

# HAPPY HOUR

EVERYDAY 2 TO 5PM

## KITCHEN

\$6

- Traditional Poutine

\$8

- Margherita or Quattro Formaggi or Vesuvio Pizzetta (7")
- Prosciutto Wrapped Mozza Balls (3)
- Beef, Pork & Ricotta Meatballs (3)
- New Style Hand-Battered Fresh Fried Shrimp
- Southern-Style Chicken Tenders (4)

\$12

- Linguine Pomodoro with Garlic Toast  
+ meatballs \$4 + chicken breast \$5
- Fettuccine Alfredo with Garlic Toast  
+ meatballs \$4 + chicken breast \$5
- ½ Famoso Salad with Garlic Flatbread

## DESSERT

\$8

- Cheesecake or Tiramisu

## BAR

\$5

- House Wine 5oz
- Benchmark Beers (lager or pale ale) 16oz

# DRINKS + DESSERT MENU

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## BEER

**ON TAP** *In collaboration with Parallel 49, we've put quality and passion on tap with our Benchmark Craft Lager and Pale Ale.*

**BENCHMARK CRAFT LAGER** 16 oz sleeve 7  
Vancouver, BC – Clean and 56 oz pitcher 20  
crisp German style lager.  
Brewed with malted barley and hops from  
Sartori Cedar Ranch in Chilliwack, BC. 5%

**BENCHMARK PALE ALE** 16 oz sleeve 7  
Vancouver, BC – Refreshing 56 oz pitcher 20  
citrus and stone fruit aromas  
from Pacific Northwest hops balanced  
with bready, caramel malt notes. 5%

### ROTATING TAPS

*Ask your server for details.*

### BOTTLES

#### CRAFT + DOMESTIC

Bud Light 341ml 4% 6.5  
Glutenberg Gluten Free Blonde 473ml 5% 8

*Ask your server for other selections.*

#### CIDER

Rock Creek Dry Cider 355ml 5.5% 7

#### IMPORT

Peroni 330ml 5.1% 7  
Birra Moretti 330ml 4.6% 7  
Stella Artois 330ml 5% 7  
Corona 330ml 4.6% 7  
Becks Non-Alcoholic 0% 5

*Ask your server for other selections.*

VINO

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## RED WINE

**OPEN MERLOT** 5 oz 8  
*BC, VQA Okanagan Valley* Dry medium 9 oz 13.5  
clear ruby red with ripe fruit flavours 750ml btl 33  
of cherry, blackberry, plum and vanilla.

**MIRASSOU PINOT NOIR** 5 oz 10  
*California, USA* Light to medium with 9 oz 16  
soft cherry and cranberry flavours 750ml btl 40  
and aromas of fresh raspberry,  
strawberry jam and a touch of vanilla.

**RUFFINO CHIANTI** 5 oz 10.5  
*Tuscany, Italy* Ruby red, medium 9 oz 17  
bodied with delicate violet aromas 750ml btl 41  
and deep plum, cherry and lightly  
spicy flavours.

**MASI CAMPOFIORIN RIPASSO 2015** 750ml btl 49  
*Italy* Deep ruby red, full bodied with  
aromas of ripe red cherries and spice.

## WHITE WINE

**OPEN SAUVIGNON BLANC** 5 oz 8  
*BC, VQA Okanagan Valley* 9 oz 13.5  
Light and refreshing with tastes of 750ml btl 33  
pear, kiwi and passion fruit.

**SUMAC RIDGE UNOAKED CHARDONNAY** 5 oz 9  
*BC, VQA Okanagan Valley* 9 oz 14.5  
A light bodied wine with aromas 750ml btl 35  
of crisp green apples and zesty lemons.

**RUFFINO LUMINA PINOT GRIGIO** 5 oz 10.5  
*Friuli, Italy* Fragrant and elegant 9 oz 17  
with a fresh and complex bouquet 750ml btl 41  
and hints of pear.

**KIM CRAWFORD SAUVIGNON BLANC** 750ml btl 54  
*Marlborough, New Zealand* Fresh and  
juicy with aromas of tropical fruits and  
intense citrus with underlying herbal notes.

## ROSÉ

**JACKSON-TRIGGS OKANAGAN  
ESTATE ROSÉ** 5 oz 8.5  
*BC, VQA Okanagan Valley* 9 oz 14  
750ml btl 34  
Light bodied and off-dry with a  
tantalizing array of berry flavours,  
citrus with light floral notes.

## SPARKLING

**RUFFINO PROSECCO DOC** 5 oz 11  
*Veneto, Italy* 750ml btl 43  
Fragrant, bursting with fruit  
notes and aromas of apples,  
pears, and citrus.



MOSCOW MULE

## COCKTAILS

### MARGARITA

1.5 oz 9.5

Tequila, Triple Sec, citrus, salted rim.  
Served on the rocks.

### RED SANGRIA

5 oz 10

Red wine cocktail with orange juice, blackcurrant liqueur and orange Italian soda. 15 oz pitcher 29

### WHITE SANGRIA

5 oz 10

White wine cocktail with orange liqueur, apple juice and lemon Italian soda. 15 oz pitcher 29

### MOSCOW MULE 5% ABV

355 ml 9

Zesty lime, ginger & vodka.

### APEROL SPRITZ 7% ABV

355 ml 9

Blend of Italian Pinot Grigio Frizzante, Sicilian orange bitters & splash of tonic water.

### OLD FASHIONED 35% ABV

2 oz 11

Rye whiskey with notes of orange rind, cinnamon, nutmeg & rye spice.

### CAESAR CLASSICO

1 oz 8

Classic Vodka Caesar.

2 oz 11

Served with a spicy bean, lime and rimmed with spices and celery salt.

### MIMOSA

3.5 oz 8

Prosecco + orange juice.

## BOOZY COFFEES

### PEPPERMINT

1 oz (28 ml) 8.5

### NUTELLA MOCHA

Steamed milk, Nutella, peppermint schnapps, whipped cream, chocolate drizzle.

### SPIKED GELATO

1 oz (28 ml) 8.5

Choice of liqueur on gelato or sorbetto.

### SPIKED AFFOGATO

1 oz (28 ml) 9

Choice of liqueur poured over espresso and gelato.

### BAILEY'S + COFFEE

1 oz (28 ml) 8.5

Coffee, Bailey's Irish Cream liqueur, whipped cream.

# DESSERTS

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## GELATO + SORBETTO + AFFOGATO

*Our artisan gelato is handcrafted in small batches using only natural ingredients and flavours.*

### GELATO

Madagascar Vanilla, Nutella, Green Mint Stracciatella.

Ask your server for other flavours.

*single – 5*

*double – 7.5*

### SORBETTO

**DAIRY + FAT-FREE**

Ask your server for flavours.

*single – 5*

*double – 7.5*

### AFFOGATO

A double shot of espresso on top of a scoop of gelato. Try it with our Vanilla or Green Mint Stracciatella gelato!

*8*

## DESSERTS

### CHEESECAKE

*11*

Rich and creamy NY cheesecake topped with strawberry or mixed berry topping, fresh whipped cream and a wafer. Perfect for sharing...or not!

### NUTELLA PIZZA

*lg 11*

Our hand stretched 00' dough, filled with creamy Nutella, folded calzone-style, oven-baked to perfection and dusted with cinnamon sugar. Served with fresh whipped cream.

*+ Make it "Supremo Style" and add strawberry topping 2  
+ add banana 2*

*sm 9*

### DEEP DISH APPLE EXTRAVAGANZA

*6.5*

Our special apple dessert with a crunchy topping. Served with ice cream, caramel and cinnamon.

### CARMELA'S TIRAMISU

*10*

*Made in house from a traditional family recipe.*

A layered Italian dessert with delicate ladyfingers dipped in espresso liqueur, mascarpone cheese, whipped cream and dusted with cocoa powder.

### STICKY TOFFEE PUDDING

*6*

2 layers of spiced date sponge cake, drenched with rich, buttery toffee sauce, separated by a layer of whipped cream.

*+ Make it a la mode 1*

### DOLCE + BANANA

*lg 12*

Oven-roasted bananas coated in caramelized brown sugar, crushed pecans, caramel sauce, vanilla bean gelato.

*sm 9*

## SOFT DRINKS

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<b>FOUNTAIN POP</b>	3.7	<b>JUICE</b>	4
<b>GELATO FLOAT</b> <i>Scoop of gelato in your choice of pop.</i>	6	<b>SAN PELLEGRINO 750ml</b>	5.5
<b>KID'S POP OR MILK</b>	2	<b>ITALIAN SODAS</b> <i>Featuring San Pellegrino Blood Orange, Orange, and Lemon.</i>	3.5

## COFFEE + TEA *(non-alcoholic)*

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<b>ORGANIC TEAS</b>	3.8	<b>NUTELLA MOCHA</b>	5.5
<b>AMERICANO</b>	4	<b>CHAI LATTE</b>	5.5
<b>CAPPUCCINO</b>	4.5	<b>ESPRESSO   MACCHIATO   CON PANNA</b> <i>double shot 3.5</i>	
<b>CAFFÈ LATTE</b>	5.5	<b>ICED LATTE</b> <i>Regular   Vanilla   Caramel</i>	5.5
<b>VANILLA LATTE</b>	5.5	<i>+ Add a scoop of gelato 2</i>	
<b>CARAMEL MACCHIATO</b>	5.5	<i>Skim and soy milk available.</i>	