

wine &  
spirits  
by the  
glass  
menu

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Ul vin al fa' sang, l'acqua  
l'e' buna per lavas i pee

Il vino fa sangue, l'acqua e'  
buona per lavarsi i piedi

Wine makes blood, water is  
good for washing your feet

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ul vin al bicèr

## WINES BY THE GLASS<sup>(5oz)</sup>

### SPUMANTI Sparkling glass | bottle

**Lambrusco di Sorbara** 16 | 64  
Cantine di Soliera | Emilia-Romagna

**Trento DOC  
'Metodo Classico' NV** 25 | 100  
Ferrari | Trentino-Alto Adige

**Franciacorta NV** 28 | 112  
Ca'Del Bosco | Lombardia

### BIANCHI Whites glass | bottle

**Roero Arneis 'Pradalupo' 2018** 18 | 72  
Fontanafredda | Piemonte

**Vermentino 2020** 19 | 76  
Bibi Graetz | Toscana

**Pecorino 2020** 20 | 80  
Jasci | Abruzzo

**Trentino Bianco  
'Pietragrande' 2018** 22 | 88  
Tenute Lunelli | Trentino-Alto Adige

**Langhe Riesling 'Era Ora' 2019** 23 | 92  
Borgogno | Piemonte

**Pinot Grigio 'Terlano' 2020** 27 | 108  
Cantina Terlan | Trentino-Alto Adige

### ROSATI Rosé glass | bottle

**Sangiovese 'Ali' 2021** 18 | 72  
Donna Laura | Toscana

**Cerasuolo d'Abruzzo 2020** 18 | 72  
Tiberio | Abruzzo

ul vin al bicèr

## WINES BY THE GLASS<sup>(5oz)</sup>

### ROSSI Reds

glass | bottle

**Toscana IGT 'Rubio' 2018** 18 | 72  
San Polo | Toscana

**Pinot Nero "Rolhut" 2020** 19 | 76  
Peter Zemmer | Trentino-Alto Adige

**Chianti Classico  
'Bramosia' 2020** 22 | 88  
Donna Laura | Toscana

**Barbera d'Alba 2020** 22 | 88  
Giacomo Fenocchio | Piemonte

**Dolcetto d'Alba 2020** 27 | 108  
Roagna | Piemonte

**Langhe Nebbiolo 2019** 28 | 112  
Prunotto | Piemonte

**Etna Rosso 2020** 30 | 120  
Planeta | Sicilia

### PAIR WITH NATURE'S TREASURE

Truffles, the "diamond of the kitchen," are revered as the culinary gold that adds a decadent twist to any dish. Pair with carefully selected wines by our experts at Eataly!

#### TRUFFLE PAIRING By the glass 5oz

**Langhe Nebbiolo 'Ebbio' 2020** 25  
Fontanafredda | Piemonte

**Rosso di Montalcino 2019** 30  
Altesino | Toscana

**Barolo 2018** 36  
Prunotto | Piemonte

**Wine Flight** 54  
Can't decide? Why not try all the wine?  
Flight of all 3 above wines, 3oz pours each

#### TRUFFLE PAIRING By the magnum 1.5L

**Gattinara 2017** 425  
Nervi | Piemonte

# cocktail

## SPRITZ

16 each

### **Mazzo di Fiori**

Malfy Lemon Gin, Cocchi Americano, St Germain, Prosecco, Soda

### **Rubino**

Cappelletti Vino Aperitivo, Cynar Amaro, Spiced Coffee, Prosecco, Soda

### **Bianco**

Silvio Carta Bianco Vermouth, Prosecco, Soda

### **Bergamotto**

Bergamotto Liqueur, Prosecco, Soda

### **Cappelletti**

Cappelletti Vino Aperitivo, Prosecco, Soda

### **Aperol**

Aperol Aperitivo, Prosecco, Soda

### **Campari**

Campari Aperitivo, Prosecco, Soda

### **Cynar**

Cynar Amaro, Prosecco, Soda

## **Build Your Own**

*inquire for an off-menu experience.*

*Choose from the suggestions above or below three categories.*

Fruity & Floral

Sweet & Round

Bold & Bitter

# cocktail

## NEGRONI

- |  |    |
|--|----|
| <b>The Permanent Fixture</b>   | 18 |
| Tanqueray 10, Carpano Bitter,<br>Carpano Antica Formula                                    |    |
| <b>The House Favourite</b>   | 16 |
| Rivo Gin, Campari Aperitivo,<br>Cinzano Vermouth   |    |
| <b>Classico</b>  | 16 |
| Tanqueray Gin, Campari Aperitivo,<br>Cinzano Rosso Vermouth                                |    |
| <b>House-Barrel Aged +2</b>  |    |
| <b>La Contessa</b>   | 16 |
| Tanqueray Gin, Aperol Aperitivo,<br>Cocchi Extra Dry Bianco                                |    |
| <b>Negroni Bianco</b>  | 16 |
| Sipsmith Gin, Cocchi Americano,<br>Cocchi Extra Dry Bianco<br>Vermouth, Grapefruit Bitters |    |
| <b>Spruce Moose</b>  | 16 |
| Aviation Gin, Rinomato Bitter,<br>Punt e Mes Vermouth                                      |    |
| <b>The Bat Cave</b>  | 18 |
| Blanco Tequila, Montanaro 6pm Aperitivo,<br>Rinomato Bitter Scuro, Mole Bitters            |    |
| <b>Sbagliato</b>   | 16 |
| Campari, Punt e Mes, Prosecco  |    |

cocktail

**DELLA CASA**

of the house  
16 each

**Bagnani**

Tobermory Gin, Carpano Bitter Aperitivo,  
Orange, Lemon, Honey, Absinthe

**The Thief's Journal**

Makers Mark Bourbon, Liquore Strega,  
Lemon, Ginger, Angostura Bitters, Mint

**Don Vittorio**

Mezcal Agua Santa, Venti Amaro,  
Lime, Honey, Angostura Bitters, Salt

**Il Padrino**

Carpano Bianco Vermouth, Fino Sherry,  
Liquore Strega, Lemon, Absinthe

**Arriverderci Vito!**

Nardini Grappa, Luxardo Maraschino  
Liqueur, Moscato D'Asti, Orange Bitter

**Admiral McCutcheon**

Bowmore 12 Year Whisky, Luxardo  
Triplum, Fino Sherry, Angostura Bitters

**Soldato Rosa**

Dirty Devil Vodka, Luxardo  
Triplum, Chartreuse Genepi  
Liqueur, Peychaud's Bitters

**Camilla**

Mount Gay Eclipse Rum, Grapefruit,  
Spiced Coffee Syrup, Angostura  
Bitters, Instigator IPA



# cocktail

## CLASSICO

classic

### **Milano-Torino** 14

Campari, Carpano Classico Vermouth

### **Americano** 14

Campari Aperitivo, Cinzano Rosso Vermouth, Soda

### **Paper Plane** 17

Maker's Mark Bourbon, Aperol Aperitivo, Amaro Nonino, Lemon

### **Hanky Panky** 17

Tanqueray Gin, Cinzano Rosso Vermouth, Fernet Branca

### **Toronto** 17

Lot 40 Rye Whisky, Fernet Branca, Angostura Bitters

### **Last Word** 17

Gin, Luxardo Maraschino Liqueur, Green Chartreuse, Lime

### **Old Fashioned** 16

Maker's Mark Bourbon, Angostura Bitters, Sugar

**Maker's Mark House-Barrel Aged** +2

### **Boulevardier** 16

Maker's Mark Bourbon, Campari Aperitivo, Cinzano Rosso Vermouth

**House-Barrel Aged** +2

## Can't find what you're looking for?

Let your server know and we will be happy to create something for you.

cocktail  
**SENZA**

without alcohol  
10 each

**Americano Leggero**

Lyre's Italian Orange Style, Lyre's  
Italian Aperitivo Style, Soda Water

**Il Capitano**

Lyre's Amaretti, Lemon, Pineapple

**Campanelli**

Seedlip Spice 94, Grapefruit, Soda Water

**Atomic Garden**

Seedlip Garden 108, Mint,  
Soda, Cucumber

# in lattina **BEER**

by the bottle

**Bionda** 12/473ml

Italian Pilsner, Indie Alehouse,  
5%ABV, Toronto

**Grano** 12/473ml

Wheat Ale, Indie Alehouse,  
5%ABV, Toronto

**Sprezzatura** 16/500ml

Farmhouse Ale, Indie  
Alehouse, 5%ABV, Toronto

**Vine Song 5** 18/500ml

Italian Grape Ale rested on  
Cabernet Sauvignon skins, Indie  
Alehouse, 5.3%ABV, Toronto

**Ritual Madness** 18/500ml

Flanders Red, Indie Alehouse,  
8%ABV, Toronto

**10-4-20** 38/750ml

Lambic, Indie Alehouse, 5.6%, Toronto

## **MEET BIRROTECA**

*We've partnered with Indie Alehouse, a pioneer in the Toronto craft beer scene, on our in-house brewery, beer shop and tasting room. Birroteca by Indie Alehouse features several beers exclusive to Eatly.*

start of the meal

## APERITIVI

### APERITIVI (1.5OZ)

*An aperitivo, or “aperitif,” is an alcoholic drink meant to be enjoyed before your meal in order to stimulate your appetite. In fact, the word is derived from aperire, which means “to open” in Italian.*

<b>Aspide</b> <i>Sardegna</i>	10
<b>Carpano</b> <i>Botanic Bitter, Piemonte</i>	12
<b>Carpano</b> <i>Punt e Mes, Piemonte</i>	12
<b>Argala Bitter</b> <i>Piemonte</i>	12
<b>Cappelletti</b> <i>Americano Rosso, Trentino-Alto Adige</i>	13
<b>Campari</b> <i>Lombardia</i>	13
<b>Cocchi</b> <i>Rosa, Piemonte</i>	13
<b>Cocchi</b> <i>Americano, Piemonte</i>	13
<b>Doragrossa</b> <i>Rosolio di Torino, Piemonte</i>	14
<b>Montanaro 6pm</b> <i>Piemonte</i>	14
<b>Jacopo</b> <i>Poli Rosso ‘Airone’, Veneto</i>	14
<b>Etna Aperitif</b> <i>Sicilia</i>	14

start of the meal

## APERITIVI

### VERMOUTH (1.5OZ)

*Vermouth is an aromatized, fortified wine flavoured with various botanicals, roots, barks, flowers, seeds, herbs, and spices. Derives from the word "wormwood", and is inherited from earlier Hungarian and German wormwood infused wines.*

<b>Rinomato</b> Bianco, <i>Piemonte</i>	10
<b>Tawse</b> Bianco, <i>Ontario</i>	12
<b>Cocchi</b> Vermouth Extra Dry, <i>Piemonte</i>	12
<b>Carpano</b> Rosso 'Classico' <i>Piemonte</i>	13
<b>Quaglia</b> Vermouth di Torino 'Berto', <i>Piemonte</i>	13
<b>Cocchi</b> Vermouth di Torino, <i>Piemonte</i>	13
<b>Carpano</b> Antica Formula, <i>Piemonte</i>	14
<b>Silvio Carta</b> Rosso, <i>Sardegna</i>	18
<b>Silvio Carta</b> Bianco, <i>Sardegna</i>	18
<b>Cocchi</b> Riserva La Venaria Reale, <i>Piemonte</i>	35

# end of meal

## DIGESTIVI

### AMARI (1.5OZ)

*Amaro is a digestivo traditionally served after a meal. Made by infusing grape brandy with a blend of herbs, flowers, aromatic roots and bark, citrus peels, and spices, the infused mixture is then sweetened with sugar syrup and aged for a few weeks up to a few years.*

<b>Pasubio</b>	<i>Trentino-Alto Adige</i>	12
<b>Doragrossa Menta</b>	<i>Piemonte</i>	12
<b>Luxardo</b>	<i>Abano, Veneto</i>	12
<b>Punch Evangelista</b>	<i>Abruzzo</i>	12
<b>Argala Pastis</b>	<i>Piemonte</i>	13
<b>Argala Alpino</b>	<i>Piemonte</i>	13
<b>Cynar</b>	<i>Piemonte</i>	13
<b>Branca</b>	<i>Fernet Branca, Lombardia</i>	13
<b>Nardini</b>	<i>Veneto</i>	13
<b>Vecchio Amaro del Capo</b>	<i>Calabria</i>	13
<b>Lucano</b>	<i>Basilicata</i>	13
<b>Averna</b>	<i>Sicilia</i>	13
<b>Amara</b>	<i>Sicilia</i>	13
<b>Castagner</b>	<i>'Leon', Veneto</i>	14
<b>Sibona</b>	<i>Piemonte</i>	14
<b>Venti</b>	<i>Piemonte</i>	14
<b>Doragrossa</b>	<i>Amaro di Torino, Piemonte</i>	16
<b>Nonino</b>	<i>Quintessentia Friuli-Venezia Giulia</i>	18
<b>Rossi d'Angera</b>		
<b>Lago Maggiore</b>	<i>Lombardia</i>	18
<b>Argosan dell'Etna</b>	<i>Sicilia</i>	18
<b>Nepeta</b>	<i>Sicilia</i>	18
<b>Vecchio M.D.</b>	<i>'Roger', Calabria</i>	19

# end of meal

## DIGESTIVI

### DIGESTIVI DOLCI (10Z)

*This category of Italian spirits are sweeter on the palate and includes wines fortified with fruits, herbs, spices, roots, seeds, barks, flowers, and sometimes cream.*

<b>Disaronno</b> Amaretto, <i>Lombardia</i>	9
<b>Luxardo</b> Limoncello, <i>Veneto</i>	9
<b>Cocchi</b> Vino Chinato, <i>Piemonte</i>	15
<b>Ca 'D' Gal</b> Moscato di Asti, <i>Piemonte (3oz)</i>	15
<b>Erbaluna</b> Barolo Chinato, <i>Piemonte</i>	18
<b>Donnafugata</b> Ben Rye, <i>Sicilia</i>	22
<b>Carobbio</b> Vin Santo, <i>Toscana</i>	25
<b>Cocchi 130th Anniversary</b> Barolo Chinato, <i>Piemonte</i>	40

### GRAPPA (10Z)

*Through the skill and expertise of Italian master distillers, Grappa has come to be recognized as Italy's premiere distilled spirit, a unique product Italians have always enjoyed in times of celebration and moments shared in good company.*

<b>Nonino</b> Prunella Mandolata, <i>Friuli-Venezia Giulia</i>	11
<b>Montanaro</b> Grappa di Camomilla, <i>Piemonte</i>	12
<b>Castagner</b> Fuoriclasse, <i>Piemonte</i>	13
<b>Nardini</b> Grappa, <i>Veneto</i>	13
<b>Nonino</b> Prosecco Grappa, <i>Friuli-Venezia Giulia</i>	18
<b>Nonino</b> 5 years Riserva Grappa, <i>Friuli-Venezia Giulia</i>	24
<b>Nonino</b> Pear Brandy, <i>Friuli-Venezia Giulia</i>	28

trattoria  
**MILANO**