



## FOOD MENU

### PERSONAL PIZZAS

#### CLASSIC CHEESE

Tomato sauce topped with mozzarella cheese | 15.95

#### PEPPERONI

Tomato sauce topped with pepperoni, mozzarella cheese | 17.95

#### VEGETARIAN

Tomato sauce topped with spinach, mushrooms, red onions, artichoke hearts, mozzarella cheese | 17.95

#### MEAT LOVERS

Tomato sauce topped with pepperoni, bacon, salami, mozzarella cheese | 19.95

#### BBQ CHICKEN RANCH

BBQ sauce topped with chicken, red onions, mozzarella cheese, chipotle ranch | 18.95

#### EAST COAST DONAIR

Shaved donair meat, mozzarella, red onions, tomatoes and Halifax's famous donair sauce | 18.95

### SALADS

#### CAESAR

Romaine lettuce with croutons, bacon, Parmesan cheese tossed in creamy Caesar dressing | 14.95

#### CHOPPED ITALIAN

Romaine lettuce with salami, chickpeas, artichoke hearts, tomatoes, red onions, pepperoncini, Parmesan tossed in Italian vinaigrette | 15.95

### DESSERT

Ask your server for details | 8.95 each

# ADULT REFRESHMENTS



ON TAP	20oz
Birra Moretti	12
Coors Light	10
Fine Company Blonde Ale	12
Fine Company Red IPA	12

BOTTLES & CANS	20oz
Garrison Tall Ship	9.50
Propeller Galaxy IPA	9.50
Miller Light	8
Nine Locks Dirty Blonde	9.50
Strongbow Cider	9.50
Guinness	9.50
Molson Ultra	8
Heineken (330ml)	8
Sol (330ml)	8

GRAPPAS	12
<b>Bottega Chocolate and Grappa</b> Mocha, roasted nut and deep chocolate	
<b>Alexander Grappa Cru</b> Rose petals, lychee and star fruit	

AMARI (1.5oz)	12
<b>Amaro Montenegro</b> Light and floral, hint of orange and vanilla	
<b>Amaro Nonino</b> Equally bitter and sweet with notes of orange, honey, vanilla and licorice	
<b>Vecchio Amaro del Capo</b> Mint, chamomile, licorice and herbs. Served chilled	
<b>Punt E Mes</b> Stewed fruit, bitter cranberry and orange zest	
<b>Fernet Branca</b> Bitter, herbaceous and spicy, subtly sweet	

WINES	6oz	9oz
<b>WHITE</b>		
Il Padrino Pinot Grigio	11	14
La Mura Organic Grillo	12	15
Allumea Organic Grillo & Chardonnay	13	16
<b>RED</b>		
Il Padrino Rosso	11	14
Unami Ronchi Serano Rosso	12	15
Sgarzi Organic Cabernet Sauvignon	13	16
Most Wanted Primitivo	12	15
Borgo Scopeto Chianti Classico	16	19
<b>PROSECCO</b>		
La Bella Prosecco	11	

COCKTAILS	
<b>Fresh Margarita (2oz)</b> Cuervo Especial Blanco tequila, triple sec, fresh lime juice, simple syrup	15
<b>Classic Negroni (3oz)</b> Tanqueray, Campari, Carpano Antica Formula vermouth	15
<b>Negroni Sbagliato (4.5oz)</b> Prosecco, Campari, Carpano Antica Formula	15
<b>Aperol Spritz (3oz)</b> Aperol, prosecco, soda	15
<b>Bellini (4oz)</b> Prosecco, peach nectar	14
<b>Espresso Martini (2.5oz)</b> Ketel One vodka, Kahlua, Anchored Coffee espresso, simple syrup	15
<b>Italian Old Fashioned (3oz)</b> Bulleit Bourbon, Amaro Montenegro, bitters	15
<b>Amaretto Sour (2oz)</b> Amaretto di Saronno, fresh lemon juice, simple syrup	14
<b>The Paper Plane</b> Amaro Nonino, Aperol, Bulleit bourbon, lemon juice	15



## MENU DES PLATS

### PIZZAS INDIVIDUELLES

#### CLASSIQUE AU FROMAGE

Sauce tomate garnie de mozzarella | 15,95

#### PEPPERONI

Sauce tomate garnie de pepperoni et mozzarella | 17,95

#### VÉGÉTARIENNE

Sauce tomate garnie d'épinards, champignons, oignons rouges, cœurs d'artichaut et mozzarella | 17,95

#### AMATEURS DE VIANDE

Sauce tomate garnie de pepperoni, bacon, salami et mozzarella | 19,95

#### POULET BBQ RANCH

Sauce BBQ garnie de poulet, oignons rouges, mozzarella et ranch au chipotle | 18,95

#### DONAIR DE LA CÔTE EST

Viande de donair émincée, mozzarella, oignons rouges, tomates et fameuse sauce donair d'Halifax | 18,95

### SALADES

#### CÉSAR

Laitue romaine, croûtons, bacon et parmesan enrobés de sauce crémeuse César | 14,95

#### HACHÉE À L'ITALIENNE

Laitue romaine, salami, pois chiches, cœurs d'artichaut, tomates, oignons, pepperoncini et parmesan enrobés de vinaigrette italienne | 15,95

### DESSERT

Demandez les détails à votre serveur ou serveuse | 8,95 chacun

# BOISSONS POUR ADULTES



EN FÛT	20 oz
Birra Moretti	12
Coors Light	10
Bière blonde, Fine Company	12
IPA rousse, Fine Company	12

BOUTEILLES ET CANETTES	20 oz
Tall Ship, Garrison	9,50
IPA, Propeller, Galaxy	9,50
Miller Light	8
Dirty Blonde, Nine Locks	9,50
Cidre Strongbow	9,50
Guinness	9,50
Molson Ultra	8
Heineken (330 ml)	8
Sol (330 ml)	8

GRAPPAS	12
<b>Chocolate and Grappa, Bottega</b> Moka, noix rôtie et chocolat foncé	
<b>Grappa Cru, Alexander</b> Pétales de rose, litchi et carambole	

AMARI (1,5 oz)	12
<b>Amaro Montenegro</b> Light and floral, hint of orange and vanilla	
<b>Amaro Nonino</b> Equally bitter and sweet with notes of orange, honey, vanilla and licorice	
<b>Vecchio Amaro del Capo</b> Mint, chamomile, licorice and herbs. Served chilled	
<b>Punt E Mes</b> Stewed fruit, bitter cranberry and orange zest	
<b>Fernet Branca</b> Bitter, herbaceous and spicy, subtly sweet	

VINS	6 oz	9 oz
<b>BLANC</b>		
Pinot grigio, Il Padrino	11	14
Grillo bio, La Mura	12	15
Chardonnay-grillo bio, Allumea	13	16
<b>ROUGE</b>		
Rosso, Il Padrino	11	14
Serano Rosso, Unami Ronchi	12	15
Cabernet sauvignon bio, Sgarzi	13	16
Primitivo, Most Wanted	12	15
Chianti Classico, Borgo Scopeto	16	19
<b>PROSECCO</b>		
Prosecco, La Bella	11	

## COCKTAILS

<b>Margarita fraîche</b> (2 oz) Téquila Cuervo Especial Blanco, triple sec, jus de lime frais et sirop simple	15
<b>Negroni classique</b> (3 oz) Tanqueray, Campari et vermouth Carpano Antica Formula	15
<b>Negroni sbagliato</b> (4,5 oz) Prosecco, Campari et Carpano Antica Formula	15
<b>Aperol spritz</b> (3 oz) Aperol, prosecco et soda	15
<b>Bellini</b> (4 oz) Prosecco et nectar de pêche	14
<b>Martini à l'espresso</b> (2,5 oz) Vodka Ketel One, Kahlua, espresso Anchored Coffee et sirop simple	15
<b>Old Fashioned à l'italienne</b> (3 oz) Bourbon Bulleit, Amaro Montenegro et amers	15
<b>Amaretto sour</b> (2 oz) Amaretto di Saronno, jus de citron frais et sirop simple	14
<b>Le vol plané</b> Amaro Nonino, Aperol, bourbon Bulleit et jus de citron	15