

ALFREDO'S

WINE BAR



COCKTAILS 2.5oz

LA CUCINA MARTINI \$12
Vodka, peach liquor, red vermouth, orange juice

VODKA MARTINI (REG) \$12 (PREM) \$14
Vodka, drop of dry martini, olives

GIN MARTINI (REG) \$12 (PREM) \$14
Gin, drop of dry vermouth, olives

ESPRESSO MARTINI \$12
Espresso coffee, vodka, kahlua

CHOCOLATE MARTINI \$12
Vodka, crème de cacao

NEGRONI \$12
Gin, Campari bitter, red vermouth

OLD FASHIONED \$12
Bourbon whiskey, sugar cube, angostura bitters, splash of water

ALEXANDER \$12
Brandy, crème de cacao and cream

COSMOPOLITAN \$12
Vodka, triple sec and cranberry juice

MANHATTAN \$12
Canadian Whisky, red vermouth, angostura bitter

BEAUTIFUL \$12
Gin, rum, red vermouth, orange juice

ANGELO AZZURRO \$12
Vodka, dry vermouth, blue curaçao

LONG DRINKS & SPARKLING DRINKS

APEROL SPRITZER \$14
Italian prosecco, aperol liquor, soda water.

SANGRIA \$14
Red or White wine, Cointreau, orange juice, fresh fruit.

ROSSINI \$14
Italian prosecco, fresh blended strawberry.

PRINCIPESSA \$14
Lemonade, chambord, limoncello, soda water.

CEASAR \$12 2oz
Vodka, tabasco, worchester sauce, clamato, olives.

ISLAND TEA (NON-ALCOHOLIC) \$6
Iced tea, freshly mixed fruit, splash of granadine.

SHIRLEY TEMPLE (NON-ALCOHOLIC) \$6
Orange juice, 7up, splash of granadine.

BEER ON TAP 20oz

MORETTI \$8

STELLA ARTOIS \$8

MILL ST. ORGANIC \$7.50

COORS LIGHT \$7.25

WELLINGTON S.P.A. \$8

SLEEMAN CLEAR \$7.50



BOTTLED BEER 3.30mL

PERONI \$7

HEINEKEIN \$7

CORONA \$7

WATERLOO DARK \$8
(473 mL)

COOLERS & SOFT DRINKS

SMIRNOFF ICE \$7.50

SAN PELLEGRINO \$5.50
750 ml (SPARKLING)

SAN BENEDETTO \$5.50
750 ml (FLAT)

POP & JUICE \$3

LA CUCINA HOURS

CLOSED MONDAY

TUESDAY	4:30 PM - 12:00 AM
WEDNESDAY	4:30 PM - 12:00 AM
THURSDAY	4:30 PM - 2:00 AM
FRIDAY	4:30 PM - 2:00 AM
SATURDAY	4:30 PM - 2:00 AM
SUNDAY	4:30 PM - 12:00 AM



ALFREDO'S

WINE BAR



RISERVA & VINTAGE

- AMARONE RISERVA** **\$130**
Cantine Feudi San Pio Veneto
- BAROLO RISERVA** **\$140**
Cantine Gianni Gagliardo Piemonte
- BRUNELLO RISERVA** **\$160**
Cantine il Poggiolo Toscana
- CHIANTI RISERVA DUCALE** **\$120**
Cantine Ruffino Toscana
- LUCE** **\$230**
Tenuta Luce Della Vite Toscana
- TIGNANELLO** **\$240**
Cantine Marchesi Antinori Toscana
- 2012 BARBARESCO VINTAGE** **\$200**
Cantine Salvano Piemonte
- 2011 BAROLO VINTAGE** **\$220**
Cantine Salvano Piemonte
- SASSICAIA** **\$520**
Tenuta San Guido Bolgheri Toscana
- ORNELLAIA** **\$540**
Cantine Bolgheri Toscana

RISERVA & VINTAGE

NOT AVAILABLE FOR HALF PRICE FEATURE

SPUMANTI & CHAMPAGNE

- PROSECCO**
 \$11 **\$45**
- PROSECCO ROSÉ**
 \$12 **\$50**
- FIORI D'ARANCIO (SWEET)** **\$65**
- PROSECCO FRANCIACORTA** **\$80**
- BRACHETTO D'ACQUI (ROSSO)** **\$70**
- VEUVE CLIQUOT** **\$160**
Not Available for Half Price Feature
- MOET & CHANDON** **\$160**
Not Available for Half Price Feature
- DOM PERIGNON** **\$460**
Not Available for Half Price Feature

VINI BIANCHI 6 OZ GLASS

- HOUSE WHITE**
 \$9 **\$38**
- SOAVE (VENETO)**
 \$10 **\$40**
- PINOT BIANCO (FRIULI)**
 \$10 **\$40**
- PINOT GRIGIO (FRIULI)**
 \$10 **\$42**
- CHARDONNAY (VENETO)**
 \$10 **\$40**
- SAUVIGNON BLANC (VENETO)**
 \$10 **\$40**
- RIESLING (CANADA)**
 \$11 **\$45**
- PECORINO (ABRUZZO)**
 \$11 **\$45**
- CERASUOLO ROSÉ (ABRUZZO)**
 \$11 **\$45**
- TREBBIANO D'ABRUZZO (ABRUZZO)**
 \$11 **\$45**
- VERDICCHIO (MARCHE)** **\$50**
- PINOT GRIGIO MONTINI** **\$65**
- PINOT GRIGIO ORANGE (FRIULI)** **\$60**
- FALANGHINA (CAMPANIA)** **\$65**
- GAVI DI GAVI (PIEMONTE)** **\$65**
- GRECO DI TUFO (CAMPANIA)** **\$70**
- BELL'ANTONIO (MARCHE ORGANIC)** **\$75**
- VERNACCIA (TOSCANA)** **\$60**
- ETNA BIANCO (SICILIA)** **\$65**
- LA FOGLIOLA BIANCO (MARCHE)** **\$80**

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WEDNESDAY
HALF PRICE WINE BOTTLES

ALFREDO'S

WINE BAR



VINI ROSSI 6 OZ GLASS

- HOUSE RED**
🍷 \$9 🍷 \$38
- CHIANTI** (TOSCANA)
🍷 \$10 🍷 \$42
- CINGALINO** (TOSCANA)
🍷 \$10 🍷 \$42
- NERO D'AVOLA** (SICILIA)
🍷 \$10 🍷 \$42
- VALPOLICELLA** (VENETO)
🍷 \$12 🍷 \$48
- BARBERA D'ASTI** (PIEMONTE)
🍷 \$12 🍷 \$48
- REFOSCO** (VENETO)
🍷 \$12 🍷 \$48
- SANGIOVESE** (TOSCANA)
🍷 \$12 🍷 \$48
- MERLOT DOC** (VENETO)
🍷 \$12 🍷 \$48
- RUBRATO** (CAMPANIA)
🍷 \$13 🍷 \$50
- PRIMITIVO** (PUGLIA)
🍷 \$12 🍷 \$48
- CABERNET SAUVIGNON** (CALIFORNIA)
🍷 \$12 🍷 \$48
- CABERNET SAUVIGNON** (VENETO)
🍷 \$12 🍷 \$48
- ZINFALDEL** (CALIFORNIA)
🍷 \$11 🍷 \$45
- SHIRAZ** (AUSTRALIA)
🍷 \$11 🍷 \$45
- ROMA** (LAZIO)
🍷 \$16 🍷 \$70
- CHIANTI RISERVA** (TOSCANA)
🍷 \$16 🍷 \$70
- CIRO DOC** (CALABRIA) \$60
- MONTEPULCIANO** (ABRUZZO) \$60
- SCHIOPPETTINO RISERVA** (FRIULI) \$90
- ETNA ROSSO** (SICILIA) \$70

VINI ROSSI 6 OZ GLASS

- PINOT NERO** (TRENTINO) 🍷 \$60
- LA FOGLIOLA** (MARCHE) 🍷 \$65
- CANNONAU** (SARDEGNA) 🍷 \$60
- DOLCETTO D'ALBA** 🍷 \$70
(PIEMONTE)
- MORELLINO DI SCANSANO** 🍷 \$80
(TOSCANA)
- ROSSO DI MONTALCINO** 🍷 \$80
(TOSCANA)
- VALPOLICELLA RIPASSO** 🍷 \$80
(VENETO)
- LANGHE NEBBIOLO** 🍷 \$80
(PIEMONTE)
- TAURASI** (CAMPANIA) 🍷 \$110
- POPPONE** (FRIULI) 🍷 \$120
- AMARONE** (VENETO) 🍷
🍷 \$26 🍷 \$110
- BAROLO** (PIEMONTE)
🍷 \$28 🍷 \$120
- BRUNELLO DI MONTALCINO**
(TOSCANA)
🍷 \$32 🍷 \$140

PORT 1.5oz

- TAYLOR FLADGATE** (10 YEARS) \$9
- TAYLOR FLADGATE** (20 YEARS) \$15



WEDNESDAY
HALF PRICE
WINE BOTTLES

ALFREDO'S

WINE BAR



DESSERT

TIRAMISÚ \$8

Homemade Tiramisú with eggs, sugar, mascarpone, laid on a bed of savoiardi dipped in espresso coffee.

CREME BRULÉ \$8

Homemade Crème Brulé made with eggs, cream, sugar (Ask for the flavour of the day)

TORTA AL CIOCCOLATO \$8

Homemade dark and milk chocolate mousse cake, covered with cocoa powder.

RICOTTA E PERE \$8

A traditional La Cucina cake made with fresh Ricotta cheese and pears, between two layers of roasted Hazelnut crust.

TARTUFO AL CIOCCOLATO \$8

Chocolate gelato with a zabaione cream and hazelnut centre, topped with cocoa powder.

TARTUFO AL PISTACCHIO \$8

Pistacchio gelato with a heart of Pistacchio cream.

SORBETTO AL LIMONE \$8

Refreshing lemon sorbetto served in the natural fruit shell.

CAFFETTERIA

ESPRESSO	\$2.50	DOUBLE	\$4
ESPRESSO DECAF	\$3	DOUBLE	\$4
AMERICANO	\$3	DECAF	\$3.50
CAPPUCCINO	\$3.50	DECAF	\$4
LATTE MACCHIATO	\$3.50	DECAF	\$4
TEA	\$3		

SPECIALTY COFFEE 1.5oz

COFFEE DREAM \$12

Espresso, Bailey's, whipped cream

HILANDER \$12

Espresso, Drambuie, whipped cream

SPANISH COFFEE \$12

Espresso, Kahlua, Brandy, whipped cream

MONTE CRISTO \$12

Espresso, Grand Marnier, Kahlua, whipped cream

IRISH COFFEE \$12

Espresso, Irish Whiskey, Cream

LIQUORI & AMARI 1oz

AMARO AVERNA	\$6
AMARO MONTENEGRO	\$6
AMARO ABRUZZESE	\$6
AMARO LUGANO	\$6
JAGERMEISTER	\$6
SAMBUCA	\$6
LIMONCELLO	\$6
AMARETTO DI SARONNO	\$6
BAILEY'S	\$6
FRANGELICO	\$6

WHISKEY 1oz

CROWN ROYAL	\$6.50
FORTY CREEK	\$7
JOHNNIE WALKER RED	\$6.50
JOHNNIE WALKER BLACK	\$8
JACK DANIEL'S	\$6.50
BUFFALO TRACE	\$8
BULLIET BOURBON	\$6.50
WOODFORD RESERVE	\$8.50
GLENFIDDICH 12 YR	\$9
GLENFIDDICH 15 YR	\$13
GLENLIVET 12 YR	\$9
GLENLIVET 15 YR	\$13
MACALLAN	\$16
BUSHMILL	\$6.50
JAMESON	\$7.50
OBAN 14 YR	\$12
LAGAVULIN	\$18

BRANDY & COGNAC 1oz

VECCHIA ROMAGNA	\$6
COURVOISIER VS	\$10
ARMAGNAC VSOP	\$14
REMY MARTIN VSOP	\$14
HENNESSY XO	\$24

VODKA 1oz

KETEL ONE	\$7.50
STOLICHNAYA	\$7.50
CIROC PEACH	\$8
GREY GOOSE	\$9

GIN 1oz

TANQUERAY	\$6.50
TANQUERAY N. TEN	\$7.50
BOTANIST	\$7.50
HENDRICKS	\$8

RUM 1oz

CAPTAIN MORGAN	\$6.50
CAPTAIN MORGAN SPICED	\$6.50
HAVANA CLUB	\$7.50
APPLETON	\$7.50

TEQUILA 1oz

JOSE CUERVO	\$6.50
DON JULIO BLANCO	\$9.50
DON JULIO REPOSADO	\$12

GRAPPA 1oz

REGULAR	\$7
SELECTION	\$10
SASSICAIA	\$24
VINTAGE	\$28