

Espolon Tequila/ Lime Juice/ Maple Syrup

BLACK MANHATTAN - \$12

Wild turkey 101/ Montenegro/ Angostura

AEREO DI CARTA - \$16

Wild Turkey 101/ / Select Apritivo/
Montenegro/ Fresh Lemon Juice

SPARKLING LEMON - \$12

Peach Schnapps/ Mionetto Prosecco/
Limonata

BEER

CORNERSTONE BLACK LAGER 5% \$12

BlackLab Brewing

Traditional German Schwarzbier using 100% German malt and hops. Smooth and flavourful while remaining refreshing and sessionable. Chocolate, toast and bread carry this malt forward beer.

(500ml)

SITTING PRETTY APA 4.5% \$12

BlackLab Brewing

Hazy citrus forward American pale ale with with rye malt. Assertive with a light body and dry finish. Rye malt provides a spicy undertone to an otherwise very passive malt profile

(500ml)

PERONI 5.1%

Nastro Azzuro

(330ml)

\$8

WHITE WINE**(GLS 5OZ/ ½ LITRE/ BOTTLE 750ml)**

Carricante and Catarratto
 “Brusio”
 Fazio (IT, 2017)
 \$12 / \$31 / \$46

CHARDONNAY
 Adesso D’Italia (Italy)
 \$11 / \$29 / \$44

PINOT GRIGIO
 Mission Hill estate series (Can’18)
 \$14.74/ \$39 / \$59

VERMENTINO
 Il Palazzo (it’)
 \$16/ \$42 / \$64

PECORINO
 Velenosi (Italy, 2018) \$56

CATARATTO
 ‘KIMA’ - Possente, IT ’21 \$68

SPARKLING
(GLS 5oz/BOTTLE 750ml)

PROSECCO DOC
 Sorelle Bronca - MODI (Italy, NV)
 \$16/ \$63

ROSE
(GLS 5oz/BOTTLE 750ml)

ROSE cape bleue
 Jean Luc Colombo (FR, 2021) \$63
 \$15.75 / \$42 / \$52

RED WINE**(GLS 5OZ/ ½ LITRE/ BOTTLE 750ml)**

CHIANTI
 IL Palazzo (Italy, 2020)
 \$15 / \$40 / \$60

MERLOT
 Adesso D’Italia (Italy)
 \$11/ \$29/ \$44

PRIMITIVO DI MANDURIA DOC
 Vigneti del Salento Leggenda (It’19)
 \$22 / \$58 / \$88

CABERNET SAUVIGNON
 Headwind. - Lodi (Cali, 2020)
 \$14 / \$37 / \$56

L’U (Sangiovese/Merlot)
 Lungarotti Umbria (Italy, 2021) \$66

CABERNET SAUVIGNON *RISERVA*
 Textbook (Napa, 2019) \$121

CHIANTI CLASSICO *RISERVA*
 Sant’Alfonso
 Rocca Delle Macie (It, 2019) \$78

CHIANTI CLASSICO *RISERVA*
 Cavaliere d’Oro (It,2018) \$74

AMARONE DELLA VALPOLICELLA
 Valpatena Bertani DOCG (It,’19) \$99

SUPER TUSCAN
 Merlot/ Syrah/ Sangiovese \$96
 Moro Rosso

CHIANTI CLASSICO \$79
 Tenuta di Martucino (It’20)