

At Tomasso’s Italian Grille, we are proud to offer an extensive and value-oriented wine selection, featuring sustainable, organic and exclusive wines from the Old and New World, including Canada’s newest wine region – our neighbours in Prince Edward County. We feel that good wine is the perfect complement to good food and want to offer our valued customers the opportunity to enjoy both at reasonable prices.

With a focus on Italian wines, our goal is to offer an opportunity to explore the many styles and great values. We encourage you to explore unexpected gems and try something new.

In addition, customers are able to re-cork their unfinished bottle of wine and take the rest home.

Salute!

BIANCO DELLA CASA

	177ml	500ml	750ml
✔ CHARDONNAY – TOMASSO’S ‘BIG T’ – ROSEHALL RUN, PEC, ON	11	33	44
DUNES WHITE – SANDBANKS, PEC, ON	10	29	39
PINOT GRIGIO – IL CAVALIERE DI BERTIOLO, FRIULI, IT	11	33	44
SAUVIGNON BLANC – OYSTER BAY, MARLBOROUGH, NZ	12	36	48

ROSSO DELLA CASA

	177ml	500ml	750ml
✔ MERLOT CABERNET – TOMASSO’S ‘BIG T’ – ROSEHALL RUN, PEC, ON	11	33	44
BACO NOIR – SANDBANKS, PEC, ON	10	29	39
PINOT NOIR – OYSTER BAY, MARLBOROUGH, NZ	12	36	48
SHIRAZ – EARTHWORKS, BAROSSA VALLEY, AU	12	36	48
✔ VALPOLICELLA – SPERI, VENETO, IT	12	36	48

ROSA E SPUMANTE DELLA CASA

	177ml	500ml	750ml
✔ ROSE’ – CAVE SPRING CELLARS, NIAGARA, ON	10	29	39
✔ SPARKLING ROSE’ – ‘PIXIE’ ROSEHALL RUN, PEC, ON	11		44
PROSECCO – CABERT, FRIULI, IT	12		48

VINO BIANCO E ROSA

750 ml

- RIESLING – ‘B-SIDE’ CHARLES BAKER, NIAGARA, ON

Aromatic with apple, lemon, herbal and petrol notes. Medium bodied, off dry and nicely balanced. 59
- ✔ SAUVIGNON BLANC – SCARBOLO, FRIULI, IT

Fresh with slight creamy texture. Tropical fruit with sweet citrus, gooseberry and sage. 59
- ✔ CHENIN BLANC – PEARCE PREDHOMME, STELLENBOSCH, SOUTH AFRICA

From old vines, this dry white has aromas of peach, lemon and apple. 59
- CHARDONNAY - JUSTIN GIRARDIN, BOURGOGNE, FR

Red fruit aromas with a fruity, fresh and light textured palate. Also great with light cheese and white meats. 79
- ✔ PINOT GRIGIO – ELENA WALCH, ALTO ADIGE, IT

Elena Walch is known as the Queen of Pinot Grigio in Italy and this is the wine that made her famous. Creamy and well balanced, this bright white offers a complex variety of fruits, especially ripe pears and lime blossom, as well as spicy sage note inform the bouquet. 79
- ✔ ROSE’ - CHÂTEAU PESQUIÉ, CÔTES DE VENTOUX, FR

This fresh-fruited rosé is marked by striking notes of red cherry, raspberry and nectarine and a salty, mineral-like character. 49

VINO ROSSO

750 ml

- ✔ BORDEAUX - CHATEAU MAURINIERES, FR

Dry and full bodied with ripe red fruit and berry notes. Merlot-Cabernet-Sauvignon blend. 59
- ✔ CHIANTI CLASSICO RISERVA – UGGIANO, TUSCANY, IT

This is the epitome of modern Chianti with its dark colour, pure fruit, balance, power and velvety tannins. 59
- ✔ RIPASSO – CA DEL MONTE, VENETO, IT

Silky and rich with a great depth of flavour. Pair with roast chicken, pizza and pasta. 59
- ✔ BARBARESCO - AGRICOLA MOLINO ‘TEOREMA’, PIEMONTE, IT

Full bodied, modern and a fruitier style of Nebbiolo. Dark chocolate with rich black cherry and vanilla notes. 99
- BRUNELLO DI MONTALCINO – IL POGGIONE, TUSCANY, IT

Concentrated red fruit notes with dried herbs and leather. One of the original 3 Brunello producers, a benchmark Brunello. 129
- ✔ AMARONE – CA DEL MONTE, VENETO, IT

Full bodied, smooth tannins and rich finish. Pairs best with steak and veal. 119
- SHIRAZ – ‘THE BOXER’ MOLLYDOOKER, MCLAREN VALE/LANGHORNE CREEK, AU

Bold Shiraz has hints of spiced plums, blackberry jam and cherry all at the fore and finishes with coffee cream, licorice and vanilla. 79



Feast ON | Certified Taste of Ontario.
We’re a business committed to showcasing Ontario food & drink.

ANTIPASTI

BAKED CHICKEN WINGS | Twelve spicy chicken wings and creamy garlic dip 17

BAKED GARLIC SHRIMP | Shrimp, garlic spread, mozzarella and garlic toast 18

BRUSCHETTA & FETA | Tomatoes, feta, oregano and garlic mixed in-house with EVOO 17

CALAMARI FRITTI | Battered squid and tzatziki 18

CHEESY DOUGHBALLS | Our house-made dough, mozzarella, garlic spread, EVOO with herbs and marinara sauce 16

ESCARGOT | Snails, garlic spread, mozzarella and garlic toast 16

LOBSTER MUSHROOM CAPS | Mushrooms, lobster, garlic-cream sauce, cheddar and mozzarella 18

MEATBALLS MARINARA | Tomasso’s house-made meatballs topped with our house-made marinara sauce 16

SPINACH DIP | Cheddar, cream, mozzarella and parmesan mixed in-house with spinach, red onions, peppers, fresh herbs, spices and crispy flatbread 17

DRINK FEATURES

TAP TUESDAYS | \$1 OFF

Pints of draught beer

WINE WEDNESDAYS | \$5 OFF

All bottles of wine (750ml)

Re-cork your unfinished bottle of wine & take the rest home

THIRSTY THURSDAYS | \$1 OFF

Bar Rail liquor

FROZEN FRIDAYS | \$1 OFF

All frozen drinks (30ml)

CAESAR SATURDAY | \$1 OFF

Tomasso’s Bloody Caesar (30ml)

CLASSICO

APERITIVI | Campari, Dubonnet, Vermouth 9 (60ml min.)

LIQUOR | Gin, Rum, Rye, Scotch, Vodka | House 8 (30ml min.) | Premium 10 (30ml min.)

COCKTAILS

APEROL SPRITZ | Prosecco, Aperol and soda water 14 (148ml)

BELLINI | Peach puree mix, Prosecco, White Rum, served frozen 11 (60ml)

BLOODY CAESAR | Vodka, Clamato, Extreme Bean, green olive and pepperoni 10 (30ml)

CAPRI MULE | Vodka, Limoncello, Ginger Beer and lime juice 11 (60ml)

NEGRONI | Gin, Campari and Vermouth 14 (90ml)

SANGRIA | Dunes White, Brandy, Triple Sec, cranberry juice, rhubarb bitters and fruit 10 (177ml)

THE SICILIAN | Gin, San Pellegrino Sparkling Blood Orange, lemon juice and grenadine 10 (30ml)

TOMASSO’S LEMONADE | Strawberry daiquiri mix and Limoncello, served frozen 11 (30ml)

Substitute Premium Ontario Craft Gin or Vodka 3 extra

MARTINIS

BLISS | Vodka, Blue Curacao, Peach Liqueur and cranberry juice 14 (60ml)

CLASSIC | Gin, Vermouth and olives 14 (60ml)

COSMO | Vodka, Triple Sec, cranberry and lime juice 14 (60ml)

LIMONDROP | Vodka, Limoncello, lemonade and lime juice 14 (60ml)

Substitute Premium Ontario Craft Gin or Vodka 3 extra

BIRRA E CEDRO

BOTTLES & CANS

Bud, ON | Bud Light, ON | Canadian, ON | Coors Light, ON | 7.5 (341ml)

Birra Moretti, IT | Corona, MX | 8.5 (330ml)

Heineken 0.0, NL | 5.5 (330ml)

‘No Boats on Sunday’ Cider, Niagara, ON | 9.5 (473ml)

PREMIUM DRAUGHT

Birra Tomasso House Lager, Whitby, ON

Prince Eddy’s Cream Ale, PEC, ON

Sleeman Clear 2.0, Guelph, ON

Sleeman Honey Brown Lager, Guelph, ON

Sleeman Original Draught, Guelph, ON

Town Brewery ‘Square Wheels’ IPA, Whitby, ON

Pint 10.5 (591ml)

SINGLE MALT SCOTCH & COGNAC

SCOTCH (30ml min.)

GLENLIVET (12 years) | 12

HIGHLAND PARK (12 years) | 14

LAGAVULIN (16 years) | 18

COGNAC (30ml min.)

COURVOISIER VS | 11

CAFFÈ SPECIALE

CAFFÈ ITALIANO | Sambucca, Baileys, Lavazza coffee and whipped cream 11 (30ml)

CAFFÈ MONTE CRISTO | Grand Marnier, Kahlua, Lavazza coffee and whipped cream 11 (30ml)

CAFFÈ ROMA | Frangelico, Grappa, Lavazza coffee and whipped cream 11 (30ml)

CAFFÈ TOMASSO | Amaretto, Kahlua, Lavazza coffee and whipped cream 11 (30ml)

NON-ALCOHOLIC BEVERAGES

Lavazza Cappuccino 5.25 | Lavazza Espresso 4.25 | Lavazza Coffee 4

Hot Chocolate 4.5 | Milk 4.5 | Soft Drinks or Juices 4.5 (1 free refill)

San Benedetto Natural Spring or Sparkling Mineral Water (750ml glass bottled) 7.5

Tazo Tea – Awake (English Breakfast), Earl Grey, Refresh (Herbal) or Zen (Green) 4.5

DOLCE

APPLE CRISP | Apples, cinnamon, brown sugar, crumbled oatmeal, caramel sauce and Vanilla ice cream 11

CHOCOLATE CHUNK | Dark chocolate mousse, cheesecake chunks, slivered almonds and chocolate chips 11

CHOCOLATE RASPBERRY TARTUFO | Italian raspberry gelato centred in chocolate ice cream and chocolate sauce (GLUTEN FREE) 11

NEW YORK MIXED BERRY CHEESECAKE | Cheesecake, house-made mixed berry coulis and chocolate sauce 11

PEANUT BUTTER BROWNIE CHEESECAKE | Flourless brownie, chocolate, peanut butter cheesecake, roasted almonds and dark chocolate drizzle (GLUTEN FREE) 11

Please note our desserts may come in contact with nuts