

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 France 	Sauvignon Blanc Bellevie Pavillon <i>(Light - Bodied)</i> <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	\$14 \$67
2021 France 	 Chablis Chardonnay Domaine Christian Moreau <i>(Light - Bodied)</i> <i>Notes/Aroma fruity:</i> melon, green apple, pear and peach  100% Chardonnay <i>Food pairing:</i> seafood, cheese, caviar	\$99
2024 Australia 	Chardonnay Margaret River <i>(Medium - Bodied)</i> <i>Notes/Aroma fruity:</i> peach, grapefruit and pineapple  100% Chardonnay <i>Food pairing:</i> cheese, salmon grill, chicken parmigiana, risotto mushrooms, sea bass	\$14 \$67
2022 Italy  (Veneto)	Pinot Grigio Alisia <i>(Light - Bodied)</i> <i>Notes/Aroma fruity:</i> lime, green apple and peach  100% Pinot Grigio <i>Food pairing:</i> salad, seafood, cheese, bruschetta, salmon, sea bass	\$16 \$79
2023 Italy  (Sardinia)	 Vermentino Argiolas Costamolino <i>(Light - Bodied)</i> <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	\$86
2023 Italy  (Sicily)	 Tasca D'almerita Regaleali Bianco <i>(Medium - Bodied)</i> <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	\$85
2023 Italy  (Veneto)	 Verdicchio Zenato Lugana San Benedetto <i>(Dry - Light Bodied)</i> <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	\$89

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>	<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	\$99
2022 Chile 	Pinot Noir Montes Limited Selection <i>(Light to medium - bodied)</i>	<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	\$89
2021 Argentina 	 Malbec Kaiken Terroir Series <i>(Full - Bodied)</i>	<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	\$87
2020 France  (Bordeaux)	 Château D'Arthus Saint-Emilion <i>(Full - Bodied)</i>	<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	\$129

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 Riserva D.O.C.G Lamole Di Lamole <i>(Medium - Bodied)</i>	\$139
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 <i>(Full - Bodied)</i>	\$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 <i>(Medium to Full - Bodied)</i>	\$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 <i>(Full - Bodied)</i>	\$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 <i>(Rich Full - Bodied)</i>	\$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 <i>(Full - Bodied)</i>	\$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 <i>(Bold Full - Bodied)</i>	\$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 <i>(Full - Bodied)</i>	\$159
Veneto			<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	
2020			Barolo D.O.C.G Enzo Bartoli <i>(Full - Bodied)</i>	\$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)
\$9

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

Soft Drinks
\$8

Coke | Coke Zero | Sprite | Soda Water | Tonic Water
Ginger Beer | Red Bull | Ginger Ale

Iced Tea
\$9

Lemon Iced Tea | Lychee Iced Tea | Green Iced Tea

Fresh Juice
\$11

Orange | Apple | Carrot

Chilled Juice
\$7

Orange | Pineapple | Cranberry | Lime

Milkshakes
\$13

Chocolate | Strawberry | Vanilla | Pistacchio

Italian Mocktails
\$13

Capri (Mint | Critic | Sugar | Tonic)
Taormina (Preserved Lemon | Lavender Syrup | Soda)
Cinque Terre (Orange | Strawberry | Ginger Ale | Bubbles)
Panarea (Lime | Angostura Bitter | Sprite)

Beers

Draught	Half	Pint		Bottle
Tiger Singapore	\$12	\$17	Peroni Nastro Azzuro Italy	\$11
Heineken Netherlands	\$13	\$18	Corona Mexico	\$11
Guinness Ireland	\$13	\$18	Kirin Japan Lager	\$12
			Heineken 0 Netherlands	\$9

Aperitivo Italiano \$23

Venezia Spritz

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

Milano Spritz

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

Amalfi Spritz

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

Bologna Spritz

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

Sunset Cocktails Italiano \$19

Etna "signature"

Bitter Liqueur 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 Liqueur | Cynar/Artichoke Liqueur | Vermouth | Angostura Bitter | Soda

Tramonto Frizzante \$17

Orange Juice | Prosecco | Aperol

Negroni \$18

Gin | Campari | Vermouth

Vento Fiorito \$18

Gin infused Jasmine | Orange | Bitter Campari | Lime

Italian Mojito \$21

Montenegro (Italian Sweet amaro) | Orange | Lime | Ginger Ale

Smeraldo Tropicale \$19

Tequila | Lime | Melon



Classic 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 Liqueur | Cointreau | Pineapple Juice | Grenadine | Angostura Bitters

Hot Tea \$7

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

Coffee **LAVAZZA**

Additional: \$1 for ice / \$1.50 for decaf /

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 \$12 Italy - Liquor Flavour: bittersweet, herbaceous & floral	Grappa \$19 Italian distilling pomace - grape
Amaro Lucano \$12 Italy - Liquor Flavour: bittersweet, herbaceous & floral	Sambuca \$15 Italy - Liquor
Amaro Averna \$12 Italy - Liquor Flavour: bittersweet, orange, licorice, mediterranean herbs	Limoncello \$13 Italy - Liquor Flavour: sweet, made from lemon zest
Cynar \$12 Italy - Liquor Flavour: bittersweet, artichoke leaves, herbs	Kahlúa \$15 Mexico Coffee - Liquor
Frangelico \$12 Italy - Liquor Flavour: hazelnut, vanilla, dark chocolate	Cointreau \$15 French - Liquor
Jagermeister \$12 German - Liquor Flavour: hazelnut, vanilla, dark chocolate	Cognac  Rémy Martin V.S.O.P \$15 French cognac

VODKA

Greygoose
France - 40% abv

Smirnoff
Russian - 37.5% abv



Olmecca Reposado
Mexico - 38% abv

RUM

Bacardi Carta Blanca
Cuba - 37.5% abv

Diplomático
Venezuela - 40% abv

GIN

Roku Craft
Japan - 43% abv

Beefeater
UK - 40% abv

Mare Mediterranean
Spain - 42.7% abv

Malfy
Italy - 41% abv

Nordes Dry Gin
Spain - 40% abv

Tanqueray N.10
UK - 47.3% 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

\$18

\$16

\$15

\$17



Shot | Bottle
(30 ml)

Auchentoshan 12y
UK - 40% abv

Glenmorangie 10y
Scotland - 40% abv

Talisker 10y
Scotland - 40% abv

The Balvenie 12y
Scotland - 40% abv

Oban 14y
Scotland - 40% abv

Glenlivet 15y
Scotland - 40% abv

Lagavulin 16y
Scotland - 43% abv

Bowmore 18y
Scotland - 40% abv



Shot | Bottle
(30 ml)

J.W Black Label
Scotland - 40% abv

Monkey Shoulder
Scotland - 40% abv

Maker's Mark
USA - 45% abv



Shot
(30 ml)

Jameson
Ireland - 40% abv

"Each bottle spirit purchase serving
with 5 soft drinks"

Corkage is waived for 1 bottle for each
bottle purchased

(Bottle already open keep max 30 days)