

# BIRROTECA



BEER SHOP ■ BREWERY ■ TAP ROOM



## BEERS ON TAP

 <b>BIONDA</b> 9 Classic Italian Style Pilsner / 5% ABV / 14oz	<b>VINE SONG 6</b> 10 Italian Grape Ale. Foedre Aged and rested on Gewürztraminer and Chardonnay must / 8% ABV / 14oz
<b>LUPO</b> 9 West Coast IPA. Clean and bitter with strong aroma of pine and citrus. / 6.5% Abv / 12oz	<b>EUROPEAN EXPORT LAGER</b> 10 Smooth Pale Lager rested in Foedre tanks / 5.7% ABV / 14oz
<b>BLACKBERRY RASPBERRY LEMONADE STAND</b> 9 Lactose Sour, Blackberry, Raspberry, Meyer Lemons / 5.5% ABV / 14oz	<b>STAGIONE</b> 10 Dry Hopped Saison. Soft spice notes, Tropical, light and dry / 5.5% Abv / 14oz
<b>SWIRL</b> 9 Cherry-Raspberry Sour / 5% ABV / 12oz	<b>ZOMBIE APOCALYPSE</b> 11 Our once-a-year Imperial Stout with lots of roast and chocolate notes / 10% ABV / 10oz
<b>BREAKFAST PORTER</b> 9 Oats and malted grain. Smooth, Chocolate and Coffee character / 7.2% ABV / 12oz	<b>AD ASTRA</b> 10 A Double IPA brewed with Galaxy and Citra Hops. Bold hop aroma with notes of citrus, pine, and resin / 7.6% ABV / 14oz
<b>LA VOLPE</b> 9 Italian Style Dark Lagered Ale. Malt Forward, Easy Finish. / 4.5% ABV / 12oz	<b>FLIGHT</b> 10* Flight of any 3 Beers* on Tap / 5oz Pours / *Stout pours are +\$1.50
<b>GRANO</b> 9 Blood Orange Wheat Ale / 5% ABV / 14oz	<b>BEER AND A SHOT</b> 15 Pair your pint with a shot of Jameson

## BEERS BY BOTTLE

 <b>SLINGS AND ARROWS</b> 14 Gold Metal Winner. Traditional Berliner Weisse Aged in Fresh Chardonnay Barrels / 4% Abv / 500 ml	 <b>VINE SONG V</b> 18 Gold Metal Winner. Italian Grape Ale. Barrel aged blended saisons rested on Cabernet Sauvignon grapes / 5.3% Abv / 500 ml
<b>SPREZZATURA</b> 14 Saison. Barrel aged, blended and rested with blood orange / 5% Abv / 16oz	<b>VINE SONG I- ROSSO</b> 18 Italian Grape Ale. Barrel aged blended saisons rested on freshly pressed red wine grapes / 6.8% Abv / 500 ml
<b>BURNING BOAT</b> 18 A blend of Barley Wine aged in Bourbon barrels for 18 months. Malty sweet, smooth and warming / 12% Abv / 500 ml	<b>EVOKE</b> 18 Barrel Aged Golden Sour Two varieties our blended sour rested for six months on either Pineapple or Cherry / 5.1% Abv / 500 ml
<b>RUM BARREL-AGED ZOMBIE APOCALYPSE</b> 18 Our Zombie Apocalypse stout aged in Rum Barrels with the addition of Dark Sweet Cherry, Cocoa Nibs and Sea Salt / 10% Abv / 500 ml	<b>RITUAL MADNESS</b> 18 Flanders Sour Red Ale, Barrel-Aged with Red Wine Grapes For Two Years / 8% ABV / 500 ml
	<b>ROTATING CIDER</b> Ask Your Server for our Rotating Ciders

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Complete your meal with the perfect beer pairing, suggested by our brewers!

## ANTIPASTI

### ARANCINI DI FUNGHI 14

Lightly Fried Risotto Balls, Roasted Mushrooms, Fontina Val D'Aosta DOP, Urbani Black Truffle

### PETTOLE NAPOLETANE 9

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

### FRITTATINE DI GNOCCHI 12

Breaded and Fried Gnocchi alla Sorrentina, Mutti Tomato, Housemade Mozzarella

### GRANDE PIATTO MISTO DI SALUMI E FORMAGGI 27

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

## PIZZA AL PADELLINO

### MARGHERITA 16

Mutti Tomato, Housemade Mozzarella, Basil

### PEPPERONI 17

Mutti Tomato, Housemade Mozzarella, Pepperoni

### CARCIOFI E CIPOLLE 19

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

### SALSICCIA E BROCCOLI 21

Mutti Tomato, Eataly Macelleria's Fennel Sausage, Roasted Broccoli, Housemade Mozzarella

### SPINACI 19

Sauteed Spinach, Onion, and Garlic, Housemade Mozzarella, Fontina Val D'Aosta DOP

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## PIATTI

### PANINO DI POLLO FRITTO 23

Breaded and Fried Milanese Style Chicken Thigh, Pesto Calabrese, Cow's Creamery Blue Moo Cheese, Gem Lettuce, Red Onion on a Housemade Bun. Served with Potato Chips

### PANINO DI PESCE FRITTO 23

Indie Ale House Bionda Beer Battered White Perch, Lemon Garlic Crema, Giardiniera, and Gem Lettuce on a Housemade Bun. Served with Potato Chips

### FRITTO MISTO DI MARE 39

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

## PASTA

### FUSILLI ALL'ARRABBIATA 15

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

### FUSILLI CON PESTO TRAPANESE 17

Housemade Bronze Extruded Fusilli, Cherry Tomato and Almond Pesto, Basil, Pecorino Romano DOP

### GNOCCHI ALLA CACIO E PEPE 19

Housemade Potato Gnocchi, Pecorino Romano DOP, Black Pepper



### 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

### AGNOLOTTI DEL PLIN BRASATO 23

Piemontese-Style Pork and Veal Filled Pasta, Local Ontario Ramp Butter, Parmigiano Reggiano® DOP

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## VINI

glass<sup>(5oz)</sup> | bottle

**SPUMANTI**  
PROSECCO NV 15 | 60  
Ronco Belvedere / Veneto / Glera  
LAMBRUSCO NV 15 | 60  
Ronco Belvedere /  
Emilia-Romagna / Lambrusco Marani

**BIANCHI**  
DELIBORI SOAVE 15 | 58  
Garganega / Veneto  
FALANGHINA DEL SANNIO 'JANARE' 2020 17 | 68  
La Guardiense / Campania  
CHARDONNAY 'BRAMITO' 2019 21 | 84  
Antinori Castello della Sala / Umbria

**ROSATI**  
SETTESOLI 15 | 58  
Syrah / Sicilia

**ROSSI**  
PRIMITIVO 'CA'DEL DOGE' 2020 15 | 60  
47 Anno Domini Piantaferro / Puglia  
MATTO 15 | 60  
Nero D'avola / Sicilia  
CHIANTI CLASSICO 'OLINTO' 2018 21 | 84  
Fabbri / Toscana  
NERELLO MASCALESE 88  
Terre Siciliane 2018 / Vino Lauria Sicilia

## COCKTAILS

NEGRONI 16  
Campari, Gin, Sweet Vermouth, Orange

APEROL SPRITZ 16  
Aperol, Prosecco, Soda

NEW YORK SOUR 16  
Bourbon, Lemon, Simple Syrup, Red Wine

GIN & TONIC 16  
Tawse Gin, Tonic, Lime

C. SPRITZ 16  
Cocchi Americano Rosa, Prosecco, Soda