

Starters

Mediterranean Olive Blend <i>Served with house-made crostini</i>	8
Artisan Baguette with Organic Butter	7
Festival Salad <i>Mixed greens, tomatoes, avocado, cucumbers, pickled red onions, blueberries & toasted almonds</i> <i>Served with an herb vinaigrette</i>	17
Smoked Salmon & Greens <i>French green beans, asparagus, baby spinach & lime, served with a mustard yogurt dressing</i>	25
H.S.B. Charcuterie Board <i>Chef's selection of artisanal cured meats, locally sourced.</i> <i>Served with house-made crostini & a selection of house-preserved veg in extra virgin olive oil</i>	29

Thin Crust Pizzas

Pizza Margherita <i>Tomato sauce, fior di latte & fresh basil</i>	24
Pizza ai Funghi <i>Tomato sauce, fior di latte, cremini mushrooms, pecorino cheese & arugula</i>	24
Pizza Gustosa <i>Tomato sauce, fior di latte, pancetta, caramelized onions & sweet bell peppers</i>	24

Entrées

The Fra Baguette <i>Speck (smoked prosciutto), whipped ricotta, pistachios & zucchini chips.</i> <i>Served with a mixed green salad</i>	25
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Fusilli Pasta <i>Eggplant, cherry tomatoes, burrata & basil pesto</i>	29
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Finishing Touches

Artisanal Cheese Board <i>Chef's selection of locally sourced cheeses - may include pasteurized sheep, goat & cow cheeses.</i> <i>Served with an assortment of crackers, dried fruits, nuts & local honey</i>	29
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Seasonal Fresh Fruit & Berries	14
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New York Style Cheesecake from The Cheesecake Factory <i>Served with a mango coulis & raspberry sauce</i>	14
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Caffè & Beverages

Brewed Coffee & Selection of Teas	4
Espresso ❖ Americano	5
Espresso Macchiato	5
Cappuccino ❖ Caffè Latte	5
H.S.B. Espresso 'Shakerato'	4
Dolomia Still or Sparkling Mineral Water 330/750	5/9
Sodas & Juices	4

Wine List

<i>White</i>	5oz	8oz	Btl
Trius, VQA <i>Chardonnay, Niagara</i>	11	14	45
Josh <i>Chardonnay, California</i>	16	19	55
Gretzky No.99, VQA <i>Pinot Grigio, Niagara</i>	12	15	45
Masi <i>Pinot Grigio, Venezia</i>	12	15	45
Robert Mondavi <i>Sauvignon Blanc, California</i>	19	22	62
Gretzky No.99, VQA <i>Riesling, Niagara</i>	10	13	50
 <i>Red</i>			
Trius <i>Cabernet Sauvignon, Niagara</i>	11	14	45
Josh <i>Merlot, California</i>	16	19	65
Robert Mondavi <i>Cabernet Sauvignon, California</i>	16	19	62
McMannis, California <i>Cabernet Sauvignon, California</i>	16	19	62
Wolf Blass <i>Shiraz, Australia</i>	16	19	62
Pelee Island <i>Pinot Noir, Point Pelee</i>	16	19	65
Josh <i>Zinfandel, California</i>	16	19	65
Pascal Tosa	16	19	65

Malbec, Argentina

Rosé

La Vieille Ferme <i>Grenach, France</i>	10	13	45
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Sparkling & Champagne

FIOL <i>Prosecco, Italy</i>			52
Trius Brut Rose, Niagara <i>Rosé</i>			69
Trius Brut, Niagara			69
Moët & Chandon <i>Brut Champagne</i>			199
Veuve Clicquot <i>Brut Champagne</i>			199

Premium Wines

St. Francis 2016, Sonoma <i>Cabernet Sauvignon</i>			87
Il Grigio 2015, Tuscany <i>Chianti Classico Riserva DOCG</i>			95
Batasiolo, Piedmont <i>Barolo DOCG</i>			120
Cakebread Cellars, Napa Valley <i>Cabernet Sauvignon</i>			260
Stags Leap, Napa Valley <i>Cabernet Sauvignon</i>			175