

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^(5oz)

SPUMANTI Sparkling glass | bottle

Prosecco NV 15 | 60
Reguta | Veneto

Lambrusco di Sorbara 17 | 68
Cantine di Soliera | Emilia-Romagna

Franciacorta NV 33 | 132
Ca'Del Bosco | Lombardia

BIANCHI Whites glass | bottle

Catarratto 2021 18 | 72
Tenute Orestiadi | Sicilia

Pecorino 2020 20 | 80
Jasci | Abruzzo

Roero Arneis 'Pradalupo' 2018 21 | 84
Fontanafredda | Piemonte

Chardonnay 2021 23 | 92
Tenuta Foresta | Piemonte

**Vermentino
'Etichetta Grigia' 2020** 25 | 100
Cantine Lunae | Liguria

Langhe Riesling 'Era Ora' 2019 27 | 108
Borgogno | Piemonte

ROSATI Rosé glass | bottle

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

Cerasuolo d'Abruzzo 2020 19 | 76
Tiberio | Abruzzo

ul vin al bicèr

WINES BY THE GLASS^(5oz)

ROSSI Reds

glass | bottle

Valpolicella Classico 'Casa Vecie' 2019

19 | 76

Brigaldara | Veneto

Toscana IGT 'Rubio' 2020

22 | 88

San Polo | Toscana

Chianti Classico 'Bramosia' 2020

23 | 92

Donna Laura | Toscana

Pinot Nero "Rolhut" 2020

24 | 96

Peter Zemmer | Trentino-Alto Adige

Barbera d'Alba 2020

25 | 100

Giacomo Fenocchio | Piemonte

Langhe Nebbiolo 2020

33 | 132

Casa Mirafiore | Piemonte

AMARO FLIGHT

Let our team guide you through northern and southern italian amari.

Il Turista

21

Il Giramondo

27

cocktail

SPRITZ

17 each

Mazzo di Fiori

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

Rubino

Berto Aperitivo, Cynar Amaro, Spiced Coffee, Prosecco, Soda

Bianco

Silvio Carta Bianco Vermouth, Prosecco, Soda

Bergamotto

Bergamotto Liqueur, Prosecco, Soda

Berto

Berto 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

- | | |
|---|----|
| 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, Carpano
Vermouth, Luxardo Bitter | |
| Spruce Moose | 16 |
| Aviation Gin, Rinomato Bitter,
Punt e Mes Vermouth | |
| The Bat Cave | 18 |
| Blanco Tequila, Berto Aperitivo, Punt
e Mes Vermouth, Mole Bitters | |
| Sbagliato | 16 |
| Campari, Punt e Mes, Prosecco | |

cocktail

DELLA CASA

of the house
16 each

Bagnani

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

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

Sveglia

Cocchi Vermouth di Torino, Lot 40
Rye Whisky, Cold Brew, Honey

Santuario

Strega, Fernet Branca, Monkey
Shoulder Whisky, Espresso

Nonna Giovanna

18

Johnnie Walker Scotch Whiskey,
Quaglia Chamomile, Genepi Chartreux,
Moondog Bitters, Nutmeg

cocktail

CLASSICO

classic

Milano-Torino Campari, Carpano Classico Vermouth	14
Americano Campari Aperitivo, Cinzano Rosso Vermouth, Soda	14
Espresso Martini Dirty Devil Vodka, Amaro Averna, Espresso	16
Old Fashioned Maker's Mark Bourbon, Angostura Bitters, Sugar	16
Boulevardier Maker's Mark Bourbon, Campari Aperitivo, Cinzano Rosso Vermouth	16
Old Pal Lot 40 Rye Whisky, Campari Aperitivo, Cocchi Extra Dry Vermouth	16
Paper Plane Maker's Mark Bourbon, Aperol Aperitivo, Amaro Nonino, Lemon	17
Hanky Panky Tanqueray Gin, Cinzano Rosso Vermouth, Fernet Branca	17
Toronto Lot 40 Rye Whisky, Fernet Branca, Angostura Bitters	17
Last Word Gin, Luxardo Maraschino Liqueur, Green Chartreuse, Lime	17

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 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 Water,
Cucumber

cocktail
ENDANGERED

18 each

House-Barrel Aged Negroni

Tanqueray Gin, Campari Aperitivo,
Cinzano Rosso Vermouth

in lattina **BEER**

by the bottle

Bionda 12/473ml

Italian Pilsner, Indie Alehouse,
5%ABV, Toronto

Grano 12/473ml

Blood Orange Wheat Ale, Indie
Alehouse, 5%ABV, Toronto

Instigator 12/473ml

West Coast IPA, bright hoppy
grapefruit notes, balanced bitter
pine finish, 6.5%ABV, Toronto

Vine Song 6 18/500ml

Italian Grape Ale rested on
Gewurztraminer and Chardonnay
must, Indie Alehouse, 8%ABV, Toronto

Ritual Madness 18/500ml

Flanders Red, Indie Alehouse,
8%ABV, Toronto

10-4-20 38/750ml

Lambic, Indie Alehouse,
5.6%ABV, 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
Etna Aperitif <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.

Rinomato 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</i> <i>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>'Roger', Calabria</i>	19

end of meal

DIGESTIVI

DIGESTIVI DOLCI (1.5OZ)

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
Donnafugata Ben Rye, <i>Sicilia</i>	22
Carobbio Vin Santo, <i>Toscana</i>	25
Cocchi 130th Anniversary Barolo Chinato, <i>Piemonte</i>	40

GRAPPA (1.5OZ)

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 Friulana, <i>Friuli-Venezia Giulia</i>	11
Montanaro Grappa, <i>Piemonte</i>	12
Castagner Fuoriclasse, <i>Piemonte</i>	13
Nardini Grappa, <i>Veneto</i>	13
Nonino Prosecco Grappa, <i>Friuli-Venezia Giulia</i>	18
Fanti Grappa di Brunello, <i>Toscana</i>	22
Nonino 5 years Riserva Grappa, <i>Friuli-Venezia Giulia</i>	24
Nonino Pear Brandy, <i>Friuli-Venezia Giulia</i>	28

trattoria
MILANO