



Summer 2026

Cave LOCAL

APERITIVO

rooted in the elegance of Italian tradition + shaped by the richness of fresh local ingredients

ARIA DI LIMONE 16

melon infused local gin | lemon curd | fresh lemonade | prosecco 1.5oz

STILETTO SOUR 16

Cynar | mezcal | apricot compote | fresh lime | egg white | local honey 1.5oz

BLU AMARITA 18

Patron Blanco | Disaronno | blueberry compote | fresh lemon | local honey 2oz

ROSSINI SBAGLIATO 18

blood orange infused Italian gin | orange + lemon infused Campari | fresh strawberry lemonade | basil | prosecco 2.5oz

SANGRIA INFERNO 18

fresh tangerine lemonade | spicy peach compote | local Vodka | Niagara pinot grigio 2.5oz



NEGRONI AL VOLO 18

olive oil washed local gin | orange + lemon infused Campari | Amaro Averna 3oz

SUMMER SPRITZ 16

choice of Aperol, Campari, Cynar, St. Germain | sparkling local wine | club soda 2oz

ESPRESSO MARTINI 18

Courvoisier | Patron XO | Dillons local vodka | fresh espresso | vanilla 2oz



RADIUS ROULETTE 18

surprise cocktail just for you, or simply ask for your favourite 2oz

Ø FUNCTIONAL

SLØWBURN 16

blood orange | grapefruit | lime | jalapeno | local honey | 1942 tonic Ø

DRØMME 16

pomegranate | hibiscus | black pepper | lemon | local honey | 1942 tonic Ø

Ø COCKTAILS

CIPRIANI BELLINI 14

Venetian white peach cordial | dealcoholized sparkling wine Ø

AMARETTO SOUR 14

Lyre's Amaretti | lemon | lime | egg white | local honey Ø

BARBET 6

rotating flavours Ø



LIMONATA

FRESCA 10

lemon
strawberry
tangerine Ø

THE BEST OF GLOBAL + LOCAL



RADIUS

la dolce vita

ITALIAN
INSPIRED
FEATURES
WITH OUR
FAVOURITE
PARTNERS



SHAREABLES

GOAT CHEESE SPRING ROLLS 19

red wine + onion jam v

STACKED SUSHI 19

salmon | crispy rice | unagi sauce | spicy mayo | tobiko | make vegan with watermelon sashimi

RADIUS CALAMARI 24

shishito peppers | spicy bomba mayo | lemon

CHILLED CRAB DIP + CHIPS 26

sour cream | caramelized onions | artichokes | herbs | Ruffles potato chips GF

CORN RIBS 12

crispy local corn | chipotle mango seasoning | cotija | burnt lime aioli GF

OYSTERS ON THE HALF SHELL (6) 26

house mignonette | lemon | grated horseradish | house hot sauce GF

TRUFFLE FRIES 15

white truffle oil | Grana Padano | herbed garlic aioli GF V

CHARRED CORN + CHICKPEA SALAD 20

snap peas | dates | feta | mint | Aleppo lime vinaigrette | pumpkin seeds V GF

SUNKISSED CAESAR 21

sun dried tomatoes | lemon | crispy pork belly | romaine | kale | Grana Padano | Dear Grain sourdough croutons



Per Tutti

ZUCCHINE FRITTI 16

whipped ricotta | hot wildflower honey | Aleppo | mint v

CARPACCIO 29

AAA beef tenderloin | ponzu | fermented chilli aioli | pickled enoki | sunchoke chips | shiso GF

SEASONAL BURRATA 32

Dear Grain Sourdough or cauliflower pita GF



ARANCINI AMORE 17

nduja risotto | solegiatti | Grana Padano | herbed garlic aioli

INSALATA VERDE 16

Sensei Farms greens | asparagus | granola | Udderway Montebello | creamy yuzu + herbs vinaigrette v

MAINS

HOMETOWN SMASH BURGER 25

cheddar | pickle | white onion | iceberg | secret sauce | Dear Grain Sesame bun | shoestrings
official partners of Forge FC + Hamilton Ticats

MISO HONEY GLAZED SALMON 39

seasoned cremini mushroom | chili flakes | sesame and soy cucumber | crispy sushi rice

AHI TUNA POKE 26

choice of Ahi Tuna or Watermelon Sashimi VG
avocado | edamame | cucumber | pickled cabbage | sesame & tamari dressing | togarashi mayo GF

SIGNATURE FILET MIGNON 🍁

6OZ 49

most tender cut of steak accompanied with radius® Gruyère mashed potato | local seasonal vegetables | red wine demi-glace GF

45 DAY DRY-AGED RIBEYE 🍁

14OZ SHAREABLE 125

well-marbled flavourful experience accompanied with radius® Gruyère mashed potato | local seasonal vegetables | red wine demi-glace GF | serves 2



Pastas

LASAGNA DELLA CASA 34

12 pressed layers | pork and beef bolognese | fondue | fresh marinara | Grana Padano

LINGUINE ALL'AMATRICIANA 28

Arties pasta | guanciale | Calabrian chili oil | Pecorino

SEAFOOD RIGATONI 38

shrimp and mussels | bay scallops | solegiatti | Chardonnay | Calabrian chili oil | sourdough pangrattato

CACIO E PEPE GNOCCHI 32

Grana Padano | St. Brigid's butter | truffle | black garlic oil v

Gluten Free Pasta available



MANGIA BENE

COTOLETTA A LA MILANESE 35

8oz center cut pork chop | nduja butter sauce | arugula and fennel | Grana Padano

TUSCAN CHICKEN + ORZO 36

lemon and herb orzo | sundried tomato cream sauce | swiss chard | pistachio pesto

Ciao

LOCAL PARTNERS



Agro Produce | Artie's Pasta | Backed By Bees | Dear Grain | Everyday Micros | Faema | Juice Concepts | Niagara food Specialties | Osprey Bluff's Honey | Real Roots Kitchen | Sensei Farms | St. Brigid's Creamery | The Shuck Truck | The Butcher Shoppe | The Cake Kitchen Co | Synder's Corn | The Soulful Co | Udderway Cheese | 100km Foods Inc.