



COCKTAILS

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



NEGRONI AL VOLO 18
olive oil washed local gin | orange + lemon
infused Campari | Amaro Averna 3oz

SANGRIA INFERNO 18
fresh tangerine lemonade | spicy
peach compote | Dillons local vodka |
Niagara pinot grigio 2.5oz

SUMMER SPRITZ 16
choice of Aperol, Campari,
Cynar, St. Germain | sparkling
local wine | club soda 2oz



ESPRESSO MARTINI 18
Patron XO | Dillons local vodka |
Courvoisier | 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 PROOF

WHITE PEACH BELLINI 14
Harry's original white peach
cordial | Odd Bird Blanc de Blanc Ø

AMARETTI SOUR 14
Lyre's Amaretti | lemon | lime |
egg white | local honey Ø

BARBET 6
rotating flavours Ø

LIMONATA FRESCA 10
lemon or strawberry or
tangerine Ø

NOA SPRITZ 14
NOA Italian aperitif | Odd
Bird Blanc de Blanc | soda Ø

NOA NEGRONI 14
NOA Italian bitter, NOA
sweet vermouth, Oracle
London Dry Alt Gin Ø



Summer 2026

Cave 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 27

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

ADD: SEASONED TOFU 8 | CHICKEN BREAST 9 | SALMON 16 | PETITE TENDER 22



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**

ARANCINI AMORE 17

nduja risotto | solegiatti | Grana Padano | herbed garlic aioli

SEASONAL BURRATA 32

Dear Grain Sourdough or cauliflower pita **GF**



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.



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 and tamari dressing | togarashi mayo **GF**

MEDITERRANEAN RED SNAPPER 38

fennel soubise | quinoa | caper and preserved lemon vinaigrette | arugula

SIGNATURE FILET MIGNON **★**

6OZ 49

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

STEAK AU POIVRE 58 **★**

10oz striploin | Alex's peppercorn sauce | bistro fries

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**



Mangia Bene

COTOLETTA A LA MILANESE 35

panko crusted pork chop | nduja butter sauce | arugula and fennel | Grana Padano

LASAGNA DELLA CASA 34

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

CACIO E PEPE GNOCCHI 32

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

TUSCAN CHICKEN + ORZO 36

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

SEAFOOD RIGATONI 38

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

Gluten Free Pasta available



Ciao