

## Draft Beer

**PERONI**                      *Nastro Azzurro*                      5%    16oz                      9

## Beer & Cider

**ANALOG BREWING**                      *Proxy Cerveza*                      5.5%    16oz                      9  
**CABIN BREWING**                      *Sunshine Rain IPA*                      6.7%    16oz                      9  
**CABIN BREWING**                      *Luminosity German Pilsner*                      5.2%    16oz                      9  
**COLLECTIVE ARTS**                      *Daily Forecast: Mimosa*                      4.5%    16oz                      9  
**DANDY BREWING**                      *Wild Sour Ale*                      7%    16oz                      9  
**KRONENBOURG**                      *Pale Lager*                      4.5%    16oz                      9  
**SEA CHANGE**                      *Irish Red Ale*                      5%    16oz                      9  
**SEA CHANGE**                      *Prairie Fairy*                      5%    16oz                      9  
**STRONGBOW**                      *Original Dry Cider*                      5.3%    16oz                      9

## Bevande • Beverages

### ITALIAN SOFT DRINKS • 3

*Aranciata • Aranciata Rosso • Brio Chinotto • Limonata • Pompelmo*

### SOFT DRINKS • 3

*Coca Cola • Coke Zero • Diet Coke • Ginger Ale • Sprite*

### JUICES • 4

*Apple • Cranberry • Orange*

### CHOCOLATE MILK • 3

### ICED TEA • 4

### SAN PELLEGRINO SPARKLING WATER • SMALL 3 • LARGE 7

## Caffè • Coffee & hot beverages

*All espresso based beverages made with two shots of espresso.*

*Choice of dairy or plant based milks.*

### ESPRESSO • SINGLE 3 • DOUBLE 4 •

**AMERICANO • 4**

**MACCHIATO • 4.50**

**CORTADO • 4.50**

**CAPPUCINO • 4.50**

**FLAT WHITE • 4.50**

**LATTE • 5.50**

**MOCHA • 6**

**CAFE CORRETTO • MARKET PRICE**

*1oz Liqueur added to your selection above •*

**BREWED COFFEE • 3**

**HOT CHOCOLATE • 5**

**STEAMED MILK • 3**

**TEA • 3**

**TEA LATTE • 5**

**ADD A FLAVOUR SHOT • 1**

*An 18% service charge will be applied to all parties of 8 and over.*

*We do our best to accomodate modifications and dietary restrictions but from time to time we reserve the right to limit substitutions.*

## Red Wines

5oz 9oz BTL

<b>KUPELWIESER</b> <i>Alto Adige IT</i>	2021 'Fritz' Pinot Noir <i>Pinot Noir ≈</i>	<b>11</b>	<b>19</b>	<b>55</b>
<b>CAPARZO</b> <i>Tuscany IT</i>	2020 Toscana Rosso <i>Sangiovese &lt;</i>	<b>11</b>	<b>19</b>	<b>55</b>
<b>PAGO CASA GRAN</b> <i>Valencia ES</i>	2019 Falcata Casa Gran <i>Grenache, syrah, mourvedre ≈</i>	<b>13</b>	<b>23</b>	<b>65</b>
<b>CUSAMANO</b> <i>Sicily IT</i>	2019 Benuara <i>Nero d'Avola , Syrah &lt;</i>	<b>13</b>	<b>23</b>	<b>65</b>
<b>GROUNDLED</b> <i>California US</i>	2020 North Coast Cab <i>Cabernet sauvignon &lt;</i>	<b>16</b>	<b>28</b>	<b>80</b>
<b>È JAMU</b> <i>Tuscany IT</i>	2021 Zimbatò Chianti DOCG <i>Sangiovese, Canaiolo ∞</i>	<b>12</b>	<b>20</b>	<b>60</b>
<b>BARON DE LEY</b> <i>Rioja ES</i>	2015 Rioja Gran Reserva <i>Tempranillo, Graciano &lt;</i>	<b>15</b>	<b>27</b>	<b>75</b>
<b>SETTE CIELI</b> <i>Tuscany IT</i>	2019 Yantra <i>Merlot, Cabernet Sauvignon ≈</i>			<b>78</b>
<b>CASA RAIA</b> <i>Tuscany IT</i>	2018 Bevilio Super-Tuscan <i>Sangiovese, Cab Sauv, Merlot ≈</i>			<b>103</b>
<b>RIVETTO</b> <i>Piedmont IT</i>	2019 Barbaresco DOCG Marcarini <i>Nebbiolo ∞</i>			<b>108</b>
<b>BRIGALDARA</b> <i>Veneto IT</i>	2017 Amarone Classico DOCG <i>Corvina, Corvinone, Rondinella ≈</i>			<b>106</b>
<b>RIVETTO</b> <i>Piedmont IT</i>	2019 Barbera D'Alba Zio Nando DOC <i>Barbera ∞</i>			<b>120</b>
<b>CAPARZO</b> <i>Tuscany IT</i>	2015 Brunello di Montalcino Riserva DOCG <i>Sangiovese Grosso &lt;</i>			<b>193</b>

< sustainable ≈ organic ∞ biodynamic

## Fallo Tuo • Make it your own.

Personalize your pasta or risotto with these popular add-ons.

**ADD ONS** 50grams unless otherwise noted.

BACON · 5	ARTICHOKES · 4	PEPPERS · 4
BEYOND SAUSAGE (4OZ) · 5	CAPERS · 4	ROASTED VEGGIES · 5
CHICKEN BREAST (5OZ) · 7	MUSHROOMS · 4	ROMA TOMATOES · 4
ITALIAN SAUSAGE (4OZ) · 6	ONIONS · 4	SELECT CHEESES · MARKET
SHRIMP(4OZ) · 9	OLIVES · 4	SUN DRIED TOMATOES · 4
SMOKED SALMON · 10		
STEAK (5OZ) · 20		

## Secondi • Entrees a la carte

### POLLO MILANESE · 22

Breaded & fried chicken breast, lemon caper butter & Italiana slaw.

### POLPETTE DI CECI · 22 🌱

House made chickpea patty served with roasted veggie caponata & microgreens.

### SALMONE · 30 🌱

4oz salmon fillet with a citrus cream sauce, baby roasted potatoes & spinach salad.

### SALSICCE · 20 🌱 Friendly

Choice of Italian sausage or Beyond hot Italian sausage, balsamic sautéed peppers & onions. Served with focaccia bread.

### TONNO AHI · 25 🌱

Cajun seasoned Ahi tuna steak, served with a pesto arugula & tomato salad.

## Contorni • Sides

### FOCACCIA · 4 🌱

House made bread with balsamic vinegar & EVOO

All house salads make the perfect side to your meal.

## Dolci • Desserts

### AFFOGATO • 7

A scoop of Vanilla ice cream with a double shot of espresso.

### GELATO • ONE SCOOP 5 • DOUBLE SCOOP 8 Friendly

Little Bear Gelato. Seasonally rotating.

### ECLAIR • 12    ADD ONE • 4

Three classic choux pastry puffs filled with vanilla and cherry mascarpone cream and finished with dark chocolate.

### MOUSSE • 8

Bernard Callebaut chocolate, whipped aquafaba with amarena cherries.

### PANNA COTTA • 7

Italian cream custard served with seasonal toppings

### TIRAMISU • 9

Whipped mascarpone, ricotta & coffee liqueur soaked ladyfingers

### TORTA CAROTA • 8

Classic carrot cake topped with pecans & cream cheese icing.

## Digestivo • Digestives • 1oz/2oz

AMARO NONINO • 9/15

AMARO MONTENEGRO • 9/15

CARDAMARO • 9/15

CHARTREUSE • 11/17

CYNAR • 8/13

FERNET BRANCA • 8/13

GRAND MARNIER • 9/15

GRAPPA • 10/16

GRAPPA MIRTILLO • 11/17

JAGERMEISTER • 8/13

## Sparkling & Lambrusco

5oz 9oz BTL

### EMOTIVO

Veneto IT

Prosecco

Glera

10 17 50

### VENTURINI BALDINI

Emilia-Romagna IT

Montelocco Bianco

Lambrusci di Malvasia ≈

11 19 55

### PALTRINIERI

Emilia-Romagna IT

Rosato Radice

Lambrusco di Sorbara

11 19 55

### PALTRINIERI

Emilia-Romagna IT

Solco

Lambrusco Salamino

10 17 50

### VENTURINI BALDINI

Veneto IT

2018 Metodo Classico Brut

Pinot Noir, Chardonnay ≈

70

## White & Rose

### BRIGALDARA

Veneto IT

2021 Il Soave

Garganese

11 19 55

### CHATEAU DE JAU

Gascogne FR

2021 Jaja de Jâu

Sauvignon Blanc

10 17 50

### PEAK CELLARS

B.C Canada

2018 Okanagan Chardonnay

Chardonnay

13 23 65

### COLTERENZIO

Alto Adige IT

2020 Pinot Grigio

Pinot Grigio

11 19 55

### CAPEZZANA

Tuscany IT

2020 Vin Ruspo Rosato

Sangiovese, Cabernet and Canaiolo ≈

13 23 65


### DECUGNANO

Marche IT

2020 Mare Antica Orvieto Superiore

Grechetto, Vermentino, Chardonnay ≈

63

 Dalla house specialty

 vegan  gluten free   Friendly. Allergens can be modified on request

≈

## Antipasti • starters & sharing

### AFFETTATI • 28 Friendly

Cured meats, select cheeses, house-made preserve, pickles & crostini.  
Serves two.

### CROSTINI • 12 | 4 Three pieces | add a piece

“Little Toasts” in Italian. Enjoy toasted bread with various toppings.

TOMATO BRUSCHETTA Roma tomato, EVOO, oregano, garlic & parm

GIPOLLE Salami, fried shallots & honey

### DATTERI • 9 | 3 Three pieces | add a piece

Serrano chili & mascarpone filled dates wrapped and baked  
in prosciutto garnished with arugula.

### FORMAGGIO • MARKET PRICE Friendly

Choice of cheese • 50g | add 50g starting at \$5  
Choice of house-made mostarda or honey & pistachios.  
Served with crostini. Gluten free options available on request.

ASIAGO • 9	CAPRINO • 8	GRANA PARM • 9	
BOCCONCINI • 8	FONTINA • 9	PROVOLONE • 8	
BRIE • 9	GORGONZOLA • 10	RICOTTA • 8	

### GAMBERETTI SHARKA • 24 Friendly

Sauteed shrimp, basil, house tomato sauce & chili flakes.  
Served with Focaccia.

### GIARDINIERA • 4


House pickled vegetables.

### OLIVE • 7

Castelvetrano olives, EVOO, thyme, orange, lemon, garlic & chili flakes.

### PATE DI NOCI • 15

Lentil walnut paté with crostinis.

 Dalla house specialty

 vegan  gluten free   Friendly. Allergens can be modified on request

## Insalati • salads

### CAESAR • SM 8 | LG 15 Friendly

Romaine, parmesan, sourdough croutons & house-made dressing.

### ITALIANA • SM 7 | LG 13

Brussels sprouts, cabbage, radicchio, fennel, apples, microgreens  
& dijon vinaigrette.

### PANZANELLA • SM 8 | LG 15 Friendly

Tomato, cucumber, olives, capers, red onion, sourdough croutons  
& pesto vinaigrette.

### ROSSA • SM 7 | LG 13

Roasted beets, fresh basil, goat cheese, oranges & dijon vinaigrette.

### SPINACI • SM 7 | LG 13 Friendly

Spinach, mushrooms, dried cranberries, fried shallots, asiago cheese  
& balsamic vinaigrette.

### TOSCANI • SM 6 | LG 12

Tuscan greens, shredded carrots, cucumber, radish & balsamic vinaigrette.

CHECK OUT POPULAR ADD-ONS ON THE NEXT PAGE.



## Crostone • Flatbread

### CARCIOFI • 18

Artichoke, roma tomato, mozza, bocconcini & house pesto.

### GRIGLIATE • 18 Friendly

Roasted veggies, mozza & house tomato sauce.

### QUATTRO FORMAGGI • 20

Gorgonzola, asiago, provolone & mozza with fresh rosemary.

### POLLO • 21

Roast chicken, mushrooms, mozza, bocconcini & house pesto.

### SALMONE • 23

Smoked salmon, red onion, capers, mozza, bocconcini & dill cream cheese.

### SALSICCE • 21

Italian sausage, mozza, bocconcini & house tomato sauce.

### TONNO • 18

Tuna salad, sweet mustard & provolone cheese.

Plant-based cheese available on request. Add \$2

## Paste e Risotti •

All paste and risotti finished with grated Parmesan cheese

Served on chef's choice pasta. Gnocchi or risotto add \$2.

### BOLOGNESE • 21

Beef & soffritto braised in house tomato sauce.

### D'ANATRA • 22

Slow braised duck & soffritto in house tomato sauce.

### DI BOSCO • 23

Chicken breast, sun-dried tomatoes & mushrooms in house cream sauce.

### DI MAMMA • 23

Chicken breast, pesto & roma tomato in house cream sauce.

### FRANTOIO • 21 Friendly

Artichokes, olives, peppers & capers in house tomato sauce.

### GORGONZOLA • 22

House cream sauce with gorgonzola cheese.

### GNOCCHI TARTUFO • 27

Gnocchi with beef, mushrooms, onion & tomato in a truffle cream sauce.

### LASAGNA BIANCA • 22

A twist on a classic.

House cream sauce, chicken, sun-dried tomatoes, mushrooms, ricotta, spinach, mozza & bechamel

### OLIO • 18 Friendly

Crushed garlic, chili flakes & EVOO.

### PEPERONATA • 18 Friendly


Bell peppers & onions in house tomato sauce.

### PESTO • 20

Basil, parsley, pine nuts, parmesan & EVOO.

### RISOTTO SPINACI • 20

Arborio rice, spinach cream & parmesan.

 Dalla house specialty

 vegan  gluten free   Friendly. Allergens can be modified on request

## MAGNUMS

1500ml

**CAPARZO** 2017 Brunello di Montalcino DOCG **222**  
Tuscany IT Sangiovese Grosso <

**BRIGALDARA** 2012 Amarone Classico DOCG **227**  
Veneto IT Corvina Corvinone Rondinella

## COCKTAILS

2oz

**BOULEVARDIER** • Bourbon • sweet vermouth • campari **14**

**PAPER PLANE** • Bourbon • nonino • aperol • lemon juice **15**

**CLASSIC CAESAR** • Vodka • clamato • worcestershire • tobasco **14**

**ESPRESSO MARTINI** • Vodka • kahlua • espresso **15**

**MARTINI** • A classic • vodka or gin **15**

**NEGRONI** • Gin • vermouth rosso • compari **14**

**FRENCH 75** • Gin • prosecco • lemon juice **14**

**HUGO SPRITZ** • Prosecco • elderflower • lime juice • mint **12**

**APEROL SPRITZ** • Prosecco • aperol • soda **12**

**LAMBRUSCO SPRITZ** • Lambrusco • aperol • soda **14**

**RAZZO** • Poli mirtillo • lime juice • simple syrup • egg white • angostura **14**

**DALLA OLD FASHION** • Bourbon • st. germaine • simple syrup • bitters **15**

## NON-ALCOHOLIC

**CLEVER MOCKTAILS** • 0.0% 12oz **6**  
Ask us whats on special!

**EDNA'S MOCKTAILS** • 0.0% 12oz **6**  
Ask us whats on special!

**SOBER CARPENTER** Craft Belgium White 0.5% 12oz **6**