

Zero-Proof Cocktails

Limonata (Bianco) Sangria | \$8.5
Bright with lemon, citrus, and seasonal fruit.

Frutta (Rossa) Sangria | \$8
A vibrant mix of red berries, citrus, and a touch of sweetness.

Limonata Spritz | \$8
Light and bubbly with lemon and a crisp citrus finish.

Fragola Sole Margarita | \$8
Strawberry, lime, and a hint of sweetness with a crisp finish.

Draught Beer - 16 oz

Bud Light	\$8.5
Goose Island IPA	\$8.5
Mill Street Organic	\$8.5
Mill Street Citrus Wheat	\$8.5
Michelob Ultra	\$9.5
Modelo	\$10.5
Moretti	\$10.5
Stella Artois	\$10.5

Bottles - 330 ml \$8.5
Corona, Peroni

Our Story

The Origin

Simon Amicucci, a long-standing restaurateur in Woodstock, played a key role in bringing us here. He first welcomed us into the community when he sold his two restaurants. Not just a gateway into Woodstock, Simon actually took the time to take us through the area and introduce us to the community.

Shortly after the transition Simon rejoined us to work a few days a week and keep his feet in the industry. His presence has been an invaluable resource and something we look forward to continuing at Amicucci’s Risto.

The Connection

In early 2025, we purchased the celebrated London, Ontario Italian restaurant Dolcetto. When the chance came to open a restaurant in Woodstock, we immediately saw an opportunity: bring some of what makes Dolcetto special, while honoring an important figure in Woodstock’s hospitality scene. We are so proud to bring you Amicucci’s Risto by Dolcetto and can’t wait to share classic Italian dishes and memorable moments with all of you.

Vini · Birre · Cocktails

Vini di Riserva

Chianti Classico Riserva *-Italy* | \$80
A classic Tuscan red built on Sangiovese. Medium-bodied with **bright cherry**, **dried herbs**, and **leather**. Firm tannins carry through to a savoury finish with earthy notes and hints of spice.

Barolo Ellena Giuseppe *-Italy* | \$96
Nebbiolo at its most iconic. Aromas of **roses** and **truffle** open into flavours of **dark cherry**, **dried herbs**, and **liquorice**. Structured with firm tannins and a long, complex finish.

Montigoli Amarone della Valpolicella *-Italy* | \$110
A deeply expressive Amarone layered with **dark chocolate**, **balsamic** warmth, **oak** and **cherry**. Silky and rich, it lingers with ripe **red fruit**, soft **vanilla**, and a gentle, **woody** finish.

Arnione Bolgheri Superiore *-Italy* | \$250
A modern super Tuscan blend of Cabernet Sauvignon and Merlot. Full-bodied with ripe **blackcurrant**, **blackberry**, **espresso** and **tobacco**. Velvety tannins frame a powerful, lingering finish.

In Italy, Spain and Portugal, these “Reserve” wines are aged longer by law, offering deeper character and refined elegance. Beyond these countries, it is a winemaker’s mark for their finest, most carefully crafted wines.

Champagne

Moët & Chandon *-Champagne, France* | \$150
One of the world’s most recognized Champagnes. Crisp **citrus** and **green apples** meet **brioche** and **almond** on a creamy mousse, finished fresh and balanced.

Vini Italiani

- Bianco**
Bianco *-Veneto, Italy*
5oz \$9 | 8oz \$14 | bottle \$39
Serenissima Pinot Grigio *-Veneto, Italy*
5oz \$10 | 8oz \$15 | bottle \$42
Santa Margherita Pinot Grigio *-Trentino, Italy*
5oz \$16.5 | 8oz \$24.5 | bottle \$59.5
- Sparkling**
Ruffino Prosecco *-Veneto, Italy*
5oz \$12 | 8oz \$18 | bottle \$50
- Rosso**
Rosso *-Veneto, Italy*
5oz \$9.5 | 8oz \$14.5 | bottle \$39.5
Piantaferro Chianti *-Tuscany, Italy*
5oz \$11.5 | 8oz \$17.5 | bottle \$49.5
Cantina di Negrar Valpolicella *-Verona, Italy*
5oz \$12.5 | 8oz \$18.5 | bottle \$52.5
Antica Vigna Riposato *-Veneto, Italy*
5oz \$14 | 8oz \$21 | bottle \$55
Anno Domini Cabernet Sauvignon *-Venezia, Italy*
5oz \$12 | 8oz \$18 | bottle \$50

Vini del Mondo

- La Vieille Ferme Rosé** *-Rhône, France*
5oz \$11.5 | 8oz \$16.5 | bottle \$49.5
Idyll Victoria Chardonnay *-Victoria, Australia*
5oz \$11.5 | 8oz \$16.5 | bottle \$49.5
Idyll Victoria Sauvignon Blanc *-Victoria, Australia*
5 oz \$12.5 | 8oz \$18.5 | bottle \$52.5
San Lucas Cabernet Sauvignon *-Mendoza, Argentina*
5 oz \$12 | 8oz \$18 | bottle \$50

Rotating Feature Wine- Available by the glass or bottle. Your server will be happy to guide you.

Cocktail a base di Vino

- Sangria** *-Glass 8% ABV \$13*
Rosso | **Red wine**, **brandy**, **cranberry**, **citrus**, and **cherries** slow-infused for a balanced and refreshing pour.
- Bianco** | **White wine**, **apricot liqueur**, **elderflower**, **citrus**, and **apple**, delicately infused for a crisp and easy-drinking pour.

I Cocktail di Amicucci’s

- Whiskey Lemonade** | \$13
Whiskey, **peach lavender** syrup, steeped **tea**, **lemonade** and soda-
Less Rome, more home.
- Vanilla Limoncello Spritz** | \$15.5
Limoncello, **Prosecco**, **Galliano** and soda, an ode to Italy in bloom.
- Amaretto Cherry Sour** | \$14
Amaretto, **cherry brandy**, **lemon** juice, **bitters**-Jade’s twist on the Sour, smoothed with a vegan foam.
- Espresso Martini** | \$14.5
Born from Stef Amicucci’s original recipe, this velvety martini blends **vodka**, **coffee liqueur**, **Frangelico**, **espresso**, and a hint of **maple** for a bold, smooth finish. *Prefer a twist? Try Simon Amicucci’s creamy Baileys version. (+\$1)*
- Margherita Caesar** | \$11.5
Vodka, **Clamato** and **spices**—A Canadian classic, crowned with our signature Margherita pizza skewer.
Rotating Feature Cocktail- Available by the glass.