
STARTERS

Caprese Salad · 16

Fresh sliced mozzarella with vine-ripened tomatoes, sweet basil, and our extra virgin olive oil

Garden Salad · 14

Mixed greens with tomato, cucumber, red onion, and carrots with our house Italian dressing

Caesar Salad · 15

Pancetta with creamy Caesar dressing, Parmesan Cheese, and croutons.

Calamari · 17

Fried calamari served with lemon and our house sauce

Meatballs · 17

Served in a spicy tomato sauce with crusty bread

MAIN COURSE

Steak · 36

Flank steak served with wild mushrooms and a merlot reduction sauce

Penne Pasta · 26

Penne pasta in a fresh tomato sauce and Parmesan cheese

Chicken Marsala · 30

Grilled chicken thigh with Marsala garlic sauce, tomato gazpacho, and mozzarella, served with roasted potatoes and Chef's vegetables

Salmon · 32

Grilled salmon with a lemon pesto cream sauce served with Italian rice and Chef's vegetables

Ravioli · 28

Wild mushroom ravioli with a Parmesan cream sauce

Mediterranean Branzino · 32

A light Mediterranean fish prepared in a Pinot Grigio beurre blanc sauce served with mini roasted potatoes and Chef's vegetables

Gnocchi · 27

Gnocchi served in a rose tomato sauce

DAILY DESSERTS

Chef's Daily Dessert Choices · \$12

Please ask your server about our fresh desserts

RED WINE

5oz · 9 | 9oz · 14 | Half-Litre · 26 | Litre · 45

Peller Estates Cabernet Merlot

Reif Estate Cabernet Sauvignon

Reif Estate Pinot Noir

Bosco Montepulciano

WHITE WINE

5oz · 9 | 9oz · 14 | Half-Litre · 26 | Litre · 45

Peller Estates Chardonnay

Reif Estate Riesling

Bosco Pinot Grigio

Bosco Trebbiano

RED BOTTLE

Calamus Balls Falls Red <i>Niagara</i>	42
Wayne Gretzky Merlot <i>Niagara</i>	42
Butterfield Station Cab Sauv <i>California</i>	59
Calamus Meritage <i>Niagara</i>	59
Kingston Estate Shiraz <i>Australia</i>	59
Bocelli Sangiovese <i>Italy</i>	64
Trius Red <i>Niagara</i>	64
Conundrum Red <i>California</i>	69
Antinori Peppoli Chianti <i>Italy</i>	81
Antinori Guado al Tasso Il Bruciato <i>Italy</i>	84

WHITE BOTTLE

Creekside Sauvignon Blanc <i>Niagara</i>	42
Luigi Righetti Pinot Grigio <i>Italy</i>	42
Butterfield Station Chardonnay <i>California</i>	59
Thirty Bench Riesling <i>Niagara</i>	59
Trius Rosé <i>Niagara</i>	59
Antinori Bramito Chardonnay <i>Italy</i>	64

CHAMPAGNE AND SPARKLING

Zonin Prosecco (200mL)	15
Asti Spumante	49
Trius Brut	79
Veuve Clicquot Champagne	172
Dom Perignon Champagne	425

CORSO PRIVATE CELLAR

Massolino Barolo <i>Italy</i>	119
Two Sisters Cabernet Franc <i>Niagara</i>	149
Corte Figaretto Amarone <i>Italy</i>	149
Tenuta di Sesta Brunello di Montalcino <i>Italy</i>	149
Antinori Tignanello <i>Italy</i>	212

ICEWINE

Konzelmann Late Harvest Vidal **2oz** · 14 | **Bottle** · 64

Marynissen Cabernet Franc **2oz** · 22 | **Bottle** · 129

SANGRIA

Glass · 14 | **Carafe (1L)** · 45

Red

Cab Merlot, Sprite, black cherry purée, fresh berries

White

Chardonnay, Sprite, yuzu citrus fruit purée, fresh berries

FEATURE COCKTAIL

60-Day Barrel-Aged Negroni

Tanqueray Gin, Campari, sweet vermouth
\$12

COCKTAILS

\$13 each

Aperol Spritz

Aperol Liqueur, St-Germain Elderflower Liqueur,
Prosecco, soda water

Baileys Candy Cane Hot Chocolate

Baileys, crème de menthe, hot chocolate, candy cane

Crafted Paloma

Jose Cuervo, fresh lime, grapefruit juice, simple syrup

Caesar

Smirnoff Vodka, Bloody Caesar, Worcestershire Sauce,
Tabasco Sauce

Moscow Mule

Smirnoff Vodka, ginger beer, fresh lime

Peach Bourbon Smash

Woodford Reserve Bourbon, peach schnapps, simple
syrup, ginger beer, rosemary garnish

Snowflake Martini

Vanilla vodka, crème de menthe, crème de cacao, cream

Thyme Orange Old Fashioned

Bulleit Bourbon, simple syrup, thyme, orange garnish

Ask for our beer list