

Old Winery restaurant

Starters and Salads

SOUP DU JOUR	9
APPETIZER BEEF AND RICOTTA MEATBALLS WITH BOCCONCINI & CHILI FLAKES	16
CHILI & PARMESAN CRUSTED CALAMARI WITH TZATZIKI	21
ANTIPASTO PLATTER	27
ROASTED BRUSSEL SPROUTS WITH BACON, PARMESAN & BALSAMIC GLAZE	15
CAESAR SALAD WITH CROUTONS & BACON	15
ARUGULA TOSSED WITH BEETS, CRUMBLER GOAT CHEESE & WALNUTS	16
GREEN SALAD, RED ONION, CHERRY TOMATO, CUCUMBER, BALSAMIC VINAIGRETTE, PEPPERONCINI	13

Pasta

GRILLED CHICKEN CARBONARA (BACON CREAM SAUCE) ON FETTUCCHINI	24
SPAGHETTI WITH HOUSE MADE BEEF & PORK BOLOGNAISE SAUCE	25
HAND-MADE RICOTTA GNOCCHI IN A GORGONZOLA CREAM SAUCE OR TOMATO SAUCE	26
ORECHIETTE WITH SEARED BEEF TIPS, ROASTED SHALLOTS, SWEET PEAS, HAZELNUTS, MUSHROOM RAGOUT	26
PAN SEARED SHRIMP SERVED ON SPAGHETTI IN A BASIL CREAM SAUCE WITH SUNDRIED TOMATOES AND BASIL	26

SUB GLUTEN FREE PASTA - ADD 3

From the Grill

PROSCIUTTO WRAPPED CHICKEN SUPREME ON MUSHROOM & GOAT CHEESE RISOTTO	32
BEEF SHORT RIB, GARLIC MASHED POTATO, SEASONAL VEGETABLES & PEPPERCORN GRAVY	40
PAN SEARED STEELHEAD SALMON, ORZO, SEASONAL VEGETABLES & LEMON AIOLI	32
GRILLED BEEF BURGER, DOUBLE SMOKED BACON, SMOKED CHEDDAR, CARAMELIZED ONIONS	24
ONTARIO AAA GRILLED BEEF TENDERLOIN (8oz), ROAST POTATOES, VEGETABLES & RED WINE DEMI	49

Signature Pizza from our Wood Fired Oven

(We use a four cheese blend for all pizza: parmesan/asiago/fontina/mozzarella)

HOUSE RED

TOMATO SAUCE, PEPPERONI & CHEESE	18
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RIESLING

BASIL PESTO, ARTICHOKE, KALAMATA OLIVES, SUNDRIED TOMATOES & FETA CHEESE	25
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SAUVIGNON BLANC

PARMESAN OIL, FRESH GARLIC, MUSHROOM MEDLEY, SPINACH & GOAT CHEESE	21
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CHARDONNAY

GARLIC BÉCHAMEL, ROASTED CHICKEN, SAUTÉED MUSHROOMS, CARAMELIZED ONION & TRUFFLE OIL	25
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PINOT

TOMATO SAUCE, BOCCONCINI, PROSCIUTTO CRUDO, TRUFFLE OIL & ARUGULA	26
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CABERNET

TOMATO SAUCE, CRUMBLER CHORIZO SAUSAGE, PEPPERONI & SOPRESSATA	26
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GEWURTZ

HOUSE MADE BARBEQUE SAUCE, CHICKEN, BACON, RED ONION & BANANA PEPPERS	25
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SUB GLUTEN FREE CRUST — ADD 4.75

Please inform your server of any food allergies

Gift Certificates available in your choice of denomination

A 18% gratuity may be added to parties of 8 or more

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restaurant

Desserts

LEMON RICOTTA CHEESECAKE WITH STRAWBERRY COULIS	10
BELGIAN CHOCOLATE CRÈME BRULÉE	10
CHOCOLATE CHEESECAKE WITH OREO COOKIE CRUMB AND CHOCOLATE SAUCE	10
CARROT CAKE WITH CREAM CHEESE ICING	10
CHOCOLATE TRUFFLE CAKE	10
ICE CREAM	8

Specialty Coffees

\$13.95

Café Royale

Patron XO Cafe

B-52

Baileys, Kalhua, Grand Marnier

Irish Coffee

Jameson Irish Whiskey

Italian Kiss

Brandy, Amaretto, Frangelico

Monte Cristo

Grand Marnier, Kalhua

Old Winery

Gretzky Cream, Butterscotch Liqueur

Peppermint Patty

Peppermint Schnapps and Hot Chocolate

After Dinner Drinks

Scotch

<i>Ballantines Reserve / Dewers/ J&B</i>	\$7.50
<i>Glenlivet 12 yr / Glenfiddich 12 yr / Johnny Walker Black / Chivas Regal</i>	\$9.00
<i>Glenmorangie 10 yr</i>	\$9.75
<i>Glenfiddich 15 yr</i>	\$12.00

Brandy, Sherry, Aperitifs

<i>Dubonnet / Ramazzotti White or Black Sambuca / Marquis de Villard</i>	\$6.50
<i>Dry Sack Sherry / Gretzky Canadian Cream / Harvey's Bristol Sherry</i>	\$7.00
<i>Grappa / Ouzo / Grand Solage Boulard Calvados Pays d'Auge</i>	\$8.50
<i>Courvoisier VS</i>	\$9.00
<i>Remy Martin VSOP</i>	\$12.00

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