

Sparkling



- NV
Italy 🇮🇹 (Venice)
Prosecco | Astoria Lounge DOC *(Dry Sparkling)* \$14 | \$69
Notes/Aroma: light floral & citrus aroma
🍇 90% Glera | 10% Chardonnay
Food pairing: cold cuts, cheese, seafood, pasta
- NV
France 🇫🇷
Champagne | Laurent Perrier, La Cuvée Brut *(Dry Sparkling)* \$149
Notes/Aroma: citrus, lemon and grapefruit
🍇 100% Chardonnay
Food pairing: fish, caviar, cheese
- NV
Italy 🇮🇹
👍 **Franciacorta** | Ca' del Bosco Edizione 46 *(Extra Brut - Sparkling)* \$145
Notes/Aroma: apples, ginger flower
🍇 79.5% Chardonnay | 19% Pinot Nero | 1.5% Pinot Blanc
Food pairing: seafood, cheese, cold cuts, light pasta

Sweet



- NV
Italy 🇮🇹
Lambrusco | Manicardi Grasparossa DOC *(Full Bodied Dry - Sparkling Sweet)* \$89
Notes/Aroma fruity: plum and blackberry
🍇 100% Lambrusco
Food pairing: cold cuts, cheese, spicy pasta, pizza, grilled red meat
- 2021
Italy 🇮🇹 (Piedmont)
Moscato d'Asti | Monteolivo Bersano *(Semi Sparkling)* \$68
Notes/Aroma fruity: pear, melon and green apple
🍇 100% Moscato *(Semi Sparkling)*
Food pairing: cheese, seafood, dessert
- 2022
Germany 🇩🇪
👍 **Riesling** | Seehof *(Dry - Semi Sweet)* \$79
Notes/Aroma fruity: melon and green apple
🍇 100% Riesling
Food pairing: cured meat, seafood, pasta, cheese

Rosé



- 2023
Italy 🇮🇹 (Veneto)
👍 **Rosé Prosecco** | Astoria *(Crisp - Sparkling)* \$69
Notes/Aroma fruity: strawberry and raspberry
🍇 90% Glera | 10% Pinot Nero
Food pairing: seafood, cheese, cold cuts, risotto, pesto
- 2023
Italy (Veneto)
Rosé | Torresella Pinot Grigio *(Dry - Medium Bodied)* \$15 | \$72
Notes/Aroma fruity: citrus, grapefruit, lemon
🍇 100% Pinot Grigio
Food pairing: cheese, cold cuts, pizza, grilled fish, salad

👍 = Sommelier suggestion



2022		Sauvignon Blanc Bellevie Pavillon <i>(Light - Bodied)</i>	\$14 \$67
France		<i>Notes/Aroma fruity:</i> tropical fruit 100% Sauvignon Blanc <i>Food pairing:</i> cheese, seafood, pistachio dish, vegetarian pizza, chicken dish, salmon, sea bass	
2021		Chablis Chardonnay Domaine Christian Moreau <i>(Light - Bodied)</i>	\$99
France		<i>Notes/Aroma fruity:</i> melon, green apple, pear and peach 100% Chardonnay <i>Food pairing:</i> seafood, cheese, caviar	
2024		Chardonnay Margaret River <i>(Medium - Bodied)</i>	\$14 \$67
Australia		<i>Notes/Aroma fruity:</i> peach, grapefruit and pineapple 100% Chardonnay <i>Food pairing:</i> cheese, salmon grill, chicken parmigiana, risotto mushrooms, sea bass	
2022		Pinot Grigio Alisia <i>(Light - Bodied)</i>	\$16 \$79
Italy		<i>Notes/Aroma fruity:</i> lime, green apple and peach 100% Pinot Grigio <i>Food pairing:</i> salad, seafood, cheese, bruschetta, salmon, sea bass	
(Veneto)			
2023		Vermentino Argiolas Costamolino <i>(Light - Bodied)</i>	\$86
Italy		<i>Notes/Aroma fruity:</i> lemon and peach 100% Vermentino <i>Food pairing:</i> burrata cheese, buffalo mozzarella, smoked salmon bruschetta, spaghetti vongole, caviar, sea bass, salad	
(Sardinia)			
2023		Tasca D'almerita Regaleali Bianco <i>(Medium - Bodied)</i>	\$85
Italy		<i>Notes/Aroma fruity:</i> apple and zesty lime 43% Grecanico 23% Catarratto 22% Inzolia 12% Chardonnay <i>Food pairing:</i> seafood, cheese, salad, pork chop, sea bass, salmon	
(Sicily)			
2023		Verdicchio Zenato Lugana San Benedetto <i>(Dry - Light Bodied)</i>	\$89
Italy		<i>Notes/Aroma fruity:</i> peach, green apple, pear, apricot 100% Verdicchio <i>Food pairing:</i> cheese, burrata, buffalo mozzarella, spaghetti vongole, smoked salmon bruschetta, salad, linguine crab sauce	
(Veneto)			

2023 Australia 	Cabernet Sauvignon Margaret River <i>(Full - Bodied)</i>	
	<i>Notes/Aroma:</i> blackcurrant, blackberry and eucalyptus  100% Cabernet Sauvignon <i>Food pairing:</i> all steak, spaghetti carbonara, spaghetti bolognese, cold cuts, lasagna, pizza	
2020 Australia  (Barossa)	Shiraz Elderton <i>(Full - Bodied)</i>	\$99
	<i>Notes/Aroma:</i> blackberry, plum, chocolate and vanilla  100% Shiraz <i>Food pairing:</i> all meat, pizza, mushrooms soup, cold cuts, bruschetta tartufata, beef tartare, spaghetti bolognese, lasagna, risotti	
2022 Chile 	Pinot Noir Montes Limited Selection <i>(Light to medium - bodied)</i>	\$89
	<i>Notes/Aroma:</i> cherry, strawberry, cranberries and chocolate vanilla  100% Pinot Noir <i>Food pairing:</i> chicken parmigiana, cold cuts, bruschetta mushrooms, mushroom soup, sausage & mushrooms pasta, amatriciana, spaghetti carbonara, risotto ai funghi, ravioli porcini, pork chop	
2021 Argentina 	 Malbec Kaiken Terroir Series <i>(Full - Bodied)</i>	\$87
	<i>Notes/Aroma:</i> dark cherry, blackberry, plum and dark chocolate  80% Malbec 15% Bonarda 5% Petit Verdot <i>Food pairing:</i> mushrooms soup, gorgonzola cheese, pork chop, all steak, fettuccine with truffle, tartare, beef tartare	
2020 France  (Bordeaux)	 Château D'Arthus Saint-Emilion <i>(Full - Bodied)</i>	\$129
	<i>Notes/Aroma fruity:</i> blueberry, blackcurrant, dark chocolate and plum  7% Cabernet Sauvignon 23% Cabernet Franc 70% Merlot <i>Food pairing:</i> ribeye, ravioli, porcini, beef tartare, tartufo pizza, risotti	

Corkage Wine Policy 1 for 1

Corkage is waived for 1 bottle for each bottle purchased

(Bottle already open keep max 2 days)



= Sommelier suggestion





2020		Chianti Superiore Castello Trebbio (Full - Bodied)	\$15 \$72
Tuscany		Notes/Aroma: raspberry, cherry, strawberry and vanilla 100% Sangiovese Food pairing: cheese, fettucine bolognese, ravioli porcini, risotto mushroom, fiorentina steak, scilla pizza, cold cuts	
2022		Valpolicella Classico Brigaldara (Medium - Bodied)	\$18 \$84
Veneto		Notes/Aroma: raspberries, dried cranberries and sour cherry 55% Corvina 25% Corvinone 20% Rondinella Food pairing: chicken parmigiana, spaghetti al pomodoro, aglio olio pepperoncino, penne arrabbiata, cheese, caesar salad, tomato soup, cold cuts	
2022		Montepulciano Velenosi (Full - Bodied)	\$15 \$72
Abruzzo		Notes/Aroma: currant, strawberry and raspberry hints 100% Montepulciano Food pairing: cheese, fresh tomato bruschetta, spaghetti bolognese, pork chop, lasagna, ravioli porcini, cold cuts, fiorentina steak	
2020		Edizione Fantini (Full - Bodied)	\$169
Abruzzo		Notes/Aroma: cinnamon, cloves, cocoa, cherries and blackcurrant 33% Montepulciano 25% Sangiovese 5% Malvasia Nera 30% Primitivo 7% Negroamaro Food pairing: cheese, cold cuts, tapas, fettucine bolognese, fettucine with truffle, beef, mushrooms soup, ravioli porcini, truffle tenderloin, risotti	
2021		Merlot Casale del Giglio (Medium - Bodied)	\$79
Lazio		Notes/Aroma: cherry, raspberry, red plum and leather 100% Merlot Food pairing: cheese, spaghetti carbonara, beef, cold cuts, tapas, amatriciana, tenderloin steak	
2023 - Riserva		Primitivo Magnifico (Full - Bodied)	\$85
Puglia		Notes/Aroma: blueberry, plum, blackcurrant and blackberry 100% Primitivo Food pairing: cheese, risotti, pepperoni pizza, beef, pork chop, cold cuts, amatriciana, beef tartare, bruschetta mushroom	
2019		Nero d'Avola Marabino Rosso Di Contrada (Rich Full - Bodied)	\$95
Sicily		Notes/Aroma: black cherry, plum and blackberry 100% Nero d'Avola Food pairing: cheese, cold cuts, pork chop, lasagna, meat lover pizza, risotti, ravioli porcini	
2021		Planeta Etna Rosso (Full - Bodied)	\$125
Sicily		Notes/Aroma: cherry, raspberry and hint spices 100% Nerello Mascalese Food pairing: cheese, cold cuts, pizza, penne arrabbiata, beef tartare, mushrooms soup, greek salad, amatriciana, caesar salad, fettuccine with truffle	
2023		Barbera d'Asti Marchesi Di Barolo (Full - Bodied)	\$78
Piedmonte		Notes/Aroma: blackberry, fruit jam, cranberry and spicy hints 100% Barbera Food pairing: cheese, cold cuts, beef, pork chop, risotti, mushrooms & sausage pasta, amatriciana pasta, steak, etrusca pizza, carbonara, fiorentina steak	



2020		Chianti Classico D.O.C.G Castello Di Ama (Medium - Bodied)	\$169
Tuscany		<i>Notes/Aroma:</i> cherry, vanilla, blackberry, plum, pomegranate, spices and leather 80% Sangiovese 13% Merlot 7% Malvasia Nera <i>Food pairing:</i> cold cuts, cheese, fiorentina, truffle pizza, beef tartare	
2021		Oreno Tenuta Sette Ponti (Full - Bodied)	\$259
Tuscany		<i>Notes/Aroma:</i> ripe blackberries, plum, dark chocolate, vanilla and oak 100% Cabernet Sauvignon <i>Food pairing:</i> cold cuts, cheese, fiorentina steak, amatriciana, risotti, fettuccine with truffle	
2019		Tignanello Antinori (Medium to Full - Bodied)	\$419
Tuscany		<i>Notes/Aroma:</i> plum, blackberry, cherry and spices 80% Sangiovese 15% Cabernet Sauvignon 5% Cabernet Franc <i>Food pairing:</i> cheese, cold cuts, fiorentina steak, ravioli porcini, risotti, sirloin steak, tenderloin steak, meatballs, mushrooms soup	
2021		Orma I.G.T. Tenuta Sette Ponti (Full - Bodied)	\$249
Tuscany		<i>Notes/Aroma:</i> cinnamon, cloves, cocoa, cherries and blackcurrant 50% Merlot 30% Cabernet Sauvignon 20% Cabernet Franc <i>Food pairing:</i> cheese, cold cuts, lasagna, fiorentina steak, pork chop, carbonara, amatriciana, ravioli porcini, risotti	
2020		Sassicaia Bolgheri - Tenuta San Guido (Rich Full - Bodied)	\$549
Tuscany		<i>Notes/Aroma:</i> blackberry, plum, blueberry, oak, chocolate and vanilla 85% Cabernet Sauvignon 15% Cabernet Franc <i>Food pairing:</i> cheese, cold cuts, fiorentina steak, fettuccine bolognese, fettuccine with fresh truffle, ravioli porcini, etrusca pizza, risotti	
2020		Ornellaia Bolgheri Superiore (Full - Bodied)	\$449
Tuscany		<i>Notes/Aroma:</i> herbs, cypress berries and blackberry 50% Cabernet Sauvignon 32% Merlot 13% Cabernet Franc 5% Petit Verdot <i>Food pairing:</i> cheese, cold cuts, fiorentina steak, risotti, rib eye steak, striploin steak, tenderloin steak, fettuccine with truffle, beef tartare	
2019		Brunello Di Montalcino D.O.C.G La Poderina (Bold Full - Bodied)	\$149
Tuscany		<i>Notes/Aroma:</i> cherry, cranberry, oak and vanilla 100% Sangiovese <i>Food pairing:</i> cheese, cold cuts, spaghetti amatriciana, fettuccine bolognese, fettuccine with truffle, spaghetti carbonara, risotti, lasagna, beef tartare, fiorentina steak	
2018		Amarone Classico - Brigaldara (Full - Bodied)	\$159
Venetto		<i>Notes/Aroma:</i> blueberry, raspberry, vanilla & plum 50% Corvinone 20% Corvina 20% Rondinella 10% Ossoleta <i>Food pairing:</i> cheese, cold cuts, tenderloin, rib eye, risotti, fettuccine truffle, beef tartare, fiorentina steak, meatballs, striploin, tenderloin, mushrooms soup	
2016		Barolo D.O.C.G Boroli (Full - Bodied)	\$139
Piedmonte		<i>Notes/Aroma:</i> cherry, vanilla, red fruit and herbs 100% Nebbiolo <i>Food pairing:</i> cheese, cold cuts, gnocchi formaggi, risotti, 7 formaggi pizza, fettuccine with truffle, beef tartare, fiorentina steak, rib eye, striploin, tenderloin	

Mineral Water (Italy - 750 ml)

Panna (Still/flat water) | San Pellegrino (Sparkling water)

\$9

Soft Drinks

Coke | Coke Zero | Sprite | Soda Water | Tonic Water

Ginger Beer

Red Bull

\$8

Iced Tea

Lemon Iced Tea | Lychee Iced Tea

\$8

Fresh Juice

Orange | Apple | Carrot

\$10

Chilled Juice

Orange | Pineapple | Cranberry | Lime

\$7

Milkshakes

Chocolate | Strawberry | Vanilla

\$12

Italian Mocktails

Capri (Mint | Critic | Sugar | Tonic)

Taormina (Preserved Lemon | Lavender Syrup | Soda)

Cinque Terre (Orange | Strawberry | Ginger Ale | Bubbles)

Panarea (Lime | Angostura Bitter | Sprite)

\$15

Beers

Draught	Half	Pint		Bottle
Tiger	\$10	\$17	Peroni Nastro Azzuro	\$12
Singapore			Italy	
Heineken	\$12	\$18	Corona	\$10
Netherlands			Mexico	
Guinness	\$13	\$18	Kirin	\$13
Ireland			Japan Lager	
			Heineken 0	\$9
			Netherlands	

Apéritif \$23

Aperol Spritz

Aperol (Italian Bitter) | Italian Prosecco (Sparkling Wine) | Soda

Campari Spritz

Campari (Italian Bitter) | Italian Prosecco (Sparkling Wine) | Soda

Limoncello Spritz

Limoncello (Italian Lemon Liquor) | Italian Prosecco (Sparkling Wine) | Soda

Monte Spritz

Montenegro (Italian Sweet amaro) | Italian Prosecco (Sparkling Wine) | Soda

Italian Cocktails \$19

Etna "signature"

Bitter Liquor Averna | Lime | Mint | Syrup | Ginger Beer

Colosseum "signature"

Amaretto | Egg White | Preserved Lemon | Orange | Smoked Cinnamon

Pompei "signature"

Gin Infused | Earl Grey Syrup | Fresh Lemon | Lavender Bitter | Tonic Water

Pisa "signature"

Honey Liquor | Cynar/Artichoke Liquor | Vermouth | Angostura Bitter | Soda

Tramonto Frizzante \$17

Orange Juice | Prosecco | Aperol

Negroni \$17

Gin | Campari | Vermouth

Vento Fiorito \$18

Gin infused Jasmine | Orange | Bitter Campari | Lime

Bacio di Fuoco \$21

Tequila | Orange | Lime | Chili

Smeraldo Tropicale \$19

Tequila | Lime | Melon



Popular Cocktails

Classic Margarita \$22

Agave | Orange | Fresh Lime

Espresso Martini \$19

Vodka | Coffee Liqueur | Espresso

Caipirinha \$19

Cachaca | Lime | Sugar

Whisky Sour \$19

Bourbon | Citric | Sugar

Singapore Sling \$28

Gin | Cherry Liquor | Cointreau | Pineapple Juice | Grenadine | Angostura Bitters

Hot Tea \$7

Additional: \$2 for milk on the side / \$2 for honey on the side

English Breakfast | Green Tea Peppermint | Jasmine | Earl Grey | Chamomile

Coffee LAVAZZA

Additional: \$1 for ice / \$1.50 for decaf / \$2 for milk on the side / \$2 for honey on the side

Espresso/Ristretto/Short Black/Lungo	\$5	Latte	\$7
Long Black	\$6	Piccolo Latte	\$7
Double Espresso	\$8	Caffè Mocha	\$8
Macchiato	\$6	Hot Chocolate	\$8
Cappuccino	\$7	Hot / Cold Milk	\$5
Flat White	\$7		

Liquors / Digestives (30 ml)

Amaro Montenegro \$13 Italy - Liquor Flavour: bittersweet, herbaceous & floral	Grappa \$19 Italian distilling pomace - grape
Amaro Lucano \$13 Italy - Liquor Flavour: bittersweet, herbaceous & floral	Sambuca \$15 Italy - Liquor
Amaro Averna \$13 Italy - Liquor Flavour: bittersweet, orange, licorice, mediterranean herbs	Limoncello \$13 Italy - Liquor Flavour: sweet, made from lemon zest
Cynar \$13 Italy - Liquor Flavour: bittersweet, artichoke leaves, herbs	Kahlúa \$15 Mexico Coffee - Liquor
Frangelico \$13 Italy - Liquor Flavour: hazelnut, vanilla, dark chocolate	Cointreau \$15 French - Liquor
Jagermaister \$13 German - Liquor Flavour: hazelnut, vanilla, dark chocolate	 Cognac Rémy Martin V.S.O.P \$15 French cognac



Greygoose
France - 40% abv

Smirnoff
Russian - 37.5% abv



Olmecca Reposado
Mexico - 38% abv



Bacardi Carta Blanca
Cuba - 37.5% abv

Diplomático
Venezuela - 40% abv



Roku Craft
Japan - 43% abv

Beefeater
UK - 40% abv

Sipsmith Gin
UK - 41.6% abv

Tanqueray N.10
UK - 47.3% abv

Nordes Dry Gin
Spain - 40% abv

Malfy
Italy - 41% abv

Mare Mediterraneo
Spain - 42.7% abv

Hendrick's
Scotland - 41.4% abv

Shot | Bottle
(30 ml)

\$15 | \$155

\$11 | \$111

Shot | Bottle
(30 ml)

\$12 | \$122

Shot | Bottle
(30 ml)

\$11 | \$111

\$16

Shot | Bottle
(30 ml)

\$16 | \$148

\$12 | \$122

\$18

\$15

\$16

\$18

\$18

\$17



Shot | Bottle
(30 ml)

Auchentoshan 12y \$15 | \$179
UK - 40% abv

Glenmorangie 10y \$17
Scotland - 40% abv

Talisker 10y \$18
Scotland - 40% abv

The Balvenie 12y \$18
Scotland - 40% abv

Oban 14y \$19
Scotland - 40% abv

Glenlivet 15y \$24
Scotland - 40% abv

Lagavulin 16y \$32
Scotland - 43% abv

Bowmore 18y \$35
Scotland - 40% abv



Shot | Bottle
(30 ml)

J.W Black Label \$13 | \$133
Scotland - 40% abv

Monkey Shoulder \$15 | \$155
Scotland - 40% abv

Maker's Mark \$15 | \$155
USA - 45% abv



Shot
(30 ml)

Jameson \$14
Ireland - 40% abv

"Each bottle spirit purchase serving
with 5 soft drinks"

Corkage Policy 1 for 1

Corkage is waived for 1 bottle for each
bottle purchased

(Bottle already open keep max 30 days)