



Weekly RITUALS

Happy Hour

Enjoy Happy Hour every day from 4pm until 5pm with \$1 off all house wines & beer, and \$2 off all cocktails.

Wine & Dine Wednesday

Buy one pasta and get the second (of equal or lesser value) at half price, plus 50% off all bottles of wine.

Date Night Thursday

Enjoy a curated menu perfect for a romantic evening, with one small plate & shareable dish; one pasta dish; one sea & land dish; and one dessert for \$80.

Cocktails

Old Fashioned

Buffalo Trace Bourbon, Avena Amaro, root beer bitters, demerara

Blackberry Briar

Vodka, Peach Schnapps, cassis, lime, blackberry, mint

Bomba Margarita

Tequila, Cointreau, lime, spicy calabrese paste

Cucumber Spritz

St Germain, Prosecco, lime & mint shrub, cucumber, soda

Tipsy Mounty

Crown Royal, Galliano, maple, chocolate bitters, orange bitters

Caribbean Cooler

Appleton's Estate Rum, limoncello, pineapple, lime, peach

Limoncello Spritz

Limoncello, Galliano, Prosecco, passionfruit, lemon

Salted Caramel Espresso Martini

Vodka, Tia Maria

Blushing Mojito

Rum, Peach Schnapps, lime, strawberry, mint

Pomegranate Gin Fizz

Gin, pomegranate, lime, egg whites, soda

Very Cherry Spritz

Vodka, cherry tea, pomegranate, lemon, cherry jam, cherry bitters

All cocktails are \$14

Amaro Whisky Sour

Bearface Whiskey, Avena Amaro, Amaretto, lemon, egg whites

Pina Colada Soda

1800 Tequila, coconut, pineapple, lime, soda

Sophia's Spritz

Cassis, Chambord, Aperol, plum bitters, prosecco, soda

Wine TO START

ROSÉ, WHITE & SPARKLING 6oz | BTL

Mionetto Prestige Prosecco DOCG

Valdobbiadene, Italy
15 | 56

Wild Olive Chenin Blanc

Western Cape, South Africa
12 | 44

Josh Cellars Chardonnay

Northern California, USA
16 | 60

Santa Margarita Rose

Trentino, Italy
15 | 56

Lindemans Bin 95 Sauvignon Blanc

South Eastern Australia
10 | 40

House White

9 | 36

Gabbiano Pinot Grigio

Venezia, Italy
11 | 42

Toi Toi Sauvignon Blanc

Marlborough, New Zealand
16 | 60

Santa Margherita Pinot Grigio

Trentino, Italy
15 | 56

West Coast Chardonnay

California, USA
12 | 44

RED 6oz | BTL

Trapiche Reserve Pinot Noir

Mendoza, Argentina
13 | 48

Bolla Valpolicella Classico DOC

Veneto, Italy.
15 | 56

Big Boy Zinfandel

Puglia, Italy
16 | 60

Graffigna Malbec

San Juan, Argentina
12 | 44

Gabbiano Chianti IGT

Tuscany, Italy
12 | 44

House Red

9 | 36

Lindemans Bin 40 Merlot

South Eastern Australia
10 | 40

Beringer Founders' Estate Cabernet Sauvignon

St. Helena, California, USA
14 | 52

Monte Antico IGT Sangiovese

Tuscany, Italy
15 | 56

19 Crimes Durif Shiraz

South Eastern Australia
15 | 56



All spirit free cocktails are \$7.50

SPIRIT FREE COCKTAILS

Mela Fresca

Apple syrup & juice, lime, egg whites

Peach Iced Tea Cooler

Peach syrup, lemon, ice tea

Sophia Citrus Punch

Seasonal syrup and citrus blend

Summer Days

Orange, honey, ginger ale

Small PLATES & SHAREABLES

IL PANE

Fresh Daily Bread

Bagna Cauda

garlic, anchovies, EVOO, cream, heirloom carrots, toasted sourdough & focaccia

8

Whipped Ricotta

whipped ricotta, gremolata, hazelnut, lemon, sourdough & focaccia

8

Burrata Bruschetta

heirloom tomatoes, basil, Creanza olive oil, whipped fig balsamic crema, warm burrata, sumac

19

Insalata Panzanella

roasted focaccia croutons, heirloom tomatoes, cucumber, mozzarella, pickled onions & peppers, gremolata, tomato vinaigrette, balsamic glaze

16

Yellowfin Tuna Crudo

red gremolata, cucumber, garlic cream, crispy onions

18

Crab & Lobster Arancini

crispy risotto balls stuffed with snow crab, lobster, parmigiano, red pepper remoulade, gremolata

16

Crispy Broc's & Brussels

fried brussels, cauliflower & broccoli, white bean parsnip purée, lemon parmigiano cream, pickled onions, gremolata

15

Roman Salad

lettuce, parmigiano, focaccia bread crumb, toasted hazelnuts, sundried tomatoes, crispy prosciutto, creamy garlic dressing

16

Seared Scallops

red pepper sauce, orzo, garlic cream, gremolata, crispy prosciutto

18

Calabrian Calamari

crispy baby calamari, Acadian seasoning, pickled onions, lemon Parmigiana crema

15

PEI Mussels

basil pesto cream, garlic, pinot grigio

15

Tomato

heirloom tomatoes, butter, basil, parmigiano, grilled sour dough

13

Piccolo Mortadella Grilled Cheese

mortadella, mozzarella, pecorino & parmigiano on buttered sourdough, pomodoro sauce

12

Prosciutto Wrapped Mozza Balls

San Marzano pomodoro served with sourdough

16

Sophia's Meatballs

ground beef & pork, San Marzano gravy, ricotta, parmigiano

16



Pasta



Linguine di Gamberi

jumbo prawns, pinot grigio, garlic red gremolata, cherry tomatoes, brown butter bread crumbs

24

Sundried Tomato Gnocchi

sun-dried tomato cream, shallot, pickled peppers, fresh oregano, parmigiano

19

Casarecce

Cacio e Pepe

parmigiano, pecorino, asiago, butter, pepper, lemon

21

Seafood Spaghetti

shrimp, scallops, mussels, pinot grigio, San Marzano tomatoes, cream, chili oil, parmigiano

28

Chicken Tetrizini

chicken breast, linguini, mushrooms, shallot, double garlic cream sauce, parmigiano

23

Mushroom Risotto

wild mushrooms, shallot, sage, pinot grigio, butter, parmigiano

22

Ragu Di Tagliatelle

braised beef, pork, lamb ragu, demi, cream, fontina cheese, fresh oregano, parsley

24

Enhancements

Seared Local Scallops

6 | 12

Butter Poached Prawns

6 | 12

Grilled Atlantic Salmon

12

Za'atar Seasoned Grilled Chicken Breast

8

Garlic Cheese Bread

9

Sea AND LAND

California Cut Striploin

10 oz, sliced & served medium rare, roasted garlic & parmigiano mashed potato, seasonal veggies, agrodolce sauce

39

Roasted Beef Short Rib

bone-in, Sangiovese demi-glace, bone marrow butter, Broccolini, roasted garlic & parmigiano mashed potato

46

Certified Angus Beef Sirloin

8oz Sirloin, garlic parmigiano mash, rosemary black garlic butter, demi-glace, broccolini

38

We serve only the finest Beef



Halibut

seared Halibut, black lentil, orzo, shallot, garlic, romesco, cherry tomatoes

34

Eggplant Parmigiano

crispy fried eggplant, basil, mozzarella, parmigiano, pomodoro, chilli oil

23

Ottimo Hamburger

double beef brisket & chuck patties, crispy pancetta, parmigiano & cheddar fondue, greens, caramelized onion jam, secret sauce with thin crispy fries

22

Crispy Duck Leg

glazed crispy confit duck leg, garlic cream, red pepper orzo, broccolini

34

Atlantic Salmon

grilled lemon, walnut pesto, honey, potato pave, citrus buttered heirloom carrots

32

Chicken Primo

chicken supreme, potato pavé, broccolini, gremolata, parmigiano cream, red pepper sauce

29

Hunter's Stew

beef, pork & lamb ragu, citrus roasted root vegetables, roasted garlic and parmigiano mashed potatoes with thyme & Sangiovese jus

26

Whisky Grilled Pork Chop

double cut, whisky brined, potato pave, seasonal veggies, apple butter, fig glaze

32

Ask your server about our gluten free & vegan options



“ ———
I'd much rather eat pasta and drink wine than be a size zero.”

Beer

DRAUGHT

Birra Moretti
Lager / 4.6% / 9.5

Belgian Moon
Wheat Ale / 5.4% / 8

BOTTLES & CANS

Cavok Runaway II
Lager / 4.3% / 10

Pump House "Crafty Radler"
Grapefruit & Tangerine / 473ml / 4.7% / 11.5

Corona
Lager / 330ml / 4.5% / 7

Rickard's Red
Red Ale / 5.2% / 8

Strongbow
Apple Cider / 5.3% / 9

Graystone
Pale Ale / 473ml / 5.0% / 11

Happy Craft
Blackberry Sour / 473ml / 5.5% / 11.5

Michelob Ultra
Lager / 341ml / 4.0% / 8

Coors Light
Lager / 4.2% / 7

Gahan Beacon Blonde
Blonde Ale / 4.5% / 8

Tire Shack "Specialist Blonde"
Blonde Ale / 473ml / 5.0% / 11

No Boats on Sunday
Apple Cider / 500ml / 5.0% / 11

Miller Genuine Draft
Lager / 355ml / 4.7% / 8

Fine Company Sessions
IPA / 5.1% / 8

Gahan Brewing Tap
Rotating Tap / 8

Tire Shack "Parts & Labour"
IPA / 473ml / 5.0% / 11

Guinness
Stout / 440ml / 4.2% / 9.5

Alexander Keiths
IPA / 341ml / 5.0% / 8

Peroni
Lager / 330ml / 5.1% / 10

All draught beers are 14 oz. pours

Wine

BY THE BOTTLE

SPARKLING WINE & CHAMPAGNE

Riunite Bianco Frizzante
Emilia-Romagna, Italy
45

Canard Duchene Cuvee Leonie
Bordeaux, France
130

Dom PÉRIGNON Champagne
Champagne, France
375

Riunite Lambrosco Frizzante IGT
Emilia-Romagna, Italy
45

MOËT & Chandon Champagne
Champagne, France
150

Calvet Celebration Sparkling Rosé
Bordeaux, France
56

Veuve Clicquot
Champagne, France
160

WHITE WINE

Les Jamelles Sauvignon Blanc
Pays d'Oc, France
48

Big Boys Chardonnay
Puglia, Italy
58

Astrolabe Durville Sauvignon Blanc
Malbrough, New Zealand
62

FontanaFredda Gavi De Gavi Cortese
Piedmont, Italy
72

Gerard Bertrand Cote Des Roses Rose
Languedoc, France
55

J Lohr Riverstone Chardonnay
California, USA
79

RED WINE

Three Thieves Pinot Noir
Lodi, California, USA
60

Villa Antinori Rosso
Tuscany, Italy
87

Gabbiano Chianti DOCG
Tuscany, Italy
53

McMannis Cabernet Sauvignon
Lodi, California, USA
58

Beringer Knights Valley Cabernet Sauvignon
Napa Valley, California, USA
117

Edmeades Mendocino Zinfendal
Northern California, USA
89

Decoy Pinot Noir
Alexander Valley, California, USA
91

Masi Bonacosta Valpolicella
Verona, Italy
58

Pèppoli Chianti Classico DOCG
Tuscany, Italy
85

Josh Cellar Hearth Cabernet Sauvignon
California, USA
60

Two Hands Narly Dudes Shiraz
Barossa Valley, Australia
82

Grant Burge Barossa Ink Shiraz
Barossa Valley, Australia
54

Banfi Brunello di Montalcino DOCG
Tuscany, Italy
129

Centine Rosso
Tuscany, Italy
53

LA POIANE Valpolicella Classico Superiore Ripasso DOC
Veneto, Italy
84

Santa Ema Merlot
Maipo Valley, Chile
53

Bonanza Cabernet Sauvignon
Napa Valley, California, USA
84

Batasiolo Barolo
Piedmont, Italy
90

Masi Costasera Amarone Classico DOC
Veneto, Italy
118

