

# BIRROTECA

BEER SHOP ■ BREWERY ■ TAP ROOM



## HAPPY HOUR WEEKDAYS | 4-6 PM

Wind down your day (or start your evening) with our beer-forward Happy Hour. Sample a flight of your craft favourites, or pair your pint with our Pepperoni Pizza al Padellino, an exclusive to Birroteca.

### HAPPY HOUR BEER LIST

6 each

Bionda | Classic Italian-Style Pilsner | 5%ABV | 12oz

Instigator | West Coast Style IPA | 6.5% ABV | 12oz

Rotating Special | Ask Your Server

### BIRRA E PIZZA

20

Any Happy Hour Beer and a  
Pepperoni Pizza al Padellino

### HAPPY HOUR FLIGHTS

8

A Flight of Any 3 Beers on Tap (5oz pours)

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## BEERS ON TAP

<b>BIONDA</b> Classic Italian Style Pilsner <i>/ 5% ABV / 12oz</i>	8	<b>SPLIT PERSONALITÉ</b> Hybrid of a Belgian Dubbel and Strong Wheat Beer / <i>7.5% ABV / 10oz</i>	8
<b>INSTIGATOR</b> West Coast Style IPA / <i>6.5% ABV / 12oz</i>	8	<b>SUN KICKED</b> Blood Orange Wheat Ale, Aged in Tequila and Cognac Barrels / <i>7.5% ABV / 10oz</i>	9
<b>STAGIONE</b> Young Saison / <i>5% ABV / 12oz</i>	7	<b>VINE SONG 1 ROSSO</b> Blend of Barrel Aged Beers Aged on Freshly Pressed Redwine Grapes / <i>6.8% ABV / 12oz</i>	9
<b>RITUAL MADNESS</b> Flanders Sour Red Ale, Barrel- Aged with Red Wine Grapes For Two Years / <i>8% ABV / 10oz</i>	9	<b>VINE SONG 3 BLUSH</b> Blend of Barrel Aged Beers Aged on Grenache and Chenin Blanc Grape Must / <i>8% ABV / 12oz</i>	9
<b>LEMONADE STAND</b> Lactose Sour, Made with Meyer Lemon / <i>5% ABV / 10oz</i>	8	<b>BLOOD ORANGE SELTZER</b> Housemade Seltzer. Served Over Ice / <i>6% ABV / 10oz</i>	8
<b>HÜPFEN WEISS</b> A Hybrid Between a Wheat Beer and Pale Ale. Collab with Sawdust City Brewing Co. / <i>4.6% ABV / 12oz</i>	7	<b>TAPS ON FLIGHT</b> Flight of any 3 Beers on Tap (5oz Pours)	10
<b>TARTUFO</b> Raspberry Chocolate Ice Cream Inspired Stout / <i>5.5 ABV / 10oz</i>	8		

## BEERS BY BOTTLE

<b>FORESTIS PILSNER</b> Foeder (Wooden Tank) Aged Czech Pilsner. Old World / <i>4.8% Abv / 12oz</i>	7	<b>POMEGRANATE LEMONADE STAND</b> Lactose Sour with Pomegranate and Meyer Lemon / <i>5% Abv / 12oz</i>	9
<b>VINE SONG (1-4)</b> Selection of Barrel Aged Saisons Aged On Different Grape Skins / <i>16oz</i>	18	<b>SAISON DU ROSSKA</b> Barrel Aged, Mixed Fermentation Farmhouse / <i>7.1% Abv / 16oz</i>	14
<b>SAFE WORD</b> Pale Ale Made with Norweigan Kveik Yeast - Fruity, Soft Easy Drinking Pale Ale / <i>5.2% Abv / 12oz</i>	7	<b>ROTATING IPA</b> Ask Your Server	
<b>HÜPFEN WEIZEN</b> A Hybrid Between a Wheat Beer and Pale Ale. Collab with Sawdust City Brewing Co. / <i>5% Abv / 12oz</i>	12	<b>ROTATING CIDER</b> Ask Your Server	

## 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. Like Eataly, Birroteca takes great pride in using high-quality ingredients. 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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Complete your meal with the perfect beer pairing, suggested by our brewers for our dishes exclusive to Birroteca

## ANTIPASTI

### ARANCINI DI SALSICCIA E CIME DI RAPA 13

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

### PETTOLE NAPOLETANE 9

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

### TRICOLORE 11

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



### GRANDE PIATTO MISTO DI SALUMI E FORMAGGI 29

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

#### PAIR WITH: VINE SONG 1

Barrel Aged Farmhouse Aged on Freshly Pressed Red Wine Grapes, 6.8%ABV, 12 oz

### 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

### COZZE ALLA BIRRA 27

Salt Spring Island Mussels, Indie Ale House Lemonade Stem, Fennel, Onion, Grilled Housemade Bread

### FRITTO MISTO DI MARE 35

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

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## PIZZA AL PADELLINO



### PEPPERONI 15

Mutti Tomato, Housemade Mozzarella, Pepperoni

#### PAIR WITH: STAGIONE

Young Saison, 5%ABV, 12 oz

### SALSICCIA 19

Eataly Macelleria's Fennel Sausage, Housemade Mozzarella, Mutti Tomato, Local Peppers, Red Onion

### PROSCIUTTO COTTO E FUNGHI 19

Rovagnati Gran Biscotto Prosciutto Cotto, Roasted Mushrooms, Birroteca Bionda Braised Red Onion, Housemade Mozzarella, Basil

### 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'ARRABIATA 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, Local Ontario Ramp Butter, Parmigiano Reggiano® DOP

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## VINI

glass | bottle

SPUMANTI	PROSECCO NV Ronco Belvedere / Veneto / Glera	13   52
	LAMBRUSCO NV Ronco Belvedere / Emilia-Romagna / Lambrusco Marani	14   56
BIANCHI	GRILLO 2017 La Zolla / Sicilia	15   60
	CHARDONNAY 'ALTKIRCH' 2018 Colterenzio / Trentino-Alto Adige	18   74
ROSATO	LANGHE ROSATO 'SOLEROSE' 2018 Fontanafredda / Piemonte	17   68
ROSSI	NERO D'AVOLA 2018 Baglio di Grisi / Sicilia	16   64

## COCKTAILS

NEGRONI Campari, Gin, Red Vermouth, Orange	15
APEROL MIST Aperol and Hüpfen Weiss	16
TWO WORLDS Campari and Lupo	15