



Appetizers

- ARANCINI**
Fried three cheese risotto balls served with tomato pomodoro sauce \$14.99
- HOUSE MADE MEATBALLS**
Beef meatballs served in a pomodoro tomato sauce with parmesan cheese and garlic toast \$16.99
- GRILLED PANCETTA WRAPPED SHRIMP (GF)**
Pancetta wrapped shrimp on a bed of greens, grilled and served with chipotle lime vinaigrette \$18.99
- ROASTED ARTICHOKE & ASIAGO DIP (V)**
Roasted artichoke, asiago, garlic, red pepper and spinach served with pita points \$18.99
- CRISPY SMOKED MOZZARELLA**
Fried smoked mozzarella pieces served with tomato pomodoro sauce \$14.99
- CALAMARI**
Breaded calamari fried and served Individual \$13.99 with chipotle aioli and lemon caper aioli..... Large \$19.99
- BAKED BRIE**
Oven baked brie served with garlic crostini and grilled pita, topped with hot honey or seasonal sauce \$17.99
- MUSSELS SCARFONE**
PEI mussels steamed in a white wine tomato broth, served with garlic bread..... \$15.99

Salads

- Add grilled chicken or garlic shrimp \$4.99
- WARM SPINACH & CHEVRE**
Sautéed mushroom, pancetta, roasted red pepper, candied pecans, chevre and shallots tossed with baby spinach and a balsamic honey vinaigrette
Small \$15.99
Large \$19.99
- CAESAR**
Romaine hearts, bacon, croutons and house made Caesar dressing
Small \$13.99
Large \$16.99
- GREEK (V)**
Tomatoes, black olives, cucumber, red onion, and field greens served with feta cheese and lemon oregano vinaigrette
Small \$13.99
Large \$16.99
- HOUSE SALAD (V)**
Field greens, tomato, cucumber, red onion and carrot
Small \$8.99
Large \$11.99
- CAPRESE**
Tomatoes, bocconcini, basil, balsamic, olive oil and finishing salt \$15.99
- GRILLED BLT SALAD (GF)**
Italian bacon, tomatoes, provolone, field greens, balsamic dressing \$17.99

Pizza

- MARGHERITA (V)**
Garlic tomato base with smoked mozzarella, bocconcini and fresh basil to finish. Add italian sausage \$2.99 .. \$18.95
- GARLIC CAJUN CHICKEN AND FONTINA**
Confit garlic oil base with mozzarella, cajun chicken, pancetta, spinach, tomatoes and topped with 3-cheese blend..... \$25.99
- CARNIVORE**
Tomato base with mozzarella, pepperoni, sausage, pancetta, bacon and mushrooms..... \$24.99
- MEDITERRANEAN**
Pesto with mozzarella, sundried tomatoes, black olives, artichokes and asiago cheese.. \$22.99
- QUATTRO FORMAGGIO (V)**
Asiago, fontina, provolone and mozzarella..... \$19.99
Add pepperoni for \$2.99
- BUILD YOUR OWN**
Ask your server \$25.99

Pasta

Add garlic bread to your pasta \$2.99.
Gluten free pasta available \$2.99

- ASIAGO CHICKEN PENNE**
Chicken, roasted red pepper, spinach and shallots tossed in a pancetta cream sauce topped with asiago Small \$17.99 Large \$27.99
- LINGUINI CARBONARA**
Smoked bacon, onions and garlic tossed in an herb cream sauce Small \$13.99 Large \$19.99
- RAVIOLI FLORENTINE (V)**
Ricotta filled ravioli with roasted red onions and spinach, finished in a vodka blush sauce.. Small \$16.99 Large \$24.99
- GRILLED CHICKEN ALFREDO**
Grilled chicken and fettuccine noodles tossed in alfredo sauce Small \$12.99 Large \$19.99

Pub Fare

These items are a la carte.

- FISH AND CHIPS**
With a side of lemon caper aioli
One piece..... \$16.99
Two pieces. \$21.99
- WINGS**
1 pound of fresh chicken wings, deep fried, served with blue cheese or ranch dressing. Choice of Buffalo, BBQ, Honey Garlic or Hot.. \$19.99
- CHICKEN FINGERS**
Served with blue cheese or ranch dressing.
Additional sauces available. Add fries \$2.99..... \$16.99
- BUFFALO CHICKEN WRAP**
Parmesan crusted chicken breast, frank's red hot buffalo sauce, monterey jack cheese, ranch, lettuce and tomato slices..... \$18.99
- QUESADILLAS**
Quesadillas with your choice of Chicken, or Vegetarian. \$17.99
- BRAISED BEEF DIP**
Slow cooked beef, caramelized onion, provolone cheese. Served Au Jus..... \$17.99
- RUNT CLUB SANDWICH**
Traditional clubhouse, grilled chicken, bacon, lettuce, tomato and mayonnaise..... \$17.99
- SMASH BURGER**
Single. \$12.99
Double. \$16.99
- MUFFALETTA**
Salami, provolone, mortadella, black & green olives, roasted red pepper, celery, capers on toasted italian bread..... \$16.99

Fellini's Mains

- CHICKEN PARMESAN**
Parmesan crusted chicken breast baked with tomato sauce, mozzarella and fresh basil served with a side of Fettucini Alfredo and seasonal vegetables. . \$29.99
- SEARED SALMON**
Pan seared salmon finished in a spicy Arrabiatta sauce, served with a side of spaghetti and seasonal vegetables \$32.99
- "MARRY ME" CHICKEN (GF)**
Pan seared chicken breast finished in a basil and sundried tomato cream sauce. served with roasted potatoes and seasonal vegetables..... \$29.99
- OSSO BUCCO**
Braised veal shank with braising sauce and gremolata on a bed of risotto.. \$34.99

Dessert

- GELATO (RASPBERRY OR CHOCOLATE)(V)** \$9.99
- TIRAMISU (V)** \$9.99
- CARROT CAKE (V)** \$10.99
- STRAWBERRY CHAMPAGNE CAKE (V)** \$10.99
- TARTUFO (V)** \$9.99

WHITE

SOAVE PASQUA VENETO - ITALY

Dry aromatic white

6oz \$9.00 | 9oz \$13.00 | 1/2 Litre \$23.00

MUSCATO BASTASIOLO - ITALY

Crisp Semi-sweet

6oz \$12.75 | 9oz \$19.99 | 750mL Bottle \$53.90

RIESLING - PENINSULA RIDGE - BEAMSVILLE

Fruity with a dry finish

6oz \$10.40 | 9oz \$13.99 | 750mL Bottle \$36.99

PINOT GRIGIO - BURNT SHIP - NIAGARA

Dry ,Spritzzy, Italian style

6oz \$10.75 | 9oz \$14.50 | 750mL Bottle \$39.99

ALBARIÑO LAGRASSE - SPAIN

Dry, aromatic, minerally

6oz \$10.75 | 9oz \$14.50 | 750mL Bottle \$39.99

CHENIN BLANC - FRANSCHHOEK CELLAR - SOUTH AFRICA

Semi Sweet ,light fruit with bright citrus.

6oz \$10.75 | 9oz \$15.50 | 750mL Bottle \$47.99

CHARDONNAY - CAVE SPRING - NIAGARA

Austere, minerally Burgundian style

6oz \$10.75 | 9oz \$14.50 | 750mL Bottle \$39.99

SAUVIGNON BLANC - ECHEVERRIA - CHILE

Grassy aromatic, soft

6oz \$10.75 | 9oz \$14.50 | 750mL Bottle \$39.99

BOUTARI MOSCHOFILERI - GREECE

Crisp, Light, Dry

6oz \$10.75 | 9oz \$14.50 | 750mL Bottle \$39.99

PINOT GRIGIO - CAVIT - NORTHERN ITALY

Orchard fruit, melon, and floral aromas. The palate is extra-dry and light-bodied

6oz \$10.75 | 9oz \$13.99 | 750mL Bottle \$39.99

PECORINO-FERZO - ABRUZZO

Vibrant, floral, tropical with melon, banana, quince, apple, herbs, and lot's of minerality

6oz \$10.75 | 9oz \$13.99 | 750mL Bottle \$39.99

FELLINI'S

Favourites

SANGRIA - RED OR WHITE

Glass \$11.06 | Pitcher \$30.09

Our traditional recipe

NEGRONI (2oz) \$9.96

Gin, Campari, Sweet Vermouth

APEROL SPRITZ (1.5oz) \$13.05

Prosecco, Aperol, Soda

SPAGLIATO (1.5oz) \$13.05

Campari, Sweet Vermouth, Prosecco

AMALFI LEMONADE (1.5oz)

\$11.06

Gin, Vodka, Limoncello,

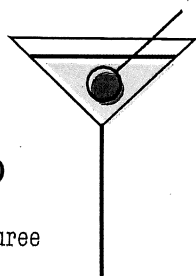
Lemonade

FELLINI BELLINI -

RASPBERRY OR PEACH (1.5oz)

\$13.94

Prosecco, Raspberry or Peach Puree



RED

RIOJA - BERONIA - SPAIN

Medium bodied, dry, raspberry aromas

6oz \$10.75 | 9oz \$14.50 | 750mL Bottle \$39.99

PINOT NOIR - BACHELLERY - SOUTH WESTERN FRANCE

Full bodied American style Burgundian Wild berries

6oz \$10.75 | 9oz \$14.50 | 750mL Bottle \$39.99

PASSIMENTO - VILLA BORGHETTI - VENETO ITALY

Grapes are sun dried to add intensity and alcohol to the wine. Very dry with hints of coffee, Vanilla and dried fruit

6oz \$10.75 | 9oz \$14.50 | 750mL Bottle \$39.99

MALBEC - MISTERIO - ARGENTINA

Bordeaux grape,full bodied, plums and berries

6oz \$10.75 | 9oz \$14.50 | 750mL Bottle \$39.99

CABERNET SAUVIGNON - LEAPING HORSE - CALIFORNIA

Full bodied, red plums, oaky sweetness

6oz \$10.75 | 9oz \$14.50 | 750mL Bottle \$39.99

SHIRAZ - WAKEFIELD ESTATE - AUSTRALIA

Full bodied, jammy with a long finish

6oz \$10.75 | 9oz \$14.50 | 750mL Bottle \$36.99

CHIANTI - STRACCALI - TUSCANY

Sangiovese Grape ,medium bodied, cherry, strawberry and dried herbs flavours

6oz \$10.75 | 9oz \$14.50 | 750mL Bottle \$36.99

ZINFANDEL OLD VINES - IRONSTONE - CALIFORNIA

Ripe and rich, with cherry, blackberry, vanilla, pepper spice, smoke and oak

6oz \$10.75 | 9oz \$15.50 | 750mL Bottle \$43.99

View our
RESERVE
wine list here!



Rosé + SPARKLING + CHAMPAGNE



ROSE LA VIEILLE FERME, COTES DU VENTOUX PROVENCE FRANCE

6oz \$10.66 | 9oz \$14.45 | Bottle \$39.99

PROSECCO FIOLO, ITALY

750mL Bottle \$58.99

PROSECCO ZONIN VENETO SPLIT, ITALY

200mL Bottle \$13.39

CODORNIU CLASICO CAVA SECO, SPAIN

750mL Bottle \$39.99

BOTTEGA PROSECCO ROSE BRUT, ITALY

750mL Bottle \$45.99

CHAMPAGNE VEUVE CLIQUOT, FRANCE

750mL Bottle \$129.99

BEER

Special selection of local and international beers on tap. From the most classic options to the emerging craft brews.

DRAFT

TOBOGGAN LUNATIC FRIDGE IPA (14OZ) \$6.75

TOBOGGAN HOLY ROLLER (14OZ) \$6.75

TOBOGGAN CIDER (14OZ) \$6.75

TOBOGGAN RUSTY SLED AMBER (14OZ) \$6.75

TOBOGGAN ROTATING TAP (14OZ) \$6.75

ANDERSON CREAM ALE (14OZ) \$7.75

BLUE MOON (14OZ) \$8.45

MUSKOKA DETOUR (14OZ) \$7.75

CREEMORE SPRINGS (14OZ) \$7.75

LABATT 50 (14OZ) \$6.90

COORS ORIGINAL (14OZ) \$6.95

MILLER LITE (14OZ) \$6.95

PABST BLUE RIBBON (14OZ) \$5.45

MADRI EXCEPTIONAL (20OZ) \$10.40

STELLA ARTOIS (14OZ) \$10.40

PERONI (14OZ) \$8.75

GUINNESS (20OZ) \$10.40

COTTAGE SPRINGS VODKA COOLER

ON TAP (14OZ) \$8.50

NON-ALCOHOLIC

GUINNESS ZERO (473 ML) \$8.25

HEINEKEN ZERO (341ML) \$5.58

CORONA ZERO (341ML) \$5.58

NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Coke Zero, \$3.54

Ginger Ale, Sprite, Iced Tea,

Club Soda

Coffee or Tea

\$2.99

Shirley Temple

\$4.90

Orange, Cranberry, Pineapple juice \$4.50

RUNT CLUB

Features

BOURBON BASIL LEMONADE (1.5oz) \$9.96

Bourbon, Lemonade, Fresh Basil, Soda

LAVENDER COLLINS (1.5oz) \$9.96

Gin, Lemon, Lavender Syrup, Soda

FOREST CITY MULE (1.5oz) \$9.96

Rye, Toboggan Cider, Lime, Ginger Beer

LIMONCELLO LONG ISLAND (1.5oz) \$10.99

Vodka, Gin, Rum, Tequila, Limoncello,

Lime, Coke

PEACH GINGER RUM PUNCH (1.5oz) \$9.96

Dark Rum, Spiced Rum, Peach Nectar,

Ginger Beer

KILLER COCKTAIL (1.5oz) \$9.96

Amaretto, Gin, Campari, Lemon, Peach Nectar