

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	22
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	34
BEEF SHORT RIB, GARLIC MASHED POTATO, SEASONAL VEGETABLES & PEPPERCORN GRAVY	40
TUSCAN STEELHEAD SALMON, RICE, SEASONAL VEGETABLES & SUNDRIED TOMATO CREAM	34
GRILLED BEEF BURGER, DOUBLE SMOKED BACON, SMOKED CHEDDAR, CARAMELIZED ONIONS	24
ONTARIO AAA GRILLED BEEF TENDERLOIN (8oz), POTATO WEDGES, VEGETABLES & RED WINE DEMI	56

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 5

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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Desserts

LEMON RICOTTA CHEESECAKE WITH STRAWBERRY COULIS	10
BELGIAN CHOCOLATE CRÈME BRULÉE	10
CARROT CAKE WITH CREAM CHEESE ICING	10
CHOCOLATE TRUFFLE CAKE	10
ICE CREAM	8

Specialty Coffees

\$13.95
B-52 <i>Baileys, Kalhua, Grand Marnier</i>
Irish Coffee <i>Jameson Irish Whiskey</i>
Italian Kiss <i>Brandy, Amaretto, Frangelico</i>
Monte Cristo <i>Grand Marnier, Kalhua</i>
Old Winery <i>Gretzky Cream, Butterscotch Liqueur</i>
Peppermint Patty <i>Peppermint Schnapps and Hot Chocolate</i>
Spanish Coffee <i>Kalhua, St-Remy VSOP Brandy</i>

After Dinner Drinks

Scotch	
<i>Ballantines Reserve / Dewers/ J&B</i>	\$7.50
<i>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 / St-Remy VSOP</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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