

## *White Wine*

	<b>6oz</b>	<b>9oz</b>	<b>½ Litre</b>	<b>750ml</b>
Cavaliere Pinot Grigio DOC	\$10.95	\$13.25	\$25	\$37
Original Sauvignon Blanc	\$10.95	\$13.25	\$25	\$37
Iuzzolini Ciro Bianco Blend	\$11.75	\$14.25	\$26	\$39
Cantina Nebbiolo Moscato DOCG	\$10.95	\$14.50		\$39
Traveso Pinot Grigio DOCG				\$52
Collazzi Otto Muri Fiano				\$55

## *Rosato Wine*

	<b>6oz</b>	<b>9oz</b>	<b>½ Litre</b>	<b>750ml</b>
Iuzzolini Ciro Rosato Gaglioppo	\$11.75	\$14.25	\$26	\$39

## *Red Wine*

	<b>6oz</b>	<b>9oz</b>	<b>½ Litre</b>	<b>750ml</b>
Terrae Toscanae Sangiovese	\$10.95	\$13.25	\$25	\$37
Original Pinot Noir	\$10.95	\$13.25	\$25	\$37
Albergotti DOCG Chianti Reserva DOCG	\$12.25	\$16.75	\$32	\$45
Volo Cabernet Sauvignon				\$49
La Fortezza Aglianico DOCG				\$58
Terre Cevico Appassimento Sangiovese				\$60
Zenato Ripassa				\$63

## *Sparkling Wine*

	<b>5oz</b>	<b>750ml</b>
Mangilli Prosecco DOC	\$8	\$39
La Favorite Lambrusco		\$39

# La Cantina



*A wise man once said  
Life is too short not to enjoy Fine wine  
Enjoy our Fine Reserve wine without the Fine Price*

## *Reserve Wine*

**750ml**

Zenato Amarone DCOG	\$85
Collazzi (Super Tuscan)	\$99
Moz Art Brunello DCOG	\$99
Reva Barolo DCOG,	\$99

## *Digestivo*

**1oz    2oz**

Nonino Grappa	\$8	\$12
Diletta Grappa	\$8	\$12
Diletta Barricate Grappa	\$8	\$12
Paternmum Barricata Grappa Calabria	\$9	\$13
Poli Miele Grappa	\$9	\$13
Poli Camomilla Grappa	\$9	\$13
Vecchio Amaro del Capo Calabria	\$8	\$12
Limoncino Dell Isola Calabria	\$8	\$12
Clementino Della Piana Calabria	\$8	\$12



# *La Cantina*



## *Cocktails*

<b>Cantina Caesar</b>	\$9.95
1oz Newfoundland Seaweed Gin or Grey Goose Vodka, Worcester , Tabasco & Clamato Garnished with Pickled Bean, Olive, Chorizo Stick	
<b>Tom Colins</b>	\$9.95
1oz Gin, Fresh Lemon, Simple Syrup, Soda	
<b>Mio Gusto</b>	\$9.95
Hugo Eldflower & Mint Wine Spritzer	
<b>Aperol Spritz</b>	\$12.95
2oz Aperol topped with Prosecco and Soda	
<b>Cantina Capo</b>	\$12.95
2oz Amaro del Capo, Lemon Juice and Soda	
<b>Limonsecco</b>	\$12.95
2oz Limoncino Dell Isola topped with Prosecco and Soda	
<b>Mandarino</b>	\$12.95
2oz Clementino Della Piana topped with Prosecco and Soda	
<b>Old Fashion</b>	\$12.95
2oz bourbon, Amaro del Capo	
<b>Negroni</b>	\$13.95
1oz Gin, 1oz Vermouth, 1 oz Campari	
<b>Espresso Martini</b>	\$13.95
1oz Vodka, 1oz Coffee liqueur, espresso and Vanilla Syrup	
<b>Classic Cantina Martini</b>	\$13.95
2oz Vodka or Gin and dry Vermoth Garnished with Olives	

## *Beer*

Birra Stretto	\$7.95
Peroni	\$7.95
Moretti	\$7.95
Stella Artois	\$7.95
Heineken	\$7.95
Corona	\$7.95
Tool Shed People Skills Patio Ale 473ml	\$8.95
Tool Shed Red Rage Amber Ale 473ml	\$8.95
Kokanee	\$7.25
Canadian	\$7.25
Coors Light	\$7.25
Sidro (Italian Cider)	\$8.95

**La Cantina**



## *Spirits & Liqueurs*

	<b>1oz</b>	<b>2oz</b>
Might Moose Vodka	\$8	
Grey Goose Vodka	\$9	
Newfoundland Seaweed Gin	\$9	
Tanquerary Gin	\$8	
Bacardi White Rum	\$8	
Captin Morgan Spiced Rum	\$8	
Gibsons Finest Sterling	\$8	
Crown Royal	\$9	
Hogs 3 Kentucky Bourbon	\$8	\$12
Grangestone Single Scotch Malt Rum Cask Finish	\$10	\$14
Grangestone Single Scotch Malt Sherry Cask Finish	\$10	\$14
Hardy Congac VSOP	\$10	\$14
Cimarron Tequila Blanco	\$8	
Frangelico	\$8	
Campari	\$8	\$12
Apreol	\$8	\$12
Baileys	\$8	



# La Cantina



## *Specialty Coffees*

<b>Bocce Ball</b> Espresso & 1oz Grappa	\$10.25
<b>Baileys Macchiatto</b>	\$10.25
<b>Blueberry Tea</b> 1oz Gran Marnier, 1oz Disaronno	\$10.25

## *Non-Alcoholic Beer*

Tool Shed Zero People Skills	\$6.25
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## *Café*

Espresso	\$3.25
Espresso Macchiato	\$3.75
Cappuccino	\$4.25
Latte	\$4.25
Flavoured Cappuccino or Latte	\$5.25
Americano	\$4.00
Coffee or Higgins & Burke Tea	\$3.50

## *Non-Alcoholic*

Soft Drinks	\$3.25
Brio Aranciata	\$4.25
Brio Aranciata Rosa	\$4.25
Brio Limonata	\$4.25
Brio Chinotto	\$4.25
S.Pellegrino Sparkling Water 250ml	\$3.75
Mangiatorella Natural Sparkling Spring Water 750ml	\$7.50

**La Cantina**



## Desserts

Mario's gelato (Ask your server for selections)	\$7.50
Kahlua Crème Brulee Garnished with fresh cream & berries	\$8.25
Affogato (Vanilla gelato smothered with espresso)	\$9.00
Chocolate torte (flourless with cream & chocolate sauce) GF	\$9.25
Tiramisu (Espresso soaked cookies with marscarpone)	\$10.00
Pesche (House made Italian cookies soaked in liqueur & filled with pastry cream served with seasonal berries)	\$8.00



La Cantina

