

DESSERT

-Flourless Chocolate Espresso Olive Oil Cake
\$8.25

-Lemon Cream Pie \$7.25

SMALL BITES \$6

-Nutella Tiramisu Jar

-Sour cherry Cheesecake Jar

-Chocolate Cheesecake With Oreo Cookie Base
In A Jar

-Salted Caramel cheesecake with apples and a
crumble topping

COFFEE

Americano
Espresso
Café Latte
Cappuccino
Espresso Correto

TEA

(blink tea)

Organic Golden Green

Organic Assam - Black tea

Organic Sakura Rose - Green tea

Organic Moringa Mint

DIGESTIVI (1.5OZ.)

Poli Grappa \$9

(traditional, chamomile or blueberry)

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

MINERAL WATER \$5

Galvanina Sparkling Water

ITALIAN SODA \$3.50

Brio, Aranciata, Limonata, Aranciata Rosso



COCKTAILS (20Z.)

DARK + STORMY/ BUIO E TEMPESTOSO \$12

Kraken Rum/ Ginger Beer/ Fresh Lime Juice

BARREL AGED NEGRONI \$12

Dolin Sweet Vermouth/ Campari/ Hayman's
Gin

APEROL SPRITZ - \$13

Aperol/ Prosecco/ Soda

CANADIAN MARGARITA - \$12

Espolon Tequila/ Lime Juice/ Maple Syrup

BLACK MANHATTAN - \$12

Wild turkey 101/ Averna/ Angostura

SBAGLIATO - \$12

Prosecco/ Sweet Vermouth/ Campari

GIN SOAKED FOG - \$12

Hayman's Gin/ Earl Gray Syrup/ Lemon

Juice/ Egg Whites

SPARKLING LEMON - \$12

Peach Schnapps/ Prosecco/ Limonata

RUM PUNCH - \$12

Appleton Rum/ Lime Juice/ Angostura/

Nutmeg

BEER

CORNERSTONE BLACK LAGER 5%

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)

\$12

SITTING PRETTY APA 4.5%

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)

\$12

CLEMENTINE SOUR

Longslice Brewery (473 ml)

\$14

PERONI 5.1%

Nastro Azzuro

(330ml)

\$8

WHITE WINE

(GLS 5OZ/ ½ LITRE/ BOTTLE 750ml)

BELLONE

Casale del Giglio (Lazio, 2020)
sunshine and ripe tropical fruit,
mango and papaya Rich and lingering
on the palate with light floral and
spicy notes.

\$15 / \$40 ½ / \$60 Btl.

CATARRATTO/ CHARDONNAY

Fazio (Italy, 2018)

\$12.25 / \$32 / \$49

VERDICCHIO CLASSICO

Velenosi (Italy, 2019)

\$12.75 / \$34 / \$51

PECORINO

Velenosi (Italy, 2018) **\$52 Btl.**

TORRE DI GIANO

Vermentino, Trebbiano, Grechetto
Lungarotti (IT, 2018) **\$55 Btl.**

GRILLO DOC

Graffetta (Sicilia) **\$66 Btl.**

SPARKLING

(GLS 5oz/BOTTLE 750ml)

PROSECCO DOC

Sorelle Bronca-MODI (Italy, NV)

\$16/ \$63

RED WINE

(GLS 5OZ/ ½ LITRE/ BOTTLE 750ml)

CESANESE

Casale del Giglio (Lazio, 2019)

Deep ruby red. Intense aromas of
marasca cherry spicy notes of white
pepper, black pepper and violet.

\$17.25 / \$46 / \$69

NERO D'AVOLA/ SHIRAZ

Fazio (Italy, 2018)

\$11 / \$29 / \$44

SANGIOVESE

Fantini by Farnese (Italy, 2018)

\$12.25 / \$32 / \$49 Litre

CABERNET SAUVIGNON

Solid Ground. - Lodi (Cali, 2018)

\$14 / \$37 / \$56

CABERNET SAUVIGNON RISERVA

Textbook (Napa, 2019) **\$123**

CHIANTI

Querceto (Italy, 2019) **\$49**

NERO D'AVOLA

Graffetta (Sicilia, 2019) **\$67**

\$16.75 / \$45 /

PRIMITIVO

Zolla- Salento (Italy, 2018) **\$71**