

Start + Share

House-marinated olives	9
Arancini ~ <i>made daily in limited quantities!</i>	15
Assorted meat and cheese plate ~ <i>great to share!</i>	24
Roasted squash salad with kale, apple, cranberries and pumpkin seeds	13
Roasted beet salad with radicchio, endive, chickpea, walnuts and chèvre	13
Caesar salad with maple glazed prosciutto, parmigiano	13
spicy anchovy vinaigrette	
Micheleangelo's beef and pork meatballs	15

Take out, catering and gift certificates available.

Prices do not include GST.

Welcome Friends

If you've never been before, we hope you'll be pleasantly surprised. If you've been before (or let's say many times)

we love you!

Working for the Weekend

Open Late on Friday and Saturdays

Live bands and other fun every weekend from 10pm

Please follow our Facebook Page for details.

Pizza to the People!

ABC: Apple sauce, bacon, cheddar, caramelized onion	20
Parma: Tomato sauce, prosciutto, arugula	22
fresh mozzarella, parmigiano	
Margherita: Tomato sauce, fresh mozzarella,	17
fresh basil, extra virgin olive oil, sea salt	
Hawaiian 5-0: Tomato sauce, Canadian back bacon,	22
pineapple, jalapenos, aged cheddar, mozzarella,	
Hutch: Tomato sauce, calabrese salami, genoa salami,	22
spicy pepperonata, mozzarella ~ <i>this pizza is spicy!</i>	
Pizza the Hut: Tomato sauce, wild boar pepperoni,	22
mushrooms, mozzarella, fontina	
The Domino Effect: Ground chuck, cipollini onion,	22
sun-dried tomato, peppers, blue cheese, horseradish, chili flakes	
Hot Cock a Doodle Do: Roasted garlic panna,	22
spicy roasted chicken, spicy pepperonata, fontina	
Hog Wild: Roasted garlic panna, wild boar sausage,	22
salami, rapini, fontina, chili oil	
Shroom: Roasted garlic truffle panna, wild mushrooms,	22
arugula, truffle oil	
Let's Meat Again: Tomato sauce, ground chuck, capicollo	22
wild boar sausage, meatballs, asiago, mozzarella, chili flakes	
Tree Hugger: Roasted garlic panna, sun-dried tomato	19
red onion, bell pepper, black olives, basil, mozzarella, chèvre	
Sweet Julie: Cinnamon ricotta, bananas, Nutella	19

Dipping Sauces

Bolognese ~ \$3

Tomato ~ \$2

Creamy Garlic Panna ~ \$2

Jalapeno and Green Tomato Hot Sauce ~ \$2

Substitute gluten free crust from Care Bakery ~ \$3

Beer + Co.

Something Brewing Hop Bomb IPA	7
Something Brewing Dark Side Schwarzbier	7
Wild Rose Wraspberry	7
Wild Rose Electric Ave. Lager	7
Wild Rose Velvet Fog	7
Big Rock AGD	6
Big Rock Rhinestone Cowboy 473ml	8
Big Rock Traditional 473ml	8
Village Apple Cider 473ml	8
Village Black Smith Dark Ale 473ml	8
Village Blonde 473ml	8
HLB Heartless Romantic Sour 473ml	7
HLB Pale Ale 473ml	7
Tool Shed People Skills Cream Ale	7
Drummond Gluten Free	7
Mott's Clamato Caesar	7.5
Warsteiner Non Alcoholic	6

Wine Selection

<i>White</i>	6oz	9oz	Bottle
House White	7	10	29
Torrae Del Sale Pinot Grigio <i>Italy</i>	9	13	39
Lupi Reali Organic Trebbiano <i>Italy</i>	9	13	39
El Hada Verdejo <i>Spain</i>	10	15	43
Canella Prosecco <i>Italy</i>	9		43
<i>Red</i>	6oz	9oz	Bottle
House Red	7	10	29
Castelforte Corvina <i>Italy</i>	9	13	39
Toscolo Chianti <i>Italy</i>	10	15	43
Torrae del Sale Montepulciano <i>Italy</i>	9	13	39
Vega del Castillo Tempranillo <i>Spain</i>	10	15	43
Raza Malbec <i>Argentina</i>	9	13	39

Reserve list available upon request.

Sweets

Ice Cream ~ <i>ask your server for flavours!</i>	6
Pumpkin Cake with a Maple Butter Cream	11
Pecan Pie with Vanilla Gelato	11
Affogato ~ Vanilla Gelato drowned in Espresso	7
Ricotta Chocolate Chip Cannoli	6
Tiramisu	10

Grizzly Paw Soda + Floats

	Pop	Float
Orange	4	6
Cream Soda	4	6
Black Cherry Cola	4	6
Grapefruit	4	6
Ginger Beer	4	6
Root Beer	4	6

Coffee, Teas, Juice

House-made Lemonade or Iced Tea	3
Apple or Orange Juice	3
Espresso or Americano	3
Latte or Cappuccino	4
Premium Loose Tea by tnik ~ <i>ask your server!</i>	4

Nightcaps

Limoncello	7
Sambuca	7
Forty Creek Irish Cream	7
Grappa	7
Tequila	8
Jagermeister	7