

FOOD

GIGLI CAFFÈ
399 JANE STREET

GIGLI CAFFÈ JUNCTION
3042 DUNDAS ST W



OPENING
HOURS

Sun to Tue 07.30-17.00
Wed to Sat 07.30-20.00

CAFE & WINE BAR

APPETIZER

BRUSCHETTA	8
Bread, tomato, garlic, olive oil, basil	
TAGLIERE	16
Cured meat charcuterie board	
BURRATA	16
Burrata cheese, tomato, basil	
WARM OLIVES	6
CHEESE PLATTER	8
Parmigiano, Provolone, Bocconcini	
AVOCADO CROSTINI	12
Guacamole, goat cheese, cherry tomato, cucumber.	
SOUP OF THE DAY	6.9

SALAD

CAESAR	\$8
Lettuce, crouton, bacon, caesar Dressing	
GOAT CHEESE	v 9
Goat cheese, cranberry, walnuts, sweet onion dressing	
TUNA SALAD	10
Tuna, cucumber, tomato, lettuce, vinaigrette dressing	
MOZZARELLINA	v 9
Mozzarella, Cherry tomato, Vinaigrette, Balsamic Glaze	
RUCOLINA	v 12
Rucola, cherry tomato, red onion, shaved parmigiano	

SANDWICH

HAM / MORTADELLA	12
Ham or mortadella, provolone, Lettuce, tomato, pesto aioli	
CAPRESE	v 12
Mozzarella cheese, balsamic glazed, lettuce, tomato	
TOSCANO	14.5
Mortadella, ham, salame, bacon, provolone, lettuce, tomato, pesto aioli	
SPICY SALAME	12
Hot salame, provolone, lettuce, tomato, pesto aioli	
TUNA SANDWICH	12
Tuna, cucumber, tomato, lettuce, vinaigrette dressing	
BLT SANDWICH	12
Bacon, , tomato, lettuce, sun dried tomato pesto aioli	

WEEKLY SPECIAL

APERITIVO
3PM TO 5PM

MONDAY
\$10 PROSECCO

TUESDAY
\$12 AMARO SPRITZ

WEDNESDAY
\$10 APEROL SPRITZ

THURSDAY
\$12 BICICLETTA SPRITZ

WEEKEND
\$10 BELLINI

THREE COURSE MENU

APPETIZER

choice of :

Caesar Salad Goat Cheese Salad
Meatball Bruschetta

MAIN COURSE

choice of :

GNOCCHI Rose' RAVIOLI Butter
FETTUCCINE Burrata

DESSERT

Chef's choice

25

Available Wednesday to Saturday
for Lunch & Dinner

PASTA

Available Wednesday to Saturday

GNOCCHI ROSÈ	v 15
Gnocchi pasta, creamy tomato sauce	
RAVIOLI BUTTER	v 15
Asparagus cheese Ravioli, butter sauce, basil and sun dried tomato	
FETTUCCINE BURRATA	v 18
Fettuccine pasta, cherry tomatoes topped with fresh burrata cheese	



DRINK



CAFE & WINE BAR

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SPRITZ

APEROL SPRITZ	\$12
Aperol, Prosecco, Soda	
AMARO SPRITZ	\$14
Amaro Averna, Prosecco, Soda	
LIMONCELLO SPRITZ	\$14
Limoncello, Prosecco, Soda	
CAMPARI SPRITZ	\$14
Campari, Prosecco, Soda	

BEER

PERONI	\$8
BIRRA ITALIA	\$8

LOCAL BEER

MARCO POLO	\$8
Italian Style Pilsner - 5% Alc	
INSTIGATOR IPA	\$8
West Coast style IPA 6.5% Alc	
JELLY KING	\$8
Non Alcoholic Beer - 0.5% Alc	

WINE BY GLASS 5 OZ

PINOT GRIGIO'	\$11
CABERNET FRANCO	\$12
PROSECCO	\$12

WINE BY BOTTLE

WHITE

Prosecco NUÀ (Sparkling)	35
Pinot Grigio Terre Gaie	35
Pinot Grigio Collezione	40
Chardonnay Valpantena	35
Grillo Tareni	40
Moscato Zebo (sweet)	40
GAVI di Gavi	60

COCKTAILS

AMARETTO COFFEE	\$10
Amaretto, coffee, whipped cream	
NEGRONI	\$14
Gin, Sweet Vermouth, Campari	
CAMPARI SODA	\$12
OLD FASHIONED	\$14
Bourbon, Angostura	
CHOCO MARTINI	\$14
Vodka, Baileys, Chocolate	
ESPRESSO MARTINI	\$16
Vodka, Kahlua, espresso	

Live Music

EVERY SATURDAY

JANE 3PM - 4PM

JUNCTION 11AM - 12PM

RED

Cabernet Franc Dissegna	35
Primitivo Infinitum	38
Nero d'Avola Tareni	35
Banfi Col di Sasso	40
Merlot Sensi Selezione	40
Cannonau Askos	40
Amarone Farina	80
Brunello di Montalcino	90

MOCKTAILS

SUNRISE	\$6
Orange juice, lemonade, grenadine	
CRODINO	\$5.5
non-alcoholic orange aperitif with a bittersweet taste and citrus notes	

CORDIALS 1.5 OZ

LIMONCELLO	10
AMARO AVERNA	9
AMARETTO Saronno	10
SAMBUCA Romana	8
KAHLUA	9
GRAPPA	14

HOST YOUR EVENT WITH US
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