

BEER

DRAUGHT *Ask your server about our feature draughts*

Coors (18oz) \$7.50 // Stella Artois (16oz) \$9

CIDER (cans)

Please ask your server

DOMESTIC BOTTLES \$6

Coors Light // Canadian // Budweiser // Rickards Red // MGD // Bud Light
Belgian Moon // Hop City Barking Squirrel // Coors Banquet
Mill St. Organic // Alexander Keith's

IMPORTED BOTTLES \$7

Heineken // Corona // Stella Artois // Peroni // Kronenbourg 1664 blanc

CANS (473 ml can) \$8

Guinness // Shocktop Belgian White // Michelob Ultra

NON-ALCOHOLIC \$4.5

HARD

BAR SHOTS \$6.5 1 oz.

Stoli Vodka
Beefeater Gin
Bacardi White Rum
Canadian Club Rye

PREMIUM BAR SHOTS 1 oz.

Belvedere \$9.5 // Ciroc \$9.5
Grey Goose \$9.5 // Hendrick's \$9.5
Tromba \$9.5

SCOTCH (1oz.)

BLENDED

J&B // \$6.5
J.W. Red // \$7.5
Jameson Irish // \$8
Chivas Regal // \$9
J.W. Black // \$11

SINGLE MALT

Glenfiddich // \$11
Glenmorangie // \$13
Glenlivet // \$14
Dalwhinnie // \$16.5
Lagavulin // \$19

BEVERAGES

SOFT DRINKS \$2.95

Iced Tea // Coke // Diet Coke // Sprite // Gingerale // Orange pop
San Pellegrino Aranciata, Rossa, Pompelmo, or Limonata

JUICES \$2.75

Cranberry // Apple // Pineapple // Orange // Tomato // Clamato

BOTTLED WATER

Aqua Panna (still) 1000 ml \$6
San Pellegrino (sparkling) 250 ml \$2.75 // 750 ml \$6

COFFEE & TEA

Coffee // \$2.50
Tea, Specialty Tea // \$2.25
Espresso // \$2.5 Double Espresso // \$3
Cappuccino, Caffè Latte with almond biscotti // \$3.5
substitute plant based milk // \$0.75

IL FORNELLO

APERITIVI \$8 (2 oz.)

CAMPARI // Classic red Italian aperitif from Milan on the rocks or with soda

APEROL // Classic orange Italian aperitif from Padua on the rocks or with soda

LIMONCELLO // Sweet Italian liqueur made from an infusion of fresh Sicilian lemon peels

MARTINIS \$13 (3 oz.)

substitute premium gin or premium vodka, add \$3

CLASSICO // Gin or Vodka, Vermouth with olives or a lemon twist

TI AMO // Vodka, white cranberry juice, Triple Sec, elderflower liqueur

FRANCESE // Vodka, Chambord, pineapple juice, fresh lime juice

COSMOPOLITAN // Vodka, Cointreau, cranberry juice, splash of lime

COSÌ FRESCO // Vodka, limoncello, fresh lemon

SANGRIA \$10 (8 oz.)

ROSSA // Red wine, orange juice, aranciata, peach schnapps, apricot brandy

BIANCA // White wine, fresh lemonade, peach schnapps, apricot brandy

COCKTAILS \$11 (1.5 oz.)

NEGRONI // Campari, gin, sweet vermouth

AEREO DI CARTA // Amaro Nonino, Bourbon, Aperol, lemon juice

SICILIANO // Sparkling blood orange juice, vodka, Triple Sec

APEROL SPRITZ // Prosecco, Aperol, soda

LIMONATA ROSA // Vodka, fresh lemonade, passionfruit liqueur

FIORI DI SAMBUCCO // Vodka, St Germain elderflower liqueur, pear nectar, fresh lime juice

CHE BELLO! // Gin, lavender, Triple Sec, soda

BELLA ROSA // Vodka, ginger beer, fresh lime juice, rose, rose petals

BY THE GLASS or BOTTLE

White

PINOT GRIGIO, *Farnese, Abruzzo, Italy*

Pale straw colour with floral, green apple aromas & dry, crisp, citrus finish.

6 oz. \$8 // 9 oz. \$12 // ½ litre \$24 // 750 ml \$32

RIESLING VQA, *Cave Spring, Niagara, Ontario*

Medium-bodied, flower & grapefruit aromas with apple flavours. Off-dry.

6 oz. \$10 // 9 oz. \$15 // ½ litre \$30 // 750 ml \$40

SAUVIGNON BLANC, *Loveblock, Awatere Valley, New Zealand*

(Organic, Sustainable)

Lifted aromatics of canned peaches, pineapple & elderflower with linear acidity balanced by a creamy mouthfeel.

6 oz. \$14 // 9 oz. \$21 // ½ litre \$42 // 750 ml \$56

CHARDONNAY, *BNA Wine Group “Butternut,” Napa, California*

Rich & complex with scents of hazelnut & flavours of caramel & spiced apple.

6 oz. \$14 // 9 oz. \$21 // ½ litre \$42 // 750 ml \$56

Red

HOUSE RED, *Montepulciano, Farnese, Farneto Valley, Italy*

Well balanced & ruby red with garnet reflections, intense & persistent fragrance of red fruit & prunes with vanilla essence.

6 oz. \$7.5 // 9 oz. \$11 // ½ litre \$22 // litre \$44

CHIANTI, *Querceto, Toscana, Italy*

Ruby colour with spicy aromas & cherry, raspberry palate. Medium bodied.

6 oz. \$10 // 9 oz. \$14 // ½ litre \$28 // 750 ml \$40

SHIRAZ, *Promised Land, Wakefield, South Australia*

Fruity with aromas of plum & black pepper. Dry with medium acid, low tannins & medium body. Flavours of dark fruit on a spicy finish.

6 oz. \$10 // 9 oz. \$14 // ½ litre \$28 // 750 ml \$40

CABERNET SAUVIGNON, *McManis, California (Certified Sustainable)*

An attractive nose of ripe black fruit, cassis, vanilla & woodsmoke.

6 oz. \$12 // 9 oz. \$17 // ½ litre \$34 // 750 ml \$48

SANGIOVESE/MERLOT, *L’U, Lungarotti, Umbria, Italy*

Seductive, modern and exquisite, with good texture & harmonious tannins.

6 oz. \$12 // 9 oz. \$17 // ½ litre \$34 // 750 ml \$48

VALPOLICELLA RIPASSO D.O.C., *Zardini, Veneto, Italy*

Full bodied plum, spice & earthy aromas with ripe cherry flavour & soft tannins.

6 oz. \$13 // 9 oz. \$18 // ½ litre \$33 // 750 ml \$52

PETITE SIRAH, *McManis, California*

Blackberry, toffee notes, flavours of dark berry fruit with a mocha finish.

6 oz. \$14 // 9 oz. \$21 // ½ litre \$42 // 750 ml \$56

WINE by the BOTTLE

White

PECORINO ’18, *De Angelis Offida, Marche, Italy*

Floral & soft with flavours of stone fruit & lemon zest. A subtle salinity to an underlying mineral note. \$45

FIDORA PINOT GRIGIO ’19, *Tenuta Civranetta, Veneto, Italy*

(Biodynamic, Sustainable)

Rich, dry & fresh. Full-bodied with fruity & savoury notes. \$49

CHABLIS (CHARDONNAY) ’18, *Les Marouettes, François Martenot,*

Burgundy, France

A classic Chablis, with beautiful brightness & freshness, outstanding balance & suggestions of tree fruit & minerals. \$69

Red

SHIRAZ ’15, *Treasury Wine Estates “19 Crimes,” Durif, South Australia*

Deep ruby in colour with aromas of black cherry, cassis & pepper. \$47

CÔTES DU RHÔNE ’18, *Domaine Du Séminaire, Rhône Valley, France*

Grenache & Syrah blend. Vibrant & peppery aromas, juicy plum & red berry on the palate. \$50

MERLOT ’15, *J. Lohr “Los Osos,” California*

Rich & pleasing with smoky dark fruit & velvety tannins. \$65

VALPOLICELLA CLASSICO SUPERIORE (Ripassa) ’12, *Zenato, Veneto, Italy*

Velvety, ruby-red in colour offering aromas of blackberries, currants & hint of leather. Well balanced with fine tannins & palate of cherry, dried fig, espresso & spices. \$69

CABERNET ’15, *BNA Wine Group “The Rule,” Napa, California*

Black cherry, vanilla & oak with a silky mouth feel. Long finish, mild tannins. \$80

AMARONE DEL VALPOLICELLA CLASSICO D.O.C. ’10, *Ca’ La Bionda, Italy*

A great concentration of aromas with strong notes of liquor cherries & candied fruits. Great with grilled meats. \$110

Rosé

Please ask your server \$P/A

SPARKLING

VILLA SANDI PROSECCO IL FRESCO DOC, *Treviso, Italy*

Pale yellow with light mousse. Floral, fruity aromas & flavours, dry & light in body.

5 oz. \$9 // 750 ml \$40

PLEASE NOTE: Vintages may change due to availability

Product availability from LCBO is limited and some items may not be in stock