

wine &
spirits
by the
glass
menu

table of contents

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

wines by the glass	page
Spumanti sparkling	4
Bianchi whites	4
Rosati rosé	4
Rossi reds	5

cocktails	page
Spritz	6
Negroni	7
Della Casa of the house	8
Classico classic	9
Senza without alcohol	10
Caffe coffee	10

beer by the bottle	page
By Indie Alehouse	11

aperitivi e digestivi	page
Aperitivi	12
Vermouth	13
Amari	14
Digestivi Dolci	15
Grappa	15

ul vin al bicèr

WINES BY THE GLASS^(5oz)

SPUMANTI Sparkling glass | bottle

Spumante Rosato NV 16 | 64
Flor | Veneto

**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

**Trentino Bianco
'Pietragrande' 2018** 18 | 72
Tenute Lunelli | Trentino-Alto Adige

Vermentino 2020 19 | 76
Bibi Graetz | Toscana

Pecorino 2020 20 | 80
Jasci | Abruzzo

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^(5oz)

ROSSI Reds

glass | bottle

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

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

Barbera d'Alba 2020 20 | 80
Giacomo Fenocchio | Piemonte

Chianti Classico 2020 22 | 88
Olinto | Toscana

Dolcetto d'Alba 2020 27 | 108
Roagna | Piemonte

Etna Rosso 2020 30 | 120
Planeta | Sicilia

Langhe Nebbiolo 2020 33 | 132
Produttori del Barbaresco | Piemonte

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 19
Fontanafredda | Piemonte

Rosso di Montalcino 2019 23
Altesino | Toscana

Barolo 2018 36
Prunotto | Piemonte

Wine Flight 45
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 Aperitivo, 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 Aperitivo, 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

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

HAPPY HOUR

wednesdays-fridays, 3–6 PM

Toast to the week with selected
Negroni at special prices.

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,
Genepi, Peychaud's Bitters

Camilla

Mount Gay Eclipse Rum, Grapefruit,
Spiced Coffee Syrup, Angostura
Bitters, Cock Puncher IIIIPA

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

Corpse Reviver NO2 18

Tanqueray, Cocchi Americano, Luxardo Triplum, Lemon

Hanky Panky 17

Tanqueray Gin, Cinzano Rosso Vermouth, Fernet Branca

Toronto 17

Lot 40 Rye Whisky, Fernet Branca, Angostura Bitters

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

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

Pompelmo

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.

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

Rinomatto Bianco, <i>Piemonte</i>	10
Tawse Bianco, <i>Ontario</i>	12
Cocchi Vermouth Extra Dry, <i>Piemonte</i>	12
Carpano Rosso 'Classico' <i>Piemonte</i>	13
Quaglia Vermouth di Torino 'Berto', <i>Piemonte</i>	13
Cocchi Vermouth di Torino, <i>Piemonte</i>	13
Carpano Antica Formula, <i>Piemonte</i>	14
Silvio Carta Rosso, <i>Sardegna</i>	18
Silvio Carta Bianco, <i>Sardegna</i>	18
Cocchi 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.

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

Disaronno Amaretto, <i>Lombardia</i>	9
Luxardo Limoncello, <i>Veneto</i>	9
Cocchi Vino Chinato, <i>Piemonte</i>	15
Ca 'D' Gal Moscato di Asti, <i>Piemonte (3oz)</i>	15
Erbaluna Barolo Chinato, <i>Piemonte</i>	18
Cocchi 130th Anniversary 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.

Nonino Prunella Mandolata, <i>Friuli-Venezia Giulia</i>	11
Montanaro Grappa di Camomilla, <i>Piemonte</i>	12
Castagner Fuoriclasse, <i>Piemonte</i>	13
Nardini Grappa, <i>Veneto</i>	13

trattoria
MILANO