

BIRROTECA

BEER SHOP ■ BREWERY ■ TAP ROOM



BEERS ON TAP

BIONDA Classic Italian Style Pilsner <i>/ 5% ABV / 12oz</i>	9	SAFE WORD Pale Ale Made with Norwegian Kveik Yeast - Fruity, Soft Easy Drinking Pale Ale <i>/ 5.2% Abv / 12oz</i>	8
INSTIGATOR West Coast Style IPA <i>/ 6.5% ABV / 12oz</i>	9	VINE SONG 4 BIANCO Blend of Barrel Aged Beers, rested on Sauvignon Blanc and Muscat Grape Must <i>/ 8% ABV / 12oz</i>	9
ST. CRISPIN'S MILD Classic English Mild Ale with dark brown appearance with caramel and biscuit notes <i>/ 3.8% Abv / 10oz</i>	8	BLOOD ORANGE SELTZER Housemade Seltzer. Served Over Ice <i>/ 6% ABV / 10oz</i>	8
LA VOLPE An Italian Lagered Ale, crisp clean lightly malty <i>/ 4.5% Abv / 12oz</i>	9	BARREL RIDER Brett IPA. Blended fresh IPA and Barrel-aged IPA. Strong Citrus, funk and stone fruit <i>/ 6.1% Abv 12oz</i>	9
RITUAL MADNESS Flanders Sour Red Ale, Barrel-Aged with Red Wine Grapes For Two Years <i>/ 8% ABV / 10oz</i>	9	FLIGHT Flight of any 3 Beers on Tap (5oz Pours)	10
LEMONADE STAND Lactose Sour, Made with Meyer Lemon <i>/ 5% ABV / 10oz</i>	8	ALL NIGHT Pastry Stout brewed on site with holiday cakes <i>/ 11.5% ABV</i>	5oz 10oz 5 9
WAX OFF Traditional hefeweizen fermented in an open-top vessel. A collaboration with Sawdust City Brewing Co <i>/ 6% ABV / 12oz</i>	8		

BEERS BY BOTTLE

LUPU Italian Pale Ale that is full bodied hop forward hints of citrus <i>/ 5.2% Abv / 12oz</i>	8	THE POET'S TREE Wheat Ale with Plums. Candi-like wheat ale brewed with locally foraged Sumac, Peppercorn and fresh lime zest <i>/ 5.4% Abv / 16oz</i>	14
HOUSEKEEPING Juicy Summer Pale Ale with Talus and Nelson Sauvignon hops. A collaboration with Bellwoods Brewery <i>/ 5% Abv / 16 oz</i>	9	BLACKBERRY RASPBERRY LEMONADE STAND Lactose sour made with Blackberry, Raspberry and Meyer Lemons <i>/ 5.5% Abv / 12oz</i>	9
IT'S A TRAP Sour Ale with Fruit. Infused with white wine grapes, pineapple, lime and peach. Brewed in collaboration with Dominion City brewing. <i>/ 5.2% Abv / 12oz</i>	8	SAISON DU ROSSKA Barrel Aged, Mixed Fermentation Farmhouse <i>/ 7.1% Abv / 16oz</i>	14
VINE SONG (1-4) Selection of Barrel Aged Saisons Aged On Different Grape Skins <i>/ 16oz</i>	18	ROTATING CIDER Ask Your Server for our Rotating Ciders	
STAGIONE A young saison. Soft hop character. Easy to drink <i>/ 5% Abv / 12oz</i>	8	ROTATING GUEST CAN Ask Your Server about our Rotating selection of cans and bottles	

MEET BIRROTECA

At Birroteca, we've partnered with Indie Alehouse, a pioneer in the Toronto craft beer scene, for our in-house brewery, beer shop and tasting room. A number of our beers are produced exclusively under the Birroteca label, including the signature Bionda, an Italian pilsner only available at Eataly Toronto. Our menu is curated with the flavours and styles of Birroteca in mind, some of which include the brews themselves.

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ANTIPASTI

ARANCINI DI SALSICCIA E CIME DI RAPA 13

Lightly Fried Risotto Balls, Housemade Linton Pasture Pork Sausage, Marinated Rapini, Pecorino Romano DOP

FRITTELLE CON PANCETTA AFFUMICATA E SCAMORZA 11

Lightly Fried Semolina Fritters with Bacon and Smoked Mozzarella, Pecorino Romano DOP, Black Pepper

PETTOLE NAPOLETANE 9

Lightly Fried Pizza Dough Bites, Parmigiano Reggiano DOP, Housemade Tomato Sauce



COSTOLETTE DI MAIALE 21

Crispy Beer Braised Pork Spare Ribs, Beer and Apricot Glaze with Calabrian Chilies

PAIR WITH: ST. CRISPIN'S MILD

English Mild Ale, 3.8%ABV, 10 oz

GRANDE PIATTO MISTO DI SALUMI E FORMAGGI 29

Chef's Selection of Artisanal Cheeses and Cured Meats from our Salumi e Formaggi Market Counter

TRICOLORE 13

Radicchio, Endive, Arugula, Shaved Parmigiano Reggiano® DOP, Balsamic Vinaigrette

PISTACCHIO 5

Roasted, Salted Pistachios in the Shell

PIATTI



PANINO DI MAIALE 23

Lightly Fried Linton Pasture Pork, Housemade Aioli, Birroteca Bionda-Braised Onions, Pickles, Arugula

PAIR WITH: INSTIGATOR

West Coast Style IPA, 6.5%ABV, 12 oz

POLPETTE 24

Braised Linton Pasture Pork and PEI Beef Brisket Meatballs, Housemade Mutti Tomato Sauce, Parmigiano Reggiano® DOP

FRITTO MISTO DI MARE 35

K2 Milling Polenta Crusted Fried Pink Shrimp, Calamari, Seasonal White Fish, Assorted Seasonal Vegetables, Pesto Calabrese

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PIZZA AL PADELLINO

PEPPERONI 15

Mutti Tomato, Housemade Mozzarella, Pepperoni

CARCIOFI E CIPOLLE 19

Mutti Tomato, Marinated Artichokes, Birroteca Bionda Braised Red Onion, Gaeta Olives, Capers, Oregano



CARNIVORA 25

Mutti Tomati, Spicy Salami, Fennel Sausage, Nduja, Prosciutto Cotto, Housemade Mozzarella, Scamorza

PAIR WITH: LA VOLPE

Italian Dark Lagered Ale, 4.5%ABV, 12 oz

MARGHERITA 14

Mutti Tomato, Housemade Mozzarella, Basil

PASTA

CASARECCE CON PESTO TRAPANESE 17

Housemade Bronze Extruded Short Twisted Pasta, Cherry Tomato Almond Pesto, Pecorino Romano DOP, Basil



GNOCCHI ALLA BOLOGNESE 21

Housemade Potato Gnocchi, Beef and Pork Ragù, Mutti Tomato, Parmigiano Reggiano® DOP

PAIR WITH: BIONDA

Italian Pilsner, 5%ABV, 12 oz

GNOCCHI ALL'ARRABBIATA 17

Spicy Così Com'è Datterino Tomato Sauce, Extra Virgin Olive Oil, Pecorino Romano DOP, Basil

AGNOLOTTI DEL PLIN BRASATO 23

Housemade Piemontese Style Pork and Veal Filled Pasta, Butter, Parmigiano Reggiano® DOP

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VINI

glass^(5oz) | bottle

SPUMANTE	PROSECCO NV	13 52
	Ronco Belvedere / Veneto / Glera	
—	LAMBRUSCO NV	14 56
	Ronco Belvedere / Emilia-Romagna / Lambrusco Marani	

BIANCHI	FRIULANO 2020	15 60
	Scarbolo / Friuli-Venezia Giulia	
—	PINOT GRIGIO 2018	13 52
	Torresella / Friuli-Venezia Giulia	

ROSATO	LANGHE ROSATO	
—	'SOLEROSE' 2018	18 72
	Fontanafredda / Piemonte	

ROSSI	PRIMITIVO 'CA'DEL DOGE' 2020	14 56
	47 Anno Domini Piantaferro / Puglia	
	MONTEPULCIANO D'ABRUZZO 2018	22 88
	Marchesi Migliorati / Abruzzo	
—	CHIANTI CLASSICO 'OLINTO' 2018	21 84
	Fabri / Toscana	
	NERELLO MASCALESE	88
	Terre Siciliane 2018 / <i>Vino Lauria Sicilia</i>	

COCKTAILS

NEGRONI	15
Campari, Gin, Red Vermouth, Orange	
TWO WORLDS	15
Campari and Lupo	