

ANTIPASTI

Bruschetta Pomodoro 🍷 Served on herbed goat cheese crostini with tomato, basil & extra virgin olive oil /9.5

Magic Mushrooms 🍷 Portobello & oyster wild mushrooms baked on crostini + a roasted garlic cream reduction. 3pcs /7.95 5pcs /12.95

Trio A platter including the Magic Mushrooms, Bruschetta & Crostino of the day. 6 pieces - great to share! /13.95

Olives 🍷 Warmed marinated assorted olives with herbed crostini /6.95

Burrata é Bomba Fresh whole baby burrata served with sautéed garlic rapini & sun-dried tomato + bomba sauce + crostini /15.95

Salumi é Formaggi Selection of artisanal Italian cured meats (3) & cheeses (2) + giardinieri + truffled honey + nuts /17.5

Carpaccio ✨ Thinly sliced beef crudo + arugula + roasted red peppers + olives + Parmigiano + lemon + extra virgin olive oil /13.95

Octopus Char-grilled Moroccan octopus with romesco sauce + sautéed kale + chorizo + crushed new potato /16.5

Cozze ✨ Steamed P.E.I. mussels + light tomato basil sauce /15.5

* Also available in a white wine lemon sauce

Calamari Alla Puttanesca ✨ Grilled whole calamari served with a puttanesca sauce + crispy polenta /14.95

Eggplant Parmigiana 🍷 Thinly sliced eggplant fritti al forno with a pomodoro sauce + Parmigiano + fior di latte mozzarella /13.5

INSALATE

Bufala Caprese 🍷 ✨ Mozzarella di bufala D.O.P. + vine & cherry tomato + olive oil + balsamic reduction vinaigrette /13.95 * Add anchovie +1.5

Pollo Grilled marinated chicken breast topped on the Classic Caesar with roasted red peppers + semi sun-dried tomato + croutons + freshly shaved Parmigiano /15.5

Zucca 🍷 ✨ Roasted squash on a bed of baby kale & treviso + cherry tomato + herbed goat cheese + spiced pumpkin seeds + cherry-fig vinaigrette /13.5

Rustica 🍷 ✨ Seared wild mushrooms + arugula + semi sun-dried tomato + balsamic honey vinaigrette + white truffle + ricotta salata /13.95

* Make it a Steak Salad +8.95

Ferro Mista 🍷 ✨ Mixed greens + sunflower sprouts + toasted pumpkin seeds + belgium endive + avocado + cherry tomato + balsamic honey vinaigrette /10.5

Salmone Agro Dolce ✨ Grilled filet of Atlantic salmon served on a bed of mixed greens + roasted beets + herbed goat cheese + pistachio + golden raisins + sunflower sprouts + lemon-basil vinaigrette /19.95

* Enjoy the Agro Dolce salad w/out the grilled salmon filet /13.5

Kale Caesar ✨ Curly kale & treviso tossed with a lemon-caesar dressing + avocado + crispy prosciutto & chickpeas + shaved Parmigiano /13.5

Classic Caesar 🍷 Romaine hearts + caesar dressing + croutons + shaved Parmigiano (sm/reg) 7.5 / 10.5

* Add crispy prosciutto +3.5

>> ADD TO YOUR SALAD +

- Grilled Chicken Breast /4.95
- Grilled Atlantic Salmon Filet (6oz) /8.95
- Grilled Beef Steak (6oz) /8.95
- Tiger Shrimp (4) /6.95
- Jumbo Tiger Prawns (2) /8.5
- Grilled Calamari /6.5
- Crispy Prosciutto /3.5
- Baked Rock Lobster Tail (4oz) /12.95

PASTA

Capellini Alla Marinara Fresh capellini with tiger prawn shrimp + calamari + sea scallops + P.E.I. mussels + light marinara sauce /23.5

Linguine Aragosta Baked whole Rock lobster tail + sea scallops + red bell pepper + wild mushrooms + white wine sauce /26.95

Fusilli With smoked chicken + wild mushrooms + sun-dried tomato + broccoli + gorgonzola cream sauce /18.5

Calabrese Fresh penne with spicy fennel sausage + n'duja + rapini + garlic + tomato sauce /17.95

Rigatoni Alla Bolognese Fresh rigatoni with a traditional bolognese ragù + freshly shaved Parmigiano /18.5

Pappardelle Al Funghi 🍷 Fresh pappardelle with wild mushrooms + white truffle + Parmigiano + extra-virgin olive oil /18.95

Gnocchi 🍷 Fresh potato gnocchi + tomato sauce + bufala ricotta /17.95

* Also available in a gorgonzola cream sauce /17.5

SECONDI

Black Angus Grilled certified AAA New York strip (12oz) served with a green peppercorn sauce + chef's potato + asparagus & portobello mushroom /32.95

Gallina ✨ Roasted crispy skin chicken supreme served with a balsamic caramelized onion sauce + red skin potatoes + asparagus & roasted bell peppers /23.95

Saltimbocca Veal scallopini topped with prosciutto & artichoke hearts in a white wine sage sauce + red skin potatoes + sautéed garlic rapini /24.5

Veal Limone Veal scallopini served with a white wine lemon caper sauce + red skin potatoes + sautéed garlic rapini /23.95

Parmigiana Lightly fried breaded veal cutlet al forno with Parmigiano & mozzarella + tomato sauce + fusilli pomodoro + sautéed garlic rapini /22.95

Piatto Di Pesce ✨ A platter of seasonal fresh seafood including jumbo tiger prawns, calamari, P.E.I. mussels & filets of fish in a light tomato broth - **for one** /29.95 **for two** /41.95

* Also available in a white wine lemon sauce

RISOTTO

Pescatore ✨ Black tiger prawn shrimp + sea scallops + calamari + P.E.I. mussels + light tomato basil sauce /22.95

Funghi ✨ Wild mushrooms + fresh herbs + freshly shaved Parmigiano + white truffle oil /18.5

FERROBARCAFE.CA

@ferrobarcafe



* SERVED DAILY *
4:00PM UNTIL LATE

{ PIZZA }

* Our pizzas are baked in our Italian wood-fired oven. * Spelt dough crust available with all pizza +\$1.5

Margherita Traditionale

Fior di latte + Parmigiano + tomato sauce + basil /14.95

Domenico For the meat lover! Italian fennel sausage + smoked bacon + soppressata + caramelized onions + tomato sauce + mozzarella /17.95

* Add Gorgonzola +2

Piccante Italian spicy sausage + caramelized onions + hot peppers + tomato sauce + basil + fior di latte /17.5

* Add Gorgonzola +2

Mi Casa Spicy soppressata + kalamata olives + roasted red peppers + tomato sauce + fior di latte + Parmigiano + basil + spicy oil /17.95

N'duja (spicy soft Italian sausage) + pepperoni + mozzarella di bufala + caramelized onions + tomato sauce /17.95

The Hawaiian Soppressata + pineapple + fior di latte mozzarella + tomato sauce + spicy maple drizzle /17.5

Stagione San Daniele prosciutto + artichoke hearts + black olives + cremini mushrooms + tomato sauce + fior di latte mozzarella /17.95

Prosciutto Marinara San Daniele prosciutto + fior di latte + Parmigiano + tomato sauce + basil + garlic + arugula /17.5

Guanciale Red onion + fontina & scamorza cheese + rosemary + chilies + tomato sauce /17.5

Iano Grilled chicken tenders + smoked bacon + caramelized onions + basil pesto + scamorza & fior di latte /16.95

* Add tomato sauce - No charge.

Maria Grilled chicken tenders + portobello mushrooms + roasted red peppers + goat cheese + tomato sauce + mozzarella /17.95

Originale Pepperoni + green peppers + cremini mushrooms + tomato sauce + mozzarella /16.95

Carmelo Roasted red peppers + grilled zucchini + spinach + tomato sauce + fior di latte & goat cheese /17.5

Mamma Mia Cherry tomato + basil + whipped bufala mozzarella + arugula + Parmigiano + balsamic reduction /16.95

* Add Garlic Shrimp +4.5

Shrimp Bianco Tiger shrimp + lemon garlic sauce + fresh red chilies + red onion + fontina & havarti /17.95

Amòre Semi sun-dried tomato + artichoke hearts + tomato sauce + goat cheese + fior di latte + arugula /17.5

Funghi Bianco Wild mushrooms + caramelized onions + fontina & fior di latte + rosemary & thyme + white truffle oil drizzle /17.95

Speck (smoked prosciutto) + bosc pear + walnuts + gorgonzola & mascarpone + arugula + honey drizzle /17.95

Siciliano Anchovy + cherry tomato + basil + mozzarella di bufala & parmigiano + chili oil drizzle + arugula /17.5

ON ANY PIZZA +

- Add Arugula or Mixed Greens +3.5
- Add Prosciutto or Speck +3.5
- Sub. Fior Di Latte / Bufala Mozzarella +2.5/3
- Add White Truffle Oil +1.95
- Sub. Spelt dough crust +1.5

{ PANINI }



Available only Sunday to Thursday

Panini are served with a choice of a side Classic Caesar or Mista Salad

Giardiniere Roasted red peppers + grilled eggplant + marinated mushrooms & artichoke hearts, olive paste + goat cheese + arugula + artisanal baguette /13.5

Charles Grilled marinated chicken breast + sun-dried tomato + provolone cheese + basil pesto + olive paste + baked on artisanal baguette /13.95

{ SIDES }



Available only with an order of a Secondi

Wild mushrooms sauté /6.5

Garlic rapini + white bean /5.95

Rosemary new potatoes /4.95

Spinach sauté & tomato concasse /4.95

{ CALZONE }

Turn any pizza into a large folded over crescent, filled with all the same ingredients, that will challenge your appetite! +1.5

Served w/ Mamma's roma tomato sauce.

{ ZUPPA }

Minestrone /6.5

Add: Grilled chicken or Italian sausage +1.95

Zuppa Di Giorno /MP

Benvenuti!

"Our family has been hosting Ferro for over 19 years and with each new generation we're committed to our ever changing neighbourhood. We have grown up with the many families of the community that have become friends and welcomed faithful customers. As the neighbourhood changes, we are too! Enlarged facilities means that we accommodate all types of large group parties and celebrations. With these larger functions, we stand beside the same level of personable service & menu choices as you have grown accustomed to. We believe in the traditional family style of a crowded table filled with quality, tasty foods and plenty of welcoming hospitality. We strive to uphold our Italian traditions, serving the recipes as preserved and refined by the generations of family that has preceded us. If there are things that we can do for you, please call on us. Salute!"

The Pronesti Family

Established and family operated since 1993.

01/2017

VEGETARIAN * GLUTEN FREE

DO YOU HAVE ANY QUESTIONS OR COMMENTS?

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Toronto, Ontario, M6C 1B4
Tel: 416.654.9119
E-mail: ferro@ferrocafebar.ca

Take-Out / Catering Available.
We Accept Larger Group Parties
/ Company Functions.

* A gratuity of 18% is added for parties of six or more. Set-Menus Available for large group parties! Please advise us of any allergies as every effort will be made to accommodate you to the best of our abilities.

Ferro

RESTAURANT * BAR * LOUNGE

Since 1993

769 St. Clair Avenue

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@FERROBARCAFE



ANTIPASTI

Bruschetta Pomodoro 🍷 Served on herbed goat cheese crostini with tomato, basil & extra virgin olive oil /8.95

Magic Mushrooms 🍷 A Ferro signature! Portobello & oyster wild mushrooms + crostini + roasted garlic reduced cream. 3pcs /7.5 5pcs /11.95

Trio A platter including the Magic Mushrooms, Bruschetta + Crostini of the day. 6 pieces - great to share! /12.95

Burrata é Bomba Fresh whole baby burrata served with sautéed garlic rapini & sun-dried tomato + bomba sauce + crostini /15.95

Cozze 🍷 Steamed P.E.I. mussels + light tomato basil sauce /14.95 * Also available in a white wine lemon sauce.

Calamari Alla Griglia ✨ Grilled calamari with a romesco sauce + crispy polenta + sunflower sprouts with Tuscan white bean, black olives & cherry tomato /14.5

Eggplant Parmigiana 🍷 Al forno with thinly sliced eggplant fritti + pomodoro + Parmigiano + fior di latte mozzarella /13.5

INSALATA

Bufala Caprese 🍷 ✨ Mozzarella di bufala D.O.P. + vine & cherry tomato + olive oil + balsamic reduction vinaigrette /13.95 * Add anchovie +1.5

Ferro Mista 🍷 ✨ Mixed greens + sunflower sprouts + toasted pumpkin seeds + belgium endive + avocado + cherry tomato + balsamic honey vinaigrette /11.5

Rustica 🍷 ✨ Seared wild mushrooms + arugula + semi sun-dried tomato + balsamic honey vinaigrette + white truffle + ricotta salata /13.95

* Make it a Steak Salad +8.95

Zucca 🍷 ✨ Roasted squash on a bed of baby kale & treviso + cherry tomato + herbed goat cheese + spiced pumpkin seeds + cherry-fig vinaigrette /13.95

Classic Caesar 🍷 Romaine hearts + caesar dressing + croutons + Parmigiano (sm/reg) 7.95 / 10.5

* Add crispy pancetta +2.95

Salmone Agro Dolce 🍷 ✨ Grilled filet of Atlantic salmon served on a bed of mixed greens + roasted beets + herbed goat cheese + pistachio + golden raisins + sunflower sprouts + lemon-basil vinaigrette /19.95

* Enjoy the Agro Dolce salad w/out the grilled salmon filet /13.5

Pollo Grilled balsamic marinated chicken breast topped on caesar salad with sun-dried tomato + roasted red peppers + croutons + Parmigiano /15.5

Kale Caesar ✨ Baby kale & treviso tossed with a lemon-caesar dressing + avocado + crispy pancetta & chickpeas + shaved Parmigiano /13.5

Manzo ✨ Grilled beef steak (7oz.) served on a bed of arugula + roasted red peppers + portobello mushrooms + red onion + ricotta salata + balsamic reduction /17.95

Trout Nicoise ✨ Smoked Georgian Bay filet of trout served on a bed of arugula + new potato + hard boiled egg + capers + snow pea + cherry tomato + lemon-basil vinaigrette /18.5

>> ADD TO YOUR SALAD +

- Grilled Chicken Breast /4.95
- Grilled Atlantic Salmon Filet (7oz) /8.95
- Grilled Beef Steak (6oz) /8.95
- Tiger Shrimp (4) /6.5
- Jumbo Tiger Prawns (2) /8.5
- Grilled Calamari /6.5
- Crispy Pancetta /2.95
- Baked Rock Lobster Tail (4oz) /12.95
- Smoked Georgian Bay Trout Filet /10.95

SANDWICHES

Included is a choice of a side Salad or Soup: Mixed Greens Salad, Minestrone or Soup of the Day
Caesar Salad +1

Charles Grilled marinated chicken breast + sun-dried tomato + provolone cheese + pesto + olive paste + artisanal baguette /13.95

Ferro Italian salami + provolone cheese + roasted red peppers + tomato + arugula + artisanal baguette /12.95

Vitello Lightly fried breaded veal cutlet + Roma tomato sauce + caramelized onions & sweet bell peppers + artisanal baguette /13.5

Bistecca Grilled beef steak + gorgonzola cheese + caramelized onions & pancetta vin cotto + wild mushrooms /14.95

Ingamba Prosciutto + brie cheese + marinated artichoke hearts + tomato + olive paste /13.95

Chorizo Seared chorizo sausage + caramelized onions + tomato sauce + bufala mozzarella /14.5

Giardiniere 🍷 Roasted red peppers + grilled eggplant + marinated mushrooms & artichoke hearts, olive paste + goat cheese + arugula /12.95

PASTA

Fusilli With smoked chicken + sun-dried tomato + cremini mushrooms + broccoli + gorgonzola cream sauce /17.95

Pappardelle Al Funghi 🍷 Fresh pappardelle with wild mushrooms + white truffle + Parmigiano + extra-virgin olive oil /18.5

Rigatoni Alla Bolognese Fresh rigatoni with a traditional bolognese ragù + Parmigiano /17.95

Calabrese Fresh penne with spicy fennel sausage + n'duja + rapini + garlic + tomato sauce /17.95

Spaghetti Alla Marinara Fresh spaghetti with tiger prawn shrimp + calamari + sea scallops + P.E.I. mussels + marinara sauce /22.95

Fettuccine Affumicato Smoked Georgian Bay trout + asparagus + cherry tomato + rosé sauce /18.95

Linguine Aragosta Rock lobster tail + sea scallops + red bell pepper + wild mushrooms + sweet peas + white wine sauce /26.5

Gnocchi 🍷 Fresh potato gnocchi + tomato sauce + ricotta /17.5
* Also available in a gorgonzola cream sauce /17.5

{ PIZZA }

Our pizzas are baked in our Italian wood-fired oven. *Spelt dough crust available with all pizza +\$1.5

Margherita Traditionale ♻ Fior di latte mozzarella + parmigiano + tomato sauce + basil /14.5

Marinara ♻ Tomato sauce + garlic + oregano + sea salt /12.95

Domenico For the meat lover! Italian fennel sausage + smoked bacon + soppressata + caramelized onions + tomato sauce + mozzarella /17.95

Piccante Italian spicy sausage + caramelized onions + hot peppers + tomato sauce + basil + fior di latte /17.5

Mi Casa Spicy soppressata + kalamata olives + roasted red peppers + tomato sauce + fior di latte + Parmigiano + basil + spicy oil /17.5

N'duja N'duja (spicy soft sausage) + pepperoni + mozzarella di bufala + caramelized onions + tomato sauce /17.5

Prosciutto Marinara San Daniele prosciutto + fior di latte + Parmigiano + tomato sauce + garlic + arugula + basil /16.95

Stagione San Daniele prosciutto + artichoke hearts + black olives + cremini mushroom + tomato sauce + fior di latte mozzarella /17.5

The Hawaiian Soppressata + pineapple + fior di latte mozzarella + tomato sauce + spicy maple drizzle /16.95

Speck Speck (smoked prosciutto) + bosc pear + walnuts + gorgonzola & mascarpone + arugula + honey drizzle /17.5

Guanciale Red onion + fontina & scamorza cheese + rosemary + chilies + tomato sauce /17.5

Iano Grilled chicken tenders + smoked bacon + caramelized onions + basil pesto + scamorza & fior di latte /16.95
* Add tomato sauce - No charge.

Maria Grilled chicken tenders + portobello mushrooms + roasted red peppers + goat cheese + tomato sauce + mozzarella /17.5

Originale Pepperoni + bell peppers + cremini mushrooms + tomato sauce + mozzarella /16.5

Amòre ♻ Semi sun-dry tomato + artichoke hearts + tomato sauce + goat cheese + fior di latte + arugula /16.95

Carmelo ♻ Roasted red peppers + grilled zucchini + spinach + tomato sauce + fior di latte & goat cheese /16.95

Mamma Mia ♻ Cherry tomato + basil + whipped bufala mozzarella + arugula + Parmigiano + balsamic reduction /16.5
* Add garlic shrimp +4

Funghi Bianco ♻ Wild mushrooms + caramelized onions + fontina & fior di latte + rosemary & thyme + white truffle oil /17.95

Siciliano Anchovy + cherry tomato + basil + mozzarella di bufala + parmigiano + arugula + chili oil drizzle /16.5

LUNCH PRE FIXE

11 AM-4:00PM
MON-SAT

MIXED GREENS OR
CAPRESE +
MARGHERITA OR
PEPPERONI PIZZA +
BISCOTTI

/16.95

have any pizza + \$3.5

>> ON ANY PIZZA +

- Add Arugula or Mixed Greens +3.5
- Add Prosciutto or Speck +3.5
- Sub. Fior Di Latte / Bufala Mozzarella +2.5/3
- Add White Truffle Oil +1.95
- Sub. Spelt dough crust +1.5

{ ZUPPA }

Minestrone ♻ ✱ /6.95

Add: Grilled chicken or Italian sausage +\$2.5

Zuppa Di Pesce ✱ /18.5

Assorted fresh seafood served in a light tomato & fennel broth + crostino

Zuppa Del Giorno
/M.P.

{ RISOTTO }

Pescatore ✱

Tiger prawn shrimp + sea scallops + calamari + P.E.I. mussels + light tomato basil sauce /22.95

Funghi ✱

Wild mushrooms + fresh herbs + Parmigiano-Reggiano + white truffle oil /17.95



♻ VEGETARIAN ✱ GLUTEN FREE

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"Our family has been hosting Ferro for over 20 years and with every new generation we're committed to our ever changing neighbourhood and maintaining the integrity of our offerings. We have grown up with the many families of the community that have become friends and welcomed faithful customers. As the neighbourhood changes, we are too! Enlarged facilities means that we accommodate all types of large group parties and celebrations. We believe in the traditional family style of a crowded table filled with quality, tasty foods and plenty of welcoming hospitality. We strive to uphold our Italian traditions, serving the recipes as preserved and refined by the generations of family that has preceded us. If there's something that we can do for you, please call on us!
Salute!"

• The Pronesti Family •

Established and family operated since 1993.

{ BIRRA }

• Draught •

CREEMORE SPRINGS LAGER / 5 ABV / creemore, ON /7

GROLSCH LAGER / 5 ABV / netherlands /7.5

BEAUS 'LUG TREAD' ORGANIC LAGERED ALE / 5.2 ABV / ottawa, ON /7

STEAM WHISTLE PILSNER LAGER / 5 ABV / toronto, ON /7

REVEL SEASONAL CIDER / 6.9 ABV / hamilton, ON /7.5

GREAT LAKES BREWERY 'TANK TEN SERIES TAP' / toronto, ON /MP

BLOOD BROTHERS SEASONAL TAP / toronto, ON /MP

NICKEL BROOK SEASONAL TAP / burlington, ON /MP

• Bottles & Cans • (prices inc. tax)

Sol: Golden Lager /5.5

Sleeman Light: Pale Lager /5.5

Moretti: Lager /6.5

Peroni Nastro Azzurro: Pale Lager /6.5

Blood Brothers Paradise Lost (500ml) *yuzu gose* /14

Bellwoods Jelly King (500ml) *dry hopped sour* /14

Ace Hill Pilsner (473ml) /7

Sweetgrass Golden Ale (473ml) /7

Woodhouse Lager (473ml) /7

Guinness: Stout (440ml) /7.5

Goose Island 'Sofie' Farmhouse Ale (765ml) /25

Goose Island 'Matilda' Belgian Pale Ale (765ml) /25

• Cider • (prices inc. tax)

Magners Original Cider / ireland (568ml) /9

Coat-Albret: Artisanal Cider / France (750ml) /25

{ COCKTAILS }

(all cocktails 2-3 oz)



ST. GERMAIN 75

elderflower + gin + lemon + prosecco /12

PAPER PLANE

bourbon + aperol + amaro nonino + lemon /12

BIANCO

rosemary vodka + triple sec + demerara + pear + lemon /12

ROOT OF ALL EVIL

buffalo trace + grand marnier + fernet + maraschino + orange bitters /13

OLD FASHIONED

bourbon + sugar + DSB bitters /12

MANHATTAN

sazerac rye + italian vermouth + bokers bitters /13

NEGRONI

gin + italian vermouth + campari /12

NEGRONI SBAGLIATO

campari + italian vermouth + prosecco /11

LAST WORD

gin + green chartreuse + maraschino + lime /13

CORPSE REVIVER No.2

gin + cocchi americano + cointreau +
herbsaint rinse + lemon /12

{ SOURS }

BOURBON

lemon juice + egg white + demerara + orange bitters /10

AMARO

meletti + montenegro + lemon + egg white +
demerara + aromatic bitters /11

TEQUILA

tromba blanco + lemon + egg white + strawberry +
aromatic bitters /12

{ MULES }

CYNAR

cynar + punte mes + lime + ginger beer /10

MEZCAL

mezcal + pineapple + lime + ginger beer /12

RUM

gosling's rum + lime + ginger beer +
orange bitters /10

• *Rosso by the Glass* •

{ LIQUOR }



512 PINOT NOIR '13

VQA / rosehall run, *p.e.c.*

Our second vintage Ferro Pinot Noir! Aromas of wild raspberry and red cherry are balanced with fresh acidity and spice on the palate. This Pinot has great character depth with a lingering pleasant finish.

5oz - 1/2L - 750ml: \$11.5 - \$37 - \$57

VALPOLICELLA RIPASSO '14

DOC / zardini, *valpolicella*

A full-bodied classic red from the heart of the Valpolicella region. Characteristics of dark cherry, plum & raisin; subtle hints of spice & firm tannins.

5oz - 1/2L - 750ml: \$12 - \$38 - \$59

MONTEPULCIANO '14

DOC / masciarelli, *abruzzo*

A true crowd pleaser here. Deep ruby red color, notes of black cherries, blackberries & leather. On the palate, sour cherry, redcurrants, violets & tobacco. Enjoy with lamb, steak, black truffles and medium cheeses.

5oz - 1/2L - 750ml: \$10 - \$34 - \$49

SYRAH '15

IGT / terre nuove, *sicily*

A lighter style Syrah. Easy drinking, showcasing red bright fruit, to go along with slight hint of peppercorn. Good levels of acidity and tannins. Excellent to accompany with veal & chicken.

5oz - 1/2L - 750ml: \$9.5 - \$30 - \$46

PRIMITIVO '16

DOP / fantini, Puglia

The hot, dry climate & cool coastal breezes of Manduria is home to this Primitivo. Stewed fruits, raisins, & spice dominate this wine. This blunt & jammy red represents Puglia proudly.

5oz - 1/2L - 750ml: \$9.5 - \$30 - \$46

CABERNET SAUVIGNON '15

mcmanis family, *sonoma county*

A classic benchmark California Cab. Toasty vanilla & oak aromas. Black currants, cherries, & spice cake come through on the palate.

5oz - 1/2L - 750ml: \$11 - \$35 - \$54

RED HOUSE WINE 5oz - 1/2L - L: \$8.50 - \$27 - \$52

• *Apertivo & Digestivo* •

x ~~~~~ 1.5oz ~~~~~ x

CAMPARI / Italy / 6

APEROL / Italy / 6

AMARO AVERNA / Italy / 6

AMARO LUCANO / Italy / 6

RAMAZOTTI AMARO FELSINA / Italy / 6

NONINO AMARO / Italy / 7

MONTENEGRO AMARO / Italy / 6

CARPANO CLASSICO / Italy / 7

PUNTE E MES / Italy / 7

GRAHAM'S - Tawney Port 10yr / Portugal / 7.5

GRAHAM'S '6 GRAPES' - Reserve Port / Portugal / 7

FERNET BRANCA / Italy / 7

BRANCA MENTA / Italy / 7

LILLET BLANC / France / 7

PIMMS'S NO. 1 / England / 7

ANTICA FORMULA / Italy / 8

AMARO MELETTI / Italy / 8

VECCHIO AMARO DEL CAPO / Italy / 8

YELLOW CHARTREUSE / France / 8

GREEN CHARTREUSE / France / 8

• *Scotch. Rye, Irish & American Whisky* •

x ~~~~~ 1oz ~~~~~ x

BALLANTINE'S - Rail / Scotland / 6

JACK DANIEL'S / USA / 6

CROWN ROYAL / Canada / 7

CROWN ROYAL 'Northern Harvest' / 8

CANADIAN CLUB / Canada / 7

BUSHMILLS / Ireland / 7

JAMESON / Ireland / 7

WRITERS TEARS / Ireland / 7

BULLEIT / Kentucky / 8

JOHNNIE WALKER BLACK / Scotland / 8

SAZERAC STRAIGHT RYE / USA / 9

WISER'S - Rail / Canada / 6

REDBREAST SINGLE POT STILL / Ireland / 8

ABERFRLDY 12 YR. / Scotland / 9

TALISKER 10 YR. / Scotland / 11

GLENMORANGIE 12 YR. / Scotland / 12

BALVENIE DOUBLE WOOD 12 YR. / Scotland / 11

ABERLOUR A'BUNADH / Scotland / 11

MACALLAN AMBER / Scotland / 12

OBAN 14 YR. / Scotland / 13

LAGAVULIN 16 YR. / Scotland / 14

{ LIQUOR }
x ~~~~~ 1oz ~~~~~ x

• *Bianco by the Glass* •



• *Bourbon* •

WILD TURKEY - Rail /6

BULLEIT /7

MAKER'S MARK /7

KNOB CREEK /7

WOODFORD RESERVE /7

BUFFALO TRACE /8

BLANTON'S SINGLE BARREL 93 PROOF /9.5

• *Gin* •

BEEFEATER - Rail / England /6

BOMBAY / England /7

TANQUERAY 10 / England /8

PLYMOUTH / England /8

HENDRICKS / Scotland /8

DILLONS UNFILTERED / Niagara /8

JAMESON or JÄGER SHOT

\$4.50 Everyday



• *Vodka* •

STOLICHNAYA - Rail / Poland /6

GREY GOOSE / France /8

TITO'S / USA /7

KETEL ONE / Netherlands /7

SPIRIT / Italy /8

I SPIRIT / ITALY / 8

• *Tequila* •

TROMBA PLATA - Rail / Mexico /8

TOMBA REPOSADO / Mexico /10

TROMBA ANEJO / Mexico /12

DON JULIO 1942 ANEJO / Mexico /15

• *Rum* •

HAVANA ANEJO - Rail / Cuba /6

GOSLING'S DARK / Bermuda /7

EL DORADO 12YR. DARK / Guyana /7

APPLETON ESTATE RESERVE / Jamaica /7

SAILOR JERRY SPICED / Trinidad & Tobago /7

RON ZACAPA 23YR. / Guatemala /10

• *Grappa* •

GRAPPA DI NEBBIOLO - Rail / Italy /7

GRAPPA CAMOMILLA / Italy /10

PINOT GRIGIO '16

VQA / fielding estate, *niagara*

We might have been in some trouble if we didn't offer a Pinot by the glass! Made from our own backyard, this Pinot is floral with pear & honey aromas; dry & light-bodied with flavors of melon & citrus.

5oz - 1/2L - 750ml: \$9 - \$29 - \$44

CALCAIRE '16

VQA / norman hardie, *p.e.c*

Lively notes of lemon and lime give way to a richness on the palate, without straying far from the focused minerality which is the backbone of this wine. A perfect refresher for spring and summer, Calcaire is a blend of ontario's finest whites. Riesling, Pinot Gris & Chardonnay.

5oz - 1/2L - 750ml: \$10 - \$37 - \$55

long weekend ROSÉ '16

VQA / fielding estate, *niagara*

From one of our favorite wineries in beamsville, Ont. It's everything we like in a rose! Pretty in pink colour, slightly off-dry with flavors of cherry, strawberry & grapefruit, bright acidity & fresh on the palate. A perfect match for the summer heat. Rose all day!!

5oz - 1/2L - 750ml: \$9 - \$29 - \$44

SOAVE '16

DOC / delibori, *veneto - italy*

From the province of Verona, this classic dry doc white offers a delicate bouquet of apricot & peaches. Well structured with a steely mineral character and stoney fruit finish.

5oz - 1/2L - 750ml: \$9 - \$29 - \$45

CHARDONNAY '14

VQA / clossen chase, *p.e.c*

Who said that Chardonnay & Ontario don't mix? We beg to differ! This burgundian style chard is vibrant & rich in texture, with aromas of brioche & lemon. Still a skeptic? This wine will make you a believer.

5oz - 1/2L - 750ml: \$13 - \$44 - \$64

SAUVIGNON BLANC '16

J. bouchon reserva, *chile*

This Sauvignon Blanc carries plenty of citrus & gentle grassy notes. Crisp and clean with balancing acidity. On the palate, it's light with refreshing acidity & tropical fruits.

5oz - 1/2L - 750ml: \$10 - \$30 - \$49

HOUSE WHITE WINE 5oz - 1/2L - L: \$8.50 - \$27 - \$52



• Rosso by the Bottle •

FIRESIDE RED'15 / VQA / fielding estate / niagara	40
BOLONERO '14 / DOC / castel del monte / puglia	45
MENCIA '14 / graba do xil / telmo rodriguez / valdeorras, spain	48
ROSSO PICENO '12 / DOC / cocci grifoni / la marche	52
PELAVERGA'15 / DOC / terre del barolo / piedmont	54
BARBERA D'ALBA'15 / DOC / gigi rosso / piedmont	55
COTES DU RHONE'14 / ACC / les arnevels / southern rhone	56
MONTEPULCIANO'15 *ORG* / DOC / valle reale / abruzzo	58
TEMPRANILLO '15 / "LZ" / telmo rodriguez / spain	59
MORELLINO DI SCANSANO'14 SANGIOVESE / DOCG / la mozza / tuscan	60
CHIANTI CLASSICO '13 / DOCG / villa a sesta / tuscan	62
CABERNET FRANC '14 / VQA / norman hardie / niagara	65
MALBEC '14 / decero / argentina	65
ROSSO DI CASPRI'13 *natural* SANGIOVESE / IGT / caspri / toscana	70
CABERNET SAUVIGNON '12 / IGT / fuor civitas / casalbosco / tuscan	72
CABERNET SAUVIGNON '14 / decoy / duckhorn / sanama county	74
MONTEPULCIANO '13 / DOC / marina cvetic / arburzzo	76
TINTILIA '10 / DOP / vignaiolo / claudio cipressi / molise	85
ROSSO DI VALTELLINA '13 NEBBIOLO / DOCG / arpepe / lombardia	90
AMORONE CLASSICO '06 / DOC / fracastoro / villabella / veneto	110
BRUNELLO DI MONTALCINO '07 riserva/ DOCG / il poggiolo / rodolfo cosimi / tuscan	120

• Bianco by the Bottle •

RIESLING'15 'DOLOMITE / VQA / cave springs / niagara	45
GRECO/FIANO '15 / IGT / vigneti del vulture "pipoli" / basilicata	47
VERDICCHIO DEL CASTELLI DI JESI '15 / DOC / monte schiavo / le marche	50
FALANGHENIA'15/ DOP / la guardiense / campania	52
VERMENTINO'15 / DOC / agriolas / sardegna	53
PINOT GRIS '16 / VQA / closen chase / p.e.c	54
MULLER THURGAU '14 / DOC / nals margreid / alto adige	55
SAUVIGNON BLANC '15 / DOC / scarbolo / friuli	56
GRÜNER VELTLINER '13 / hirsch vergnugen / austria	57
ORANGE WINE '15 *SMALL LOT NATURAL* / VQA / southbrook / niagara	60
PINOT GRIGIO '14 / DOC / elena walch / alto adige	72
CHARDONNAY '12 / DOC / 'beyond the clouds' / elena walch/ alto adige	80

• Bubbly & Dolce •

PROSECCO / DOC / serenissima / venetto	5oz \$9.5 - Bottle 45
VIN SANTO chianti classico / castelgreve / tuscan	2oz \$10
WHITECAP' 15 / hinterland / p.e.c	50
PIXIE ROSE / rosehall run / p.e.c	55
NOVA 7 '13 / benjamin bridge / nova scotia	62
CHARLIES BURGER BRUT grand cru / henry de vaugency / champagne	100