

The Distillery

BAR + KITCHEN

BREAKFAST

Friday, Saturday + Sunday until 3:00 pm

\$10

Yogurt and Granola

Honey and orange infused yogurt, organic granola + fresh berries

Distillery Breakfast

Thick cut bacon or grilled Canadian back bacon, 2 eggs, herb potatoes + sourdough toast

Veggie Hash

Forno-roasted mushrooms, broccoli rabe, roasted tomatoes + 2 eggs

Veggie Benny

Fresh tomato, poached eggs, hollandaise + herb potatoes

\$12

Broken Meatball Hash

Mixed peppers, tomato sauce + 2 eggs

Margherita Scramble

Roasted tomatoes, green onions, pesto, pearl bocconcini herb potatoes + sourdough toast

Distillery Scramble

Italian sausage, peppers, broccoli rabe, herb potatoes + sourdough toast

Distillery Eggs Benny

Grilled Canadian back bacon, poached eggs, hollandaise + herb potatoes

Meatball Benny

Smashed meatballs, poached eggs, hollandaise + herb potatoes

Salami Omelet

Genoa salami, mushrooms, broccoli rabe + grana padano

Distillery Coffee \$8

YDC Honey Vodka, brown sugar cubes, heavy cream

Gorgonzola Omelet

Arugula, fresh tomato, Gorgonzola + tomato conserva + sourdough toast

Breakfast Sandwich

Scrambled eggs, grilled Canadian back bacon, cheddar + herb potatoes paprika mayonnaise

Hangover Cure \$12

Fettuccine Alfredo, thick cut bacon, poached egg

Whisky Coffee \$10

YDC Whisky, brown sugar cubes, heavy cream

BREAKFAST SIDES

\$3 each

\$4 each

\$5 each

Hollandaise

2 eggs

Piccolo arugula salad

Shoestring fries

Canadian back bacon

Thick cut bacon slice

Herb potatoes

STARTERS

Fried Cauliflower \$10

Calamari fritti \$15

Carpaccio \$16

Shrimp cocktail (7) \$16

Tomato + YDC gin soup \$8

Fresh mussels pinot \$16

Baked stuffed Cornetti peppers (4) \$15

Sicilian chickpea fries \$10

Stuffed mushroom caps (6) \$15

Crispy pork \$13

Distillery meatballs (5) \$14

Fried Provolone cheese \$12

Hummus + flat bread \$10

Prosciutto di Parma + Buffalo mozzarella \$18

Risotto + mozzarella fritters (6) \$15

Garlic butter prawns (7) \$18

Crostini: olive oil toasts two \$6

Topped with your choice:

Tomato conserva + Parmesan

Roasted eggplant + olive

Whipped Gorgonzola + pear

BREAKFAST

FRIDAY to SUNDAY

10 AM - 3 PM

BASKET OF CHEESE BREAD

- \$8 -

SALADS

Beefsteak tomato \$12

Caesar individual \$9 bowl \$14

Simple mixed greens individual \$6 bowl \$10

Kitchen leftovers (ask the guy) individual \$10 bowl \$16

ADD

Chicken \$8

Prawns \$9

Salmon \$10

FORNO FLATBREADS

\$14

Margherita Tomato, pesto + mozzarella

Puttanesca Olives, capers, anchovy, onion + spicy tomato

Parma Prosciutto, mozzarella + arugula

Bianca Pear, toasted hazelnuts, Gorgonzola cream + Parmesan

Fichi Prociutto, figs, ricotta + arugula

Calabrese Salami, sweet peppers, hot peppers + Pecorino

Meatball Smashed beef meatballs, tomato sauce + Parmesan

Vongole Clams, sausage, garlic, broccoli rabe + Pecorino

Funghi Mushrooms, fresh sage + Provolone

ADD

Prosciutto \$6

Salami \$3

Sausage \$6

HEROES / ETC.

(knife + fork)

Chicken Parmigiana \$14

Baked beef + veal meatball \$15

Caprese (Buffalo mozzarella) \$16

Chicken \$14

The Distillery Burger Pancetta + Provolone \$17

Served with fries or salad

HAPPY HOUR

JOIN US FOR

SELECTED STARTERS

Mon - Thurs 4 - 6PM / Fri - Sun 3 - 6PM

PASTA (Gluten Free Pasta available \$2)

Spaghetti + meat sauce \$18

Spaghetti, meatballs (beef + veal) + meat sauce \$19

Spaghetti + clams, white wine, garlic + parsley \$19

Spaghetti Puttanesca \$18

Spaghetti with prawns, garlic, chilies, fresh tomato, broccoli rabe + olive oil \$23

Spaghetti with roasted eggplant, ricotta, basil + spicy tomato sauce \$17

Penne alla YDC vodka: prosciutto + peas in a tomato-vodka cream sauce \$20

Penne with chicken, lemon + a pesto Parmesan cream sauce \$21

Orecchiette with Italian sausage, tomato, arugula, chili + fresh mozzarella \$19

Orecchiette with broccoli rabe, roasted tomatoes, garlic, chili, anchovy,

toasted garlic breadcrumbs + Pecorino (no anchovy is okay) \$18

Fettuccine with Gorgonzola, cream sauce, pears + toasted hazelnuts \$19

Fettuccine with chicken, prosciutto, mushrooms + peas \$21

Distillery Special

Fettuccine Alfredo, thick cut bacon, poached egg \$19

MAIN COURSES (available after 5:00 pm)

The Distillery steak, 6 oz., grilled medium rare \$24

Chicken Parmigiana \$24

Chicken Milanese \$23

Boneless half chicken grilled under a brick \$26

Veal Parmigiana \$25

Veal Milanese \$24

Veal Saltimbocca \$27

Veal Chop, 16 oz., grilled medium rare \$41

Veal Scaloppine, Marsala wine sauce + mushrooms \$27

Salmon in a bag \$26

Prime Rib steak Florentine, 28 oz., grilled medium rare (for two) \$58

Shrimp Scampi with saffron risotto \$28

SIDES

Broccoli rabe \$4

Saffron risotto \$6

Piccolo arugula salad \$5

Piccolo spaghetti pomodoro \$4

Half baguette \$5

Garlic bread \$5

Buffalo mozzarella \$12

Mushrooms \$3

Olives \$4

Flatbread \$5

Hummus \$5

DESSERTS

Affogato \$8

Olive oil gelato \$7

Cheesecake \$8

Tiramisu \$8

Chocolate Mousse \$8

COFFEE

Distillery Coffee \$8

Whisky Coffee \$10

POPSICLES

Ginsicle \$8