

# 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 	<b>Sauvignon Blanc</b>   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 	 <b>Chablis Chardonnay</b>   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
2023 Italy (Veneto)	<b>Chardonnay</b>   Planeta <i>(Medium - Bodied)</i> <i>Notes/Aroma fruity:</i> Mineral touch, Yellow peach, Acacia Honey & Toasted aroma  100% Chardonnay <i>Food pairing:</i> cheese, salmon grill, chicken parmigiana, risotto mushrooms, sea bass	\$28   \$138
2022 Italy  (Veneto)	<b>Pinot Grigio</b>   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)	 <b>Vermentino</b>   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)	 <b>Tasca D'almerita</b>   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)	 <b>Verdicchio</b>   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 	<b>Cabernet Sauvignon</b>   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)	<b>Shiraz</b>   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 	<b>Pinot Noir</b>   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 	 <b>Malbec</b>   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)	 <b>Château</b>   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





2015		<b>Amarone Classico Riserva</b>   Tenuta Salvaterra <b>(Full - Bodied)</b>	\$28   \$138
Veneto		<p><i>Notes/Aroma:</i> blueberry, raspberry, vanilla &amp; plum</p> <p> 50% Corvinone   20% Corvina   20% Rondinella   10% Ossoleta</p> <p><b>Food pairing:</b> cheese, fettucine bolognese, ravioli porcini, risotto mushroom, fiorentina steak, scilla pizza, cold cuts</p>	
2022		<b>Valpolicella Classico</b>   Brigaldara <b>(Medium - Bodied)</b>	\$18   \$84
Veneto		<p><i>Notes/Aroma:</i> raspberries, dried cranberries and sour cherry</p> <p> 55% Corvina   25% Corvinone   20% Rondinella</p> <p><b>Food pairing:</b> chicken parmigiana, spaghetti al pomodoro, aglio olio pepperoncino, penne arrabbiata, cheese, caesar salad, tomato soup, cold cuts</p>	
2022		<b>Montepulciano</b>   Velenosi <b>(Full - Bodied)</b>	\$15   \$72
Abruzzo		<p><i>Notes/Aroma:</i> currant, strawberry and raspberry hints</p> <p> 100% Montepulciano</p> <p><b>Food pairing:</b> cheese, fresh tomato bruschetta, spaghetti bolognese, pork chop, lasagna, ravioli porcini, cold cuts, fiorentina steak</p>	
2020		<b>Edizione</b>   Fantini <b>(Full - Bodied)</b>	\$169
Abruzzo		<p><i>Notes/Aroma:</i> cinnamon, cloves, cocoa, cherries and blackcurrant</p> <p> 33% Montepulciano   25% Sangiovese   5% Malvasia Nera   30% Primitivo   7% Negroamaro</p> <p><b>Food pairing:</b> cheese, cold cuts, tapas, fettucine bolognese, fettucine with truffle, beef, mushrooms soup, ravioli porcini, truffle tenderloin, risotti</p>	
2021		<b>Merlot</b>   Casale del Giglio <b>(Medium - Bodied)</b>	\$79
Lazio		<p><i>Notes/Aroma:</i> cherry, raspberry, red plum and leather</p> <p> 100% Merlot</p> <p><b>Food pairing:</b> cheese, spaghetti carbonara, beef, cold cuts, tapas, amatriciana, tenderloin steak</p>	
2023 - Riserva		<b>Primitivo</b>   Magnifico <b>(Full - Bodied)</b>	\$85
Puglia		<p><i>Notes/Aroma:</i> blueberry, plum, blackcurrant and blackberry</p> <p> 100% Primitivo</p> <p><b>Food pairing:</b> cheese, risotti, pepperoni pizza, beef, pork chop, cold cuts, amatriciana, beef tartare, bruschetta mushroom</p>	
2019		<b>Nero d'Avola</b>   Marabino Rosso Di Contrada <b>(Rich Full - Bodied)</b>	\$95
Sicily		<p><i>Notes/Aroma:</i> black cherry, plum and blackberry</p> <p> 100% Nero d'Avola</p> <p><b>Food pairing:</b> cheese, cold cuts, pork chop, lasagna, meat lover pizza, risotti, ravioli porcini</p>	
2021		<b>Planeta</b>   Etna Rosso <b>(Full - Bodied)</b>	\$125
Sicily		<p><i>Notes/Aroma:</i> cherry, raspberry and hint spices</p> <p> 100% Nerello Mascalese</p> <p><b>Food pairing:</b> cheese, cold cuts, pizza, penne arrabbiata, beef tartare, mushrooms soup, greek salad, amatriciana, caesar salad, fettuccine with truffle</p>	
2023		<b>Barbera d'Asti</b>   Marchesi Di Barolo <b>(Full - Bodied)</b>	\$78
Piedmonte		<p><i>Notes/Aroma:</i> blackberry, fruit jam, cranberry and spicy hints</p> <p> 100% Barbera</p> <p><b>Food pairing:</b> cheese, cold cuts, beef, pork chop, risotti, mushrooms &amp; sausage pasta, amatriciana pasta, steak, etrusca pizza, carbonara, fiorentina steak</p>	



2020			<b>Chianti Classico Classico D.O.C.G</b>   Lamole di Lamole <b>(Medium - Bodied)</b>	\$139
Tuscany			<b>Notes/Aroma:</b> cherry, vanilla, blackberry, plum, pomegranate, spices and leather 80% Sangiovese   13% Merlot   7% Malvasia Nera <b>Food pairing:</b> cold cuts, cheese, fiorentina, truffle pizza, beef tartare	
2021			<b>Oreno</b>   Tenuta Sette Ponti <b>(Full - Bodied)</b>	\$259
Tuscany			<b>Notes/Aroma:</b> ripe blackberries, plum, dark chocolate, vanilla and oak 100% Cabernet Sauvignon <b>Food pairing:</b> cold cuts, cheese, fiorentina steak, amatriciana, risotti, fettuccine with truffle	
2019			<b>Tignanello</b>   Antinori <b>(Medium to Full - Bodied)</b>	\$419
Tuscany			<b>Notes/Aroma:</b> plum, blackberry, cherry and spices 80% Sangiovese   15% Cabernet Sauvignon   5% Cabernet Franc <b>Food pairing:</b> cheese, cold cuts, fiorentina steak, ravioli porcini, risotti, sirloin steak, tenderloin steak, meatballs, mushrooms soup	
2021			<b>Orma I.G.T.</b>   Tenuta Sette Ponti <b>(Full - Bodied)</b>	\$249
Tuscany			<b>Notes/Aroma:</b> cinnamon, cloves, cocoa, cherries and blackcurrant 50% Merlot   30% Cabernet Sauvignon   20% Cabernet Franc <b>Food pairing:</b> cheese, cold cuts, lasagna, fiorentina steak, pork chop, carbonara, amatriciana, ravioli porcini, risotti	
2020			<b>Sassicaia</b>   Bolgheri - Tenuta San Guido <b>(Rich Full - Bodied)</b>	\$549
Tuscany			<b>Notes/Aroma:</b> blackberry, plum, blueberry, oak, chocolate and vanilla 85% Cabernet Sauvignon   15% Cabernet Franc <b>Food pairing:</b> cheese, cold cuts, fiorentina steak, fettuccine bolognese, fettuccine with fresh truffle, ravioli porcini, etrusca pizza, risotti	
2020			<b>Ornellaia</b>   Bolgheri Superiore <b>(Full - Bodied)</b>	\$449
Tuscany			<b>Notes/Aroma:</b> herbs, cypress berries and blackberry 50% Cabernet Sauvignon   32% Merlot   13% Cabernet Franc   5% Petit Verdot <b>Food pairing:</b> cheese, cold cuts, fiorentina steak, risotti, rib eye steak, striploin steak, tenderloin steak, fettuccine with truffle, beef tartare	
2019			<b>Brunello Di Montalcino D.O.C.G</b>   La Poderina <b>(Bold Full - Bodied)</b>	\$149
Tuscany			<b>Notes/Aroma:</b> cherry, cranberry, oak and vanilla 100% Sangiovese <b>Food pairing:</b> cheese, cold cuts, spaghetti amatriciana, fettuccine bolognese, fettuccine with truffle, spaghetti carbonara, risotti, lasagna, beef tartare, fiorentina steak	
2016			<b>Amarone</b>   Classico Riserva - Salavattera <b>(Full - Bodied)</b>	\$28   \$138
Venetto			<b>Notes/Aroma:</b> blueberry, raspberry, vanilla & plum 50% Corvinone   20% Corvina   20% Rondinella   10% Ossoleta <b>Food pairing:</b> cheese, cold cuts, tenderloin, rib eye, risotti, fettuccine truffle, beef tartare, fiorentina steak, meatballs, striploin, tenderloin, mushrooms soup	
2016			<b>Barolo D.O.C.G</b>   Enzo Bartoli <b>(Full - Bodied)</b>	\$139
Piedmonte			<b>Notes/Aroma:</b> cherry, vanilla, red fruit and herbs 100% Nebbiolo <b>Food pairing:</b> cheese, cold cuts, gnocchi formaggi, risotti, 7 formaggi pizza, fettuccine with truffle, beef tartare, fiorentina steak, rib eye, striploin, tenderloin	



= Sommelier suggestion

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

|

Fresh Juice

\$11

Orange

|

Apple

|

Carrot

Chilled Juice

\$7

Orange

|

Pineapple

|

Cranberry

|

Lime

Milkshake Chocolate with Whipped Cream

\$13

Italian Mocktails

\$13

Capri

(Mint syrup| Critic | Sugar | Tonic)

Panarea

(Lime | Angostura Bitter | Sprite)

Cinque Terre

(Orange | Strawberry | Ginger Ale | Bubbles)

Beers			Bottle
Draught	Half		Pint
Tiger	\$12		\$17
Singapore			
Heineken	\$13		\$18
Netherlands			
Guinness	\$13		\$18
Ireland			
Baladin – Pale Ale   IPA			\$14.50
Italy			
Peroni Nastro Azzuro			\$11
Italy			
Corona			\$11
Mexico			
Kirin			\$12
Japan Lager			
Heineken 0			\$9
Netherlands			



## Aperitivo Italiano \$23

### Venice Spritz

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

### Milano Spritz

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

### Amalfi Spritz

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

### Bologna Spritz

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

## Sunset Cocktails Italiano \$19

### Etna "signature"

Bitter Liquor Averna | Lime | Mint Syrup | Ginger Beer

### Colosseum "signature"

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

### Pisa "signature"

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

### Smeraldo Tropicale \$19

Tequila | Lime | Melon Liquor

### Negroni \$17

Gin | Campari | Cinzano Vermouth



## Classic Cocktails

### Classic Margarita \$22

Tequila | Orange | Fresh Lime

### Espresso Martini \$19

Vodka | Coffee Liqueur | Espresso

### Singapore Sling \$28

Gin | Cherry Liquor | 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)

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





**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)