



"EVERYTHING YOU SEE.
I OWE TO SPAGHETTI."

- SOPHIA LOREN



COCKTAIL LIST

CLASSIC COCKTAILS

- \$16 ESPRESSO MARTINI**
Vodka, Kahlua, Espresso
- \$16 SBAGLIATO**
Campari, Cinzano Rosso, Prosecco
- \$18 VENETIAN MARTINI**
Italian Gin, Cinzano Dry, Orange Bitters
- \$16 ITALIAN MARGARITA**
Blanco Tequila, Aperol, Lime, Salt
- \$16 SAN VALENTINO**
Cointreau, Pomegranate, Cranberry Bitters, Prosecco

SIGNATURE COCKTAILS

- \$22 ENZO NEGRONI**
Italian Gin, Campari, Carpano Antica Formula
- \$17 ITALIAN 75**
Empress Gin, House Made Limoncello, Lemon, Prosecco
- \$21 MURCIÈLAGO**
Nonino Grappa, Amaro Nonino, Lemon, Egg White
- \$19 STALLONE**
Lamborghini Vodka, Martini Bianco, Lemon, Lavender Foam, Seville Aroma
- \$26 TESTAROSSA**
Buffalo Trace, Maple Syrup, Walnut and Aromatic Bitters, Beech Wood Smoke
- \$19 SOPHIA LOREN**
Earl Grey Grey Goose Vodka, Amaretto, Lemon, Vegan Foamer, and Sophia

SHOOTERS

- \$10 BRAMBLE SHOT**
Gin, Lemon, Chambord
- \$10 FERRARI SHOT**
Fernet and Campari, together as a shot.

NON-ALCOHOLIC COCKTAILS

- \$11 THE LONSDALE**
Apple, Lime, Ginger Beer, Almond
- \$11 LAVENDER LEMONADE**
Lemon, Lavender Honey, Soda
- \$11 PINEAPPLE EXPRESS**
Pineapple, Lime, Bitter Orange Marmalade, Coconut water

All Cocktails 2oz Servings

Sempre Uno

ANTIPASTI / APPETIZERS

- \$27 **TARTARE DI TONNO CON CREMA DI BURRATA**
Tuna Tartare / Creamy Burrata / Caramelized Onion / Sesame Seeds
- \$26 **CARPACCIO MARINATO**
Thinly Sliced Beef Tenderloin / Barolo Marinated / Dijon Aioli
- \$25 **CALAMARI PICCANTI**
Grilled Humboldt Calamari / Spicy Puttanesca Sauce
- \$26 **PROSCIUTTO E MELONE RIVISITATO**
Prosciutto and Melon / Arugula / Yogurt Dressing / Parmigiano Flakes
- \$45 **TAGLIERE DI FORMAGGI E SALUMI**
Selection of Fine Meats and Cheeses (for 2)
- \$14 **STRACCIATELLA ALLA ROMANA**
Chicken Broth / Parmigiano / Pecorino Egg Drop Soup
- \$8 **FRESHLY BAKED BREAD**
Rotating Housemade Butter

INSALATE / SALADS

- \$25 **GAMBERI TROPICALI**
Marinated Prawns / Gentle Salad / Radicchio / Orange / Avocado / Riviera Dressing
- \$25 **CAPRESE**
Mozzarella di Bufala / Heirloom Tomatoes / Fresh Basil
- \$22 **CELSARE**
Caesar Salad (The Classic)
- \$21 **PICCOLA GEMMA**
Baby Gem Lettuce / Olive Agrodolce / Ricotta Salata / Roast Tomato Dressing / Pumpkin Seeds

CAVIALE / CAVIAR

(Please allow min. 20 mins for preparation)

TRANSMONTANUS KAVIARI		KRISTAL KAVIARI	
30g	\$190	30g	\$300
50g	\$270	50g	\$400

PLEASE ADVISE YOUR SERVER IF THERE ARE ANY ALLERGENS & WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.
GROUPS OF 6 OR MORE, SUBJECT TO 20% SERVICE CHARGE.
ALL PRICES SUBJECT TO APPLICABLE TAXES.

PASTA / RISOTTO

- \$32 SPAGHETTI AC (SPICY & GARLICKY)
For Italians Only (Please, No Parmigiano)
- \$32 TAGLIATELLE BOLOGNESE RIVISITATE
Pork, Beef and Veal Ragù
- \$33 GNOCCHI AL POLLO CREMOSO
Potato Gnocchi / Chicken Breast Marinated in Spezie Méditerranée / Parmigiano Cream
- \$29 ORECCHIETTE BROCCOLI E FUNGHI
Aglio e Olio / Rapini / Calabrian Chili / Roasted Mushrooms / Spiced Hazelnuts
- \$39 TAGLIERINI ALL'ARAGOSTA
Lobster Meat / Pescatore Tomato Sauce / Fennel Pollen
- \$29 LINGUINE AL PESTO
Fresh Basil Pesto / Crumbled Goat Cheese / Toasted Pine Nuts
- \$45 SPAGHETTI NERI AI FRUTTI DI MARE
Crab / Prawns / Baby Scallops / Mussels / Clams / Bottarga Herb Crumb
- \$30 STROZZAPRETI AL RAGÙ DI MAIALE
Pork Sausage Ragù / Parmigiano Fennel Cream
- \$32 RISOTTO PIEMONTESE
Carnaroli Rice / Wild Mushrooms Medley / Truffled Pecorino



CARNE / MEAT

- \$39 SCALOPPINE DI POLLO
Chicken Breast / Lemon Caper Butter Sauce
- \$43 PICCATA DI VITELLO AI FUNGHI
Veal Medallions / Wild Mushroom Succo
- \$49 FILETTO AL MIDOLLO
8oz Beef Tenderloin / Smoked Bone Marrow Succo
- \$40 PETTO D'ANATRA CON CERASE
Duck Breast / Cherry Marsala Sauce
- \$49 BRACIOLETTE D'AGNELLO AL FICO
Grilled Marinated Lamb Chops / Figs / Port Reduction
- \$170 BISTECCA ALLA FIORENTINA
Grilled 38oz Porter House / Fiorentina Style (For 2)

PESCE / SEAFOOD

- \$43 ACQUA PAZZA
Ling Cod / Baby Scallops / Prawns / Clams and Mussels / Cacciucco Style
- \$41 CAPESANTE E GAMBERI
Seared Scallops and Tiger Prawns / Sicilian Sauce / Saffron Risotto
- \$41 FILETTO DI BRANZINO
Crispy Skin Mediterranean Striped Sea Bass / Salsa Verde / Crispy Capers



SUBSTITUTIONS AND SIDES MAY INCUR AN ADDITIONAL CHARGE.

PLEASE ADVISE YOUR SERVER IF THERE ARE ANY ALLERGENS & WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.
GROUPS OF 6 OR MORE, SUBJECT TO 20% SERVICE CHARGE.
ALL PRICES SUBJECT TO APPLICABLE TAXES.

Sempre Uno

DOLCI / DESSERTS

- \$15 **TIRAMISÙ CANNOLI**
Housemade Cannoli Shell Stuffed With Tiramisù / Chocolate Shavings
- \$15 **BUDINO CAMELLATO**
Milk Chocolate and Earl Grey Budino / Caramel / Toasted Nuts
- \$15 **GORGONZOLA BRÛLÉE CHEESECAKE**
Barolo Poached Pear Sorbet
- \$15 **NEGRONI ICE CREAM SANDWICH**
Negroni Semifreddo / Almond Cookie Crumb
- \$15 **ILIEGIE FILATE**
Phyllo / Sour Cherry / Mascarpone Tower
- \$12 **GELATO / SORBETTO**
Featured Flavours

WINE LIST



6OZ





9OZ



BTL

SPARKLING / CHAMPAGNE

	PROSECCO MIONETTO	Veneto, Italy	\$15	\$21	\$51
	PROSECCO ROSÉ MIONETTO	Veneto, Italy	\$15	\$21	\$51
	BRUT ROSÉ ROEDERER ESTATE	California, USA			\$110
2021	BELLAVISTA BRUT FRANCIACORTA	Lombardia, Italy			\$140
2017	BRUT RESERVE LECLERC BRIANT	France 			\$170
	VEUVE CLIQUOT BRUT	France			\$175
2014	ROSÉ DE SAIGNÉE EXTRA BRUT LECLERC BRIANT	France 			\$220
2021	PREMIÈRE CUVÉE ROSÉ BRUNO PAILLARD	France			\$290
2012	DOM PERIGNON	France			\$550
2014	CRISTAL BRUT LOUIS ROEDERER	France			\$700
2008	DOM PERIGNON LADY GAGA ROSÉ METAL	France			\$1,100
1995	LOUIS XV DE VENOGE	France			\$1,500
	ARMAND DE BRIGNAC BRUT 3LT	France			\$4,500

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES
VINTAGE AND AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE

WINE LIST



6OZ




9OZ



BTL

WHITE WINE

2021	PINOT GRIGIO	SANTA CRISTINA	Veneto, Italy	\$15	\$21	\$51
2021	VERMENTINO PRESTIGE	UGGIANO	Toscana, Italy	\$15	\$21	\$51
2021	BIANCO REGALEALI	TASCA D'ALMERITA	Sicilia, Italy	\$15	\$21	\$51
2021	PINOT BLANC RESERVE	MISSION HILL	BC	\$15	\$21	\$51
2022	SAUVIGNON BLANC	KIM CRAWFORD	Marlborough, New Zealand	\$16	\$22	\$54
2021	BARIVEL LANGHE ARNEIS	CASCINA GALARIN	Piemonte, Italy 	\$20	\$27	\$75
2021	CHARDONNAY NUVOLE	CASCINA GALARIN	Piemonte, Italy 	\$20	\$27	\$75
2021	PINOT GRIGIO	TOMMASI	Veneto, Italy			\$54
2020	ANTHIUM	BELLONE	CASALE DEL GIGLIO	Lazio, Italy		\$62
2020	PECORINO	BARONE DI VALFORTE	Abruzzo, Italy			\$64
2020	VERDICCHIO	TRALIVIO	SARTARELLI	Marche, Italy		\$64
2018	CORTESE	VILLA SPARINA	MONTE ROTONDO	Piemonte, Italy		\$71
2019	SAUVIGNON BLANC	SANCERRE	LE CHENE MARCHAND	France		\$105
2020	CHARDONNAY	PERPETUA	MISSION HILL	BC		\$130
2019	CHARDONNAY	WHERE DREAMS HAVE NO END	JERMANN	Friuli, Italy		\$190
2019	CHARDONNAY GREGHETTO	CERVARO DELLA SALA	ANTINORI	Umbria, Italy		\$195
2018	CHARDONNAY	CORTON CHARLEMAGNE	MAISON CHAMPY	France		\$350

ROSE WINE

6OZ

9OZ

BTL

2021	TORMARESCA 'CALAFURIA' ROSATA	Veneto, Italy	\$15	\$21	\$51
2022	ROSÉ HUSH	DIRTY LAUNDRY	BC		\$49
2021	VALLON DES ANGES	DOMAINE DE VALDITON	France		\$60

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES
VINTAGE AND AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE

WINE LIST

RED WINE



6OZ



9OZ



BTL

2020	BARBERA D'ALBA	BATASIOLO	Piemonte, Italy	\$14	\$19	\$49
2020	CHIANTI CLASSICO	ROCCA DELLE MACIE	Toscana, Italy	\$15	\$20	\$51
2019	VILLA ANTINORI ROSSO		Toscana, Italy	\$18	\$24	\$68
2019	ROSSO DI MONTALCINO	PIAN DELLE VIGNE	Toscana, Italy	\$19	\$25	\$69
2021	PINOT NOIR	CEDAR CREEK ESTATE	BC	\$19	\$25	\$69
2019	CABERNET SAUVIGNON	EDGE	California, USA	\$19	\$27	\$79
2020	CESANESE	CASALE DEL GIGLIO	Lazio, Italy			\$60
2019	CHIANTI RISERVA SER LAPO MAZZEI		Toscana, Italy			\$69
2020	LE VOLTE	DELL'ORNELLAIA	Toscana, Italy			\$78
2018	BARBERA D'ASTI SUPERIORE	'TINELLA'	CASCINA GALARIN			\$85
2018	MONFERRATO NEBBIOLO	'CROCEVIA'	CASCINA GALARIN			\$85
2020	IL BRUCIATO	GUADO AL TASSO	ANTINORI			\$89
2020	BARBERA D'ALBA	FANTINO CONTERNO	Piemonte, Italy			\$89
2018	BAROLO	BATASIOLO	Piemonte, Italy			\$92
2019	CROGNOLO	SETTE PONTI	Toscana, Italy			\$94
2021	PINOT NOIR	LA CREMA	California, USA			\$95
2019	NEBBIOLO	NO NAME	BORGOGNO			\$110
2019	ROCCATO	ROCCA DELLE MACIE	Toscana, Italy			\$110
2020	CABERNET SAUVIGNON	BERINGER	California, USA			\$125
2018	BARBARESCO	CANTINA DEL PINO	Piemonte, Italy			\$135
2017	AMARONE COSTASERA	MASI	Veneto, Italy			\$135
2019	CONT'UGO	GUADO AL TASSO	ANTINORI			\$145
2018	PINOT NOIR	POMMARD 'EN BRESFUL'	JEAN MICHEL GIBOULOT			\$160
2018	MONTIANO IGT	FAMIGLIA COTARELLA	FALESCO			\$170
2018	LE SERRE NUOVE	DELL'ORNELLAIA	Bolgheri, Italy			\$170
2019	C'A MARCANDA PROMIS	GAJA	Toscana, Italy			\$170

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES
VINTAGE AND AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE

WINE LIST

RED WINE



6OZ



9OZ



BTL

2020	CABERNET SAUVIGNON	AUSTIN HOPE	California, USA	\$175
2017	BAROLO	BUSSIA TENUTA ROCCA	Piemonte, Italy	\$180
2017	BRUNELLO DI MONTALCINO	PIAN DELLE VIGNE	Toscana, Italy	\$180
2017	BRUNELLO DI MONTALCINO	MATÉ	Toscana, Italy	\$190
2020	PINOT NOIR	GOLDEN EYE DUCKHORN	California, USA	\$195
2019	CABERNET SAUVIGNON 'S'	SIGNORELLO	California, USA	\$195
2013	CABERNET SAUVIGNON	MACULAN FRATTA	Veneto, Italy	\$198
2017	CABERNET SAUVIGNON	SYCAMORE FREEMARK ABBEY	California, USA	\$225
2018	AMARONE CLASSICO	ALLEGRINI	Veneto, Italy	\$225
2019	PINOT NOIR	MARTIN'S LANE	BC	\$230
2020	CABERNET SAUVIGNON	CAYMUS	California, USA	\$245
2017	CABERNET SAUVIGNON	HITZ CELLAR	California, USA	\$262
2019	CABERNET SAUVIGNON	CAKEBREAD	California, USA	\$269
2016	BRUNELLO SANTA RESTITUTA	GAJA	Toscana, Italy	\$295
2019	TIGNANELLO	ANTINORI	Toscana, Italy	\$325
2018	BAROLO DAGROMIS	GAJA	Piemonte, Italy	\$350
2018	BIBI GRAETZ	TESTAMATTA	Toscana, Italy	\$350
2019	ORNELLAIA BOLGHERI SUPERIORE 'IL VIGORE'		Bolgheri, Italy	\$600
2018	SOLAIA	ANTINORI	Toscana, Italy	\$1,200
2000	AMARONE	DAL FORNO ROMANO	Veneto, Italy	\$1,400
1999	AMARONE	DAL FORNO ROMANO	Veneto, Italy	\$1,400
1998	AMARONE	DAL FORNO ROMANO	Veneto, Italy	\$1,400
2013	CABERNET FRANC	MATAROCCHIO / TENUTA	GUADO AL TASSO Bolgheri, Italy	\$1,450
2019	MASSETO		Bolgheri, Italy	\$1,800
2020	LE SERRE NUOVE	DELL'ORNELLAIA 6L	Bolgheri, Italy	\$2,100
2019	ORNELLAIA	BOLGHERI SUPERIORE 'IL VIGORE' 3L	Bolgheri, Italy	\$2,900

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES
VINTAGE AND AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE

DOPO CENA
AFTER DINNER

PORT (2oz)

TAYLOR FLADGATE 10 YEAR OLD	\$15
TAYLOR FLADGATE 20 YEAR OLD	\$20
TAYLOR FLADGATE 30 YEAR OLD	\$28
TAYLOR FLADGATE 40 YEAR OLD	\$40

SPECIAL COFFEE

PICK ME UP	\$18
FIRE STARTER	\$18
ANICINO	\$18
MONTE CRISTO	\$20
UNO	\$22

COGNAC (1oz)

HENNESSY VS	\$15
REMY MARTIN VSOP	\$19
REMY MARTIN XO EXCELLENCE	\$35
COURVOISIER XO ROYAL	\$45
REMY MARTIN GRANDE CHAMPAGNE LOUIS XIII	\$300

ARMAGNAC (1oz)

CHATEAU DE LAUBADE XO	\$19
DOMAINE DE JOY - 1983	\$25

BRANDY (1oz)

VECCHIA ROMAGNA - BLACK LABEL	\$9
--------------------------------------	------------

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES
VINTAGE AND AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE

DOPO CENA
AFTER DINNER

GRAPPA (1oz)

MASCHIO BENIAMINO	\$10
DELL'ORNELLAIA ELIGO RISERVA	\$19

DESSERT WINE

MOSCATO D'ASTI PERTINANCE (2oz)	\$8
TOKAI ORE-MUS MANDOLAS (2oz)	\$10
VINO PASSITO 'APHRODISIUM' CASALE DEL GIGLIO 375mL Italy	\$98
MISSION HILL RIESLING ICE WINE 375mL BC	\$150
VIN SANTO BADIA A COLTIBUONO 375mL Italy	\$150

TEQUILA (1oz)

EL JIMADOR - BLANCO	\$8
PATRON - SILVER	\$16
DON JULIO - BLANCO	\$16
CASAMIGOS - REPOSADO	\$16
JOSE CUERVO - EXTRA ANEJO RESERVA DE FAMILIA	\$30
CLASE AZUL - REPOSADO	\$40
DON JULIO - ANEJO 1942	\$45

MEZCAL (1oz)

BRIJE - ESPADIN	\$18
CASAMIGOS	\$19

CANADIAN WHISKY (1oz)

BEARFACE WILDERNESS SERIES 01	\$10
CROWN ROYAL 18 YEAR OLD	\$25
CANADIAN CLUB 45 YEAR OLD CC CHRONICLES ISSUE	\$50

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES
VINTAGE AND AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE

DOPO CENA
AFTER DINNER

BOURBON (1oz)

HEAVEN'S DOOR TENNESSEE STRAIGHT	\$15
BOOKER'S SMALL BATCH	\$22
BLACKENED X WES HENDERSON	\$28

BLENDED SCOTCH (1oz)

CHIVAS REGAL 12 YEAR OLD	\$12
JOHNNIE WALKER GOLD	\$19

SINGLE MALT (1oz)

BOWMORE 12 YEAR The Islands	\$16
GLENMORANGIE 10 YEAR The Highlands, Northern Coast	\$16
GLENFIDDICH SPECIAL RESERVE 12 YEAR Speyside	\$16
GLENLIVET 12 YEAR Speyside	\$16
HIGHLAND PARK 12 YEAR The Highlands, Northern Coast	\$16
LAPHROAIG 10 YEAR The Islands	\$16
BRUICHLADDICH SCOTTISH BARLEY THE LADDIE CLASSIC Islay	\$16
LAGAVULIN 8 YEAR The Islands	\$16
BALVENIE 12 YEAR Speyside	\$20
ARDBEG 10 YEAR The Islands	\$20
TALISKER 10 YEAR The Islands	\$20
MACALLAN 12 YEAR DOUBLE CASK Speyside	\$22
OBAN 14 YEAR The Highlands, Southwest Coast	\$25
ABERLOUR A'BUNADH CASK STRENGTH The Highlands, Southwest Coast	\$25
DALMORE 15 YEAR The Highlands	\$36
HIGHLAND PARK 18 YEAR The Highlands, Northern Coast	\$45

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES
VINTAGE AND AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE

DOPO CENA
AFTER DINNER

RUM (1oz)

DON PAPA	\$14
MASON FERRAND JAMAICA 1998	\$30

VODKA (1oz)

KETEL ONE Netherlands	\$11
GREY GOOSE France	\$12
BELVEDERE Poland	\$12
TONINO LAMBORGHINI Italy	\$15
CRYSTAL HEAD Canada	\$15

GIN (1oz)

AVIATION USA	\$11
VICTORIA EMPRESS Canada	\$12
SHERINGHAM SEASIDE Canada	\$12
MONKEY 47 Germany	\$18

AMARO (2oz)

AVERNA	\$10
FERNET BRANCA	\$10
MONTENEGRO	\$10
NONINO	\$10
DEL CAPO	\$10

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES
VINTAGE AND AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE