



## Cocktails 2oz - 15

### Rosmarino Pera

Beefeater, house-made pear and rosemary purée, fresh lemon & topped with prosecco

### Classic Negroni

Beefeater, Campari, Sweet Vermouth

### Italian Sour

Stolichinaya, Aperol, fresh citrus, orange simple syrup & finished with Red Wine

### Old Fashioned

Canadian Club, angostura bitters, sugar & finished with our house maraschino

## Wines by the Glass

### Sparkling & Rose

	5oz	8oz	Btl
Prosecco - Bel Star DOC, clean fruit flavours and floral aromas	14	*	65
Sparkling Rose, Bel Star DOC, red licorice, earthy, spicy, peach aromas, fresh, juicy, easy style, light, creamy mousse	14	*	65
Veuve Cliquot Champagne Brut fine bubbles, pears, apples and toast nose, extra dry with a full body	*	*	149

### White

Montalto, Pinot Grigio, accents of lime, green apple and chalk, with a vibrant freshness	11	16	49
Butterfield Station, California Chard, juicy citrus and lemon peel with bright acidity and restrained oak	14	19	68
Organized Crime, Pinot Gris, bursting with mango, ripe peach and orange blossom notes, fleshy, yet balanced palate.	15	19	68
Yealands Sauvignon Blanc notes of cut grass and black currant leaf, lime and guava. long, clean mineral finish	15	19	69
Château du Coing de St. Fiacre, Muscadet, flavours of citrus fruit, white flowers & apricot, well-balanced & crisp	16	20	70

### Red

Primitivo, intense with fragrant ripe plum & cocoa, great structure & long and smooth finish	11	16	49
Senesi Arentini, DOCG Chianti, complex and rich with ripe fruit, round and fragrant with a persistent finish	13	19	59
Long Barn, Pinot Noir, blend of raspberry, strawberry, and cherry with delicate textures and medium bodied	13	19	60
Baldovino, Montepulciano D'Abruzzo DOC, ruby red with an intense nose, hints of cherry and red fruits	14	20	61
Prototype Cabernet Sauv, A rich perfume of plum and currant, spicy licorice and blackberry, supported by toasted oak	15	20	61
San Pio, Valpolicella Ripasso, concentrated dried fruit, coffee, toast, the tannins are dry, but not overpowering	15	20	61
Sassaiolo, Rosso Piceno, A chunky, savoury, rich, dark-fruited and oak-aged Montepulciano and Sangiovese blend	15	21	62

## Birra

MacLean's Farmhouse Ale Tall Can, 8  
 MacLean's Lager Tall Can, 8  
 MacLean's Pale Ale Tall Can, 8  
 N/A Beer Tall Can, 5.25

# WINES BY THE BOTTLE

## Love Your Wine? Take a Bottle Home - \$15 Off!

### White

<b>Itsasmendi, 2020 Txakoli</b> , notes of citrus fruit, delicate white flowers, and a distinctive minerality. Refreshing acidity & balanced fruit	<b>68</b>
<b>Organized Crime, Pinot Gris</b> , bursting with mango, ripe peach and orange blossom notes, fleshy, yet balanced palate.	<b>68</b>
<b>Bogle, 2020 California Chard</b> , rich, round entry rolls into a silky mouth feel, surrounded by Asian pears and Honeycrisp apples	<b>68</b>
<b>Château du Coing de St. Fiacre, 2016 Muscadet</b> , flavours of citrus fruit, white flowers & apricot, well-balanced with a crisp acidity	<b>70</b>
<b>Forrest, 2019 Sauvignon Blanc</b> , herbaceous, some elderflower, sweet fruit, a lovely nectarine and peach touching on mango & crisp acidity.	<b>115</b>
<b>PRA, 2020 Otto Soave Classico</b> lemon colour, notes of flowers, crisp fruit, medium bodied, mineral notes, nutty, long finish	<b>115</b>
<b>Obern Berg, 2020 Muller Thurgau DOC</b> , intense fruit aromas of apple and peach with fine elderflower juicy fruit, animating freshness	<b>117</b>
<b>Uivo, Vinhas Velhas 2019 Reserva</b> , warm citrus notes, hints of saffron, fennel, & anise. Dry, ample acidity, well balanced, with a long, finish.	<b>120</b>
<b>Venica &amp; Venica, 2020 Collio Jesera Pinot Grigio</b> , flavours of pear syrup and quince peels, good acid to alcohol balance	<b>120</b>
<b>Jean-Marc Brocard, 2019 Chablis</b> , aromas of green apple, lemon, chalk and crushed stone, your taste buds will dance with happiness	<b>125</b>
<b>Santome, 2012 Tai Bianco</b> , light yellow with classic fruity <b>Tocai</b> nose, rich, powerful smooth but spicy with balanced acidity	<b>125</b>
<b>Roccafiorre, 2019 Fiordaliso Grechetto</b> , fresh with a good grip, full-bodied with tones of tropical fruits, chamomile, straw and yellow apples.	<b>130</b>

### Red

<b>Estiba, 2018 Malbec</b> , using traditional methods this wine is full bodied with intense aromas of red & black fruit & round sweet tannins	<b>54</b>
<b>Kerasos, 2017 Nero d'Avola</b> , berries, currants & raspberry, also light, pleasant balsamic note, quite velvety, very fine tannins	<b>57</b>
<b>Peter Zemmer, 2018 Schiava</b> , fresh & fruity, characteristic of the varietal, lively, dry, mild, harmonious, with tones of bitter almonds	<b>60</b>
<b>San Pio, 2017 Valpolicella Ripasso</b> , concentrated dried fruit, coffee, toast, the tannins are dry, but not overpowering, warm and fruity	<b>61</b>
<b>La Tunella, 2019 Pinot Nero</b> , notes of raspberry, wild berries & a whiff of fresh dill, fruity palate, bright acidity & a silky mouth feel	<b>63</b>
<b>Ca Nova, 2016 Corvina Veronese</b> , a rich wine, fresh and fruity nose. Smooth and balanced, with a savory character and good structure	<b>65</b>
<b>La Quercia, 2015 Montepulciano D'Abruzzo</b> , ripe, deep focused flavors of cherry, blackberry and flinty minerals	<b>68</b>
<b>Tombacco, 2015 Biferno Rosso</b> , smooth and velvety, at the end it is full, round, good acidity with hints of cherry, plum and vanilla	<b>70</b>
<b>Toscana, 2015 Cabernet Sauvignon</b> , aromas of berries, cherry & blackcurrant, notes of dried herbs & liquorice, firm tannins & long finish	<b>72</b>
<b>Aires, 2017 Montepulciano D'Abruzzo DOC</b> , ruby red, delicate aromas of plum and cherry, full-bodied & tannin-rich	<b>75</b>
<b>Ellena, 2018 Langhe Nebbiolo</b> , mint, flowers, tobacco and red cherries emerge, while keeping the firm classic structure of a Nebbiolo	<b>75</b>
<b>il Melograno, 2015 Nero di Troia DOC</b> , ruby red with garnet reflections, ripe red fruit, leather, tobacco & black pepper, 8 months in oak	<b>76</b>
<b>James Mitchell, 2016 Lodi Cab Sauv</b> deep red and fruit forward, blackberry & cherry, smoky mocha and vanilla from oak aging	<b>77</b>
<b>Lucchero Janare 2014 Aglianico</b> intense colour and violet hues, notes of cherry and vanilla bean, silky tannins	<b>80</b>
<b>Marina Cvetic, 2017 Montepulciano</b> , ruby red with garnet glints, ripe red berries, blackberries, dry flowers, vanilla, dark chocolate	<b>89</b>
<b>Terre Natuzzi 2015 Chianti Riserva DOCG</b> , expressive and beautifully layered, round tannins with ripe black cherry, leather, licorice & herbs	<b>125</b>
<b>Tin Barn 2016 Pickberry Vineyard Cab Sauv - Sonoma</b> 18 months in oak dried cherry, tobacco, cocoa w/ herbs & fruit nose soft tannins	<b>149</b>
<b>Salvalai, 2015 Amarone DOC</b> , reminiscent of plums, figs, almonds, black pepper, ripe fruit on the palate, finishes big & dry	<b>156</b>
<b>G. Fenocchio, 2016 Barolo</b> , light garnet colour, black cherry, licorice, roses on the nose, medium body, balanced, long finish	<b>169</b>
<b>Oscar Tobia, 2015 Rioja Riserva</b> , vanilla, mocha, plum & blackcurrant intertwine in a velvety mouth with tight tannins	<b>180</b>
<b>Logonovo, 2014 Malbec</b> , huge blackberry and cassis aromas, flush but still fresh, blends power with structure and balance	<b>189</b>
<b>Le Ragose, 2008 Amarone</b> , dense, ripe and lush berries with a hint of dark chocolate. power & elegance, harmonic & enticing	<b>190</b>
<b>Jacopo Biondi Santi "Sassoalloro", 2015 SuperTuscan</b> , brilliant ruby with violet tones, fresh, fruity and intense, elegant palate	<b>199</b>
<b>Tajinaste, 2018, CAN Listan Negro - Vijariego</b> , hints of vanilla, cocoa & blueberries. Structured w/ sweet tannins and a persistent finish.	<b>220</b>
<b>Corte Dei Venti, 2013, Brunello di Montalcino</b> , typical aromas of ripe red fruits, hints of vanilla & chocolate, tannins are robust and soft	<b>290</b>

*prices exclude tax*

**Impress your friends and colleagues with a party at F'Amelia!**



Please note: Face masks must be worn to enter the building & whenever you are not seated at your table  
If you don't have one, we do for \$1 and can add it your bill – Thank you

### ***Salumi our chef's specialty***

Chef's choice of 3 salumi/terrine and 2 cheeses with focaccia & pickled vegetables	28
Add Warm Olives	8

### ***Antipasti fresh daily***

Arugula Salad with balsamic vinaigrette & Parmigiano shavings	11
Add Cherry Tomatoes	4

House Made Mini Focaccia	9
Chef's choice Zuppa del Giorno	10
Roasted Beet Salad, red & yellow beets on arugula with walnut vinaigrette, topped with herb encrusted chevre	15

<b>Kids!</b> The bambino choose homemade tomato or cheesy pasta	9
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### ***Primi Piatti handmade fresh daily***

Cavatelli Rosso, house made cavatelli with tomato sugo, basil and shaved parmesan	18
Tagliatelle Bolognese, slow cooked veal/ beef bolognese with spinach, shaved parmesan & torn basil	25
Cavatelli Romesco with kale pesto, spinach & mushrooms. Topped with vegan ricotta	25
Risotto Verde, with asiago, asparagus, spinach, capers, lemon & fresh peas	25
Risotto Tagliere made with tagliere (end cuts), roasted red pepper, basil pesto & rapini	26
Carbonara Tagliatelle with bacon, peas, parsley, egg, & Grana Padano	26
Oven Baked Lasagna, hearty beef bolognese with San Marzano tomatoes and a rich béchamel	27
Braised Rabbit Pappardelle with thyme & rosemary, oyster mushrooms, black kale & garlic confit	28
<b>Gluten free pasta available – switch any of our pasta noodles</b>	<b>4</b>

**Our Cavatelli is VEGAN!**

### ***Dolci***

Tiramisu	12
Flourless Chocolate Torte with seasonal fruit compote	12
Lemon & Ricotta Cake topped with honeyed blue berries	12



## ***Pizze***

### **Margherita 14**

Crushed San Marzano tomatoes, fior di latte, basil, Grana Padano D.O.P, extra virgin olive oil  
(Add Scamorza \$3)

### **Diavola 17**

Crushed San Marzano tomatoes, fior di latte, spicy soppressata, Grana Padano, fresh red hot chilis, basil and evoo  
(Add Olives \$3)

### **Vegan Lover 17**

Kale pesto, vegan ricotta, zucchini, artichoke, sundried tomatoes and roasted red pepper

### **Quattro Stagioni 19**

Crushed San Marzano tomatoes, fior di latte, artichokes, mushrooms, house-smoked ham, black olives, Grana Padano and evoo

### **Bianca 20**

Béchamel, thinly sliced potatoes, basil, roasted garlic & Grana padano shards  
(Add Sausage \$4)

### **Sausage 20**

Crushed San Marzano tomatoes, fior di latte, house fennel sausage, rapini & chillis

### **Funghi 20**

Scamorza, fior di latte, Grana Padano, sautéed mushrooms, fresh thyme and rosemary oil