

Contemporary Cocktails

Whiskey Lemonade | \$12.5

Whiskey, peach lavender syrup, steeped tea, lemonade and soda—Less Rome, more home.

Alba Italiana | \$12.5

Tequila, Aperol, orange juice, cherry syrup and soda. A toast to unity—Garibaldi’s spirit lives on as tequila and orange meet in harmony.

Vanilla Limoncello Spritz | \$15

Limoncello, Prosecco, Galliano and soda, an ode to Italy in bloom.

Amaretto Cherry Sour | \$12.5

Amaretto, cherry brandy, lemon juice, bitters—Jade’s twist on the Sour, smoothed with a vegan foam.

Espresso Martini | \$13.5

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 | \$10.5

Vodka, Clamato and spices—A Canadian classic, crowned with Chef Julie’s Margherita pizza skewer.

Draught Beer - 16 oz

Bud Light	\$8
Goose Island IPA	\$8
Keith’s Red	\$9
Mill Street Organic	\$9
Michelob Ultra	\$9
Modelo	\$10
Moretti	\$10
Stella Artois	\$10

Bottles - 330 ml

Corona, Peroni	\$8
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Reserves

Chianti Classico Riserva-Italy \$79

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 \$95

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 \$109

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 \$149

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 · Birre · Cocktails



# The Grapes of Italy

Italy’s native grapes—each with a story behind its name.



## Barolo (Nebbiolo)

As the “king of wines” Barolo owes its status to the grape Nebbiolo, which takes its name from nebbia, the fog that rolls through Piedmont’s hills at harvest. High in tannins and acidity, it carries aromas of roses, violets, red cherries, and earthy spices—elegant yet powerful.

## Valpolicella (Corvina blend)

At the heart of Valpolicella is Corvina, a grape whose name hints as “little raven.” It carries aromas of red cherries, plums, and slight pepper notes. When processed in the appassimento style, the grapes are dried before fermentation, resulting in more intense and complex aromas of dried fruit, chocolate and leather.

## Chianti (Sangiovese)

From the Latin sanguis Jovis, “the blood of Jupiter,” Sangiovese is Italy’s most planted red. Medium-bodied with vibrant acidity, it offers flavours of red fruits and herbs-the lifeblood of Chianti.

## Prosecco (Glera)

Known since the Roman period, Glera is the grape behind Italy’s beloved Prosecco. Light and fresh with notes of apple, pear, and flowers, its crisp bubbles make it lively and irresistibly easy to drink.

## Pinot Grigio

Though born in France as Pinot Gris, this grape found its true voice in Italy. In Veneto and Friuli, it has become the crisp, refreshing white we know today-pale in colour, light on the palate, and beloved worldwide for its easy charm.

## White

**Bianco** -Veneto, Italy

5oz \$8.5 | 8oz \$12.5 | bottle \$38

**Pinot Grigio Serenissima** -Veneto, Italy

5oz \$9 | 8oz \$14 | bottle \$41

**Sauvignon Blanc Selaks** -Marlborough, New Zealand

5oz \$12 | 8oz \$18 | bottle \$52

**Chardonnay Santome** -Roncade, Italy

5oz \$11 | 8oz \$16 | bottle \$49

**Pinot Grigio Santa Margherita** -Trentino Alto Adige, Italy

5oz \$16 | 8oz \$24 | bottle \$59

## Rosé

**Rosé Calalenta Merlot Fantini** -Abruzzo, Italy

5oz \$15 | 8oz \$22 | bottle \$58

**Pink Moscato Rosé Banrock Station** -South Australia

5oz \$11 | 8oz \$16 | bottle \$49

## Sparkling

**Prosecco Ruffino** -Veneto, Italy

5oz \$11 | 8oz \$16 | bottle \$49

## Red

**Rosso** -Veneto, Italy

5oz \$8.5 | 8oz \$12.5 | bottle \$38

**Baco & Pinot Blend Noir Squared**-Sandbanks, Ontario

5oz \$15 | 8oz \$22 | bottle \$60

**Sangiovese Chianti Piantaferro 2022** -Tuscany, Italy

5oz \$11 | 8oz \$17 | bottle \$45

**Valpolicella Cantina di Negrar** -Verona, Italy

5oz \$12 | 8oz \$18 | bottle \$52

**Rosso Domini Veneti Appassimento** -Veneto, Italy

5oz \$13 | 8oz \$20 | bottle \$51

**Cabernet Sauvignon Anno Domini** -Venezia, Italy

5oz \$11 | 8oz \$17 | bottle \$45

## Wine - Based Cocktails

### Red Sangria

Glass 8% ABV \$12

Red wine, brandy, cranberry, citrus, and cherries slow-infused for a balanced and refreshing pour.

### White Sangria

Glass 8% ABV \$12

White wine, apricot liqueur, elderflower, citrus, and apple, delicately infused for a crisp and easy-drinking pour.

### Bianco Spritzer

4 oz wine, 2 oz soda \$10

A crisp Chardonnay-Verduzzo blend brightened with soda water. Refreshing and easy-drinking.

### Rosé Spritzer

4 oz wine, 2 oz soda \$10

Lightly sweet Moscato Rosé lifted with soda water for a playful, fruit-forward sparkle.

## Italian Classics

Crafted to honour the originals—each cocktail is prepared with authenticity and respect for its history.

### Aperol Spritz 5 oz | \$15.00

Aperol, Prosecco, soda water. Italy’s iconic aperitivo, born in Venice and the country’s favourite pre-dinner ritual.

### Bellini 5 oz | \$14.00

Peach purée and Prosecco. Created at Harry’s Bar in Venice in the 1940s, this sparkling classic has been a toast to la dolce vita ever since.

### Aviazione 2.5 oz | \$14.5

Grappa, crème de violette, maraschino, lemon juice. An Italian take on a 1910s classic.