

BIRROTECA

BEER SHOP • BREWERY • RESTAURANT



BEERS ON TAP

	BIONDA Classic Italian Style Pilsner / 5% ABV / 14oz	9	HIDDEN GEM Peach Mango Saison / 5% Abv / 14oz	10
	LUPO West Coast Ipa. Clean and Bitter with Strong Aroma of Pine and Citrus / 6.5% ABV / 12oz	9	SPREZZATURA Dry Hopped Young Saison / 5% Abv / 14oz	10
	BLACKBERRY RASPBERRY LEMONADE STAND Lactose Sour, Blackberry, Raspberry, Meyer Lemons / 5.5% ABV / 14oz	9	EVOKE CHERRY Blend of Barrel Aged Golden Sours / 5% ABV / 14oz	11
	BREAKFAST PORTER Oats and Malted Grain. Smooth, Chocolate and Coffee Character bitterness / 7.2% ABV / 12oz	9	BONES AND HONEY English Brown Ale. Toasty and Nutty, with hint of honey sweetness and balanced bitter. / 4.5% ABV / 14oz	9
	MAGNOLIA LANE Double Dry Hopped IPA. Hazy, Tropical / 6.2 % ABV / 14oz	10	BEER AND A SHOT Pair Your Pint with a Shot of Bourbon	15
	GRANO Blood Orange Wheat Ale / 5% ABV / 14oz	9	HOUSE FLIGHT Flight of 3 Birroteca classics / 5oz Pours	10
	PARKETTE Light, Slightly Oaky Pale Lager, Foeder Aged, Soft Finish / 4.7% ABV / 14oz	10	CHOOSE YOUR FLIGHT Pick any 3 from our tap list / 5oz Pours	12
	HIGH HORSE Barrel-Aged Imperial Stout. Rested 10 months in Napa Valley Red Wine / 9.7% ABV / 12oz	11	THE EXECUTIVE FLIGHT Pick any 6 from our tap list / 5oz Pours	22

BEERS BY BOTTLE

MEMENTO MORI Oatmeal Stout. Rich, Dark and Complex. Flavours of Roasted Malts, Oats and hint of Chocolate Barrels / 4.5% Abv / 500 ml	10	TARANA-SAURUS Our Toronto IPA. Hazy and juicy with big citrusy hop notes / 6.7% Abv / can	10
BURNING BOAT 12 month Aged Barley Wine. / 12% Abv / 500 ml	18	EVOKE Barrel Aged Golden Sour Two varieties our blended sour rested for six months on either Pineapple or Cherry / 5.1% Abv / 500 ml	18
RUM BARREL-AGED ZOMBIE APOCALYPSE Our Zombie Apocalypse stout aged in Rum Barrels with the addition of Dark Sweet Cherry, Cocoa Nibs and Sea Salt / 10% Abv / 500 ml	18	RITUAL MADNESS Flanders Sour Red Ale, Barrel-Aged with Red Wine Grapes For Two Years / 8% ABV / 500 ml	18
VINE SONG 6 Foedre Aged Italian Grape Ale rested on Gewürztraminer and Chardonnay / 8% Abv / 500 ml	18	ROTATING CIDER Ask Your Server for our Rotating Ciders	

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ANTIPASTI

FRITTATINE DI GNOCCHI 12

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

TRICOLORE 13

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

ARANCINI TO PROSCIUTTO E PISELLI 15

Lightly Fried Risotto Balls, Prosciutto Cotto, Spring Peas, Pecorino Romano DOP, Caciotta, Black Pepper

BRUSCHETTA CON STRACCIATELLA E PEPERONCINO 15

Grilled Rustic Bread, Housemade Stracciatella, Calabrian Chili, Honey

BOCCONCINI DI MOZZARELLA 17

Housemade Mozzarella, Olitalia Extra Virgin Olive Oil, Sea Salt, Seasonal Accompaniment

GRANDE PIATTO MISTO DI SALUMI E FORMAGGI 27

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

PIZZA AL PADELLINO

MARGHERITA 16

Mutti Tomato, Housemade Mozzarella, Basil

PEPPERONI 17

Mutti Tomato, Housemade Mozzarella, Pepperoni

SPINACI 19

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

SALSICCIA E PORRI 21

Torino Style Pan Pizza, Housemade Sausage, Grilled Leeks, Bella Casara Scamorza, Mozzarella, Mutti Tomato

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PIATTI

MAIALE E PATATE 21

Slow Cooked Linton Pasture Pork Shoulder, Apricot and Chili Glaze, Crispy Yukon Gold Potatoes

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

CARCIOFI E GAMBERI FRITTI 26

Lightly Fried Polenta Crusted Shrimp, Crispy Artichokes, Lemon Garlic Crema

PASTA

BUCATINI ALL'ARRABBIATA 17

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

CASARECCE CON PESTO TRAPANESE 18

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

GNOCCHI CON BURRO E FUNGHI 21

Housemade Potato Gnocchi, Local Ontario Ramp Butter, Roasted Mushrooms, Parmigiano Reggiano® DOP



RAVIOLI DI MANZO 24

Housemade PEI Braised Brisket Filled Pasta, Beef and Pork Ragu, Parmigiano Reggiano® DOP

PAIR WITH: BIONDA

Italian Pilsner, 5%ABV, 12 oz

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VINI

glass^(5oz) | bottle

SPUMANZI	PROSECCO NV Ronco Belvedere / Veneto / Glera	15 60
	LAMBRUSCO NV Ronco Belvedere / Emilia-Romagna / Lambrusco Marani	15 60

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

ROSATI	SETTESOLI Syrah / Sicilia	15 58
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ROSSI	PRIMITIVO 'CA'DEL DOGE' 2020 47 Anno Domini Piantaferro / Puglia	15 60
	MATTO Nero D'avola / Sicilia	15 60
	CHIANTI CLASSICO 'OLINTO' 2018 Fabbri / Toscana	21 84
	NERELLO MASCALESE Terre Siciliane 2018 / <i>Vino Lauria Sicilia</i>	88

COCKTAILS

NEGRONI Campari, Gin, Sweet Vermouth, Orange	16
APEROL SPRITZ Aperol, Prosecco, Soda	16
NEW YORK SOUR Bourbon, Lemon, Simple Syrup, Red Wine	16
GIN & TONIC Tawse Gin, Tonic, Lime	16
C. SPRITZ Cocchi Americano Rosa, Prosecco, Soda	16