

# menu

## PATIO BITES

- warm olives \$9  
roasted marcona almonds,  
Estate olive oil
- parmigiano truffle fries \$8  
house ketchup
- frito misto \$14  
calamari, red peppers, onion,  
olive caper aioli
- pomodoro pizza \$13  
tomato, basil, buffalo mozzarella
- salsiccia pizza \$15  
pork sausage, chilies, reggiano
- kitchen tasting \$24  
5 tastes from the kitchen
- prosciutto  
croquettes \$11  
sweet potato, tomato jam, pecorino
- bruschetta 2pcs \$9  
tomato, basil, herb ricotta, reggiano

**Babbo**  
WINE BAR & PATIO

## SUMMER PLATES

- cabin Kobe burger \$19**  
bacon, prosciutto jam, aged  
gouda, lettuce, tomatoes, house  
pickles / substitute house fries for  
kale salad, house salad or truffle fries  
add \$4
- halibut fish 'n' chips \$25**  
beer battered & fried halibut,  
fresh lemon, tartar sauce,  
house cut fries
- East Coast mussels \$17**  
fennel sausage, leeks, scallion,  
Triple Bogey beer, aromatics,  
grilled bread
- steak frites \$29**  
beef tenderloin, house cut fries,  
port jus

## salumi + cheese

All of our salumi is hand  
crafted in house by our chefs.  
Cheese selected by the  
Cheese Boutique.

**mista board \$36 (5 selections)**  
our choice of house-made salumi &  
cheese, house preserves & pickles from  
our cantina, Adamo Estate organic  
honey, house bread & flat bread

**formaggi \$29 (4 selections)**  
our choice of cheese selected from our  
cave, house preserves & pickles from  
our cantina, Adamo Estate organic  
honey, house bread & flat bread

## Salads

- spicy mix salad \$14  
shaved root vegetables, greens,  
balsamic vinaigrette
- chicory salad \$15  
grilled chicken, peas, corn, feta  
cheese, mustard vinaigrette
- Tuscan kale \$16  
buttermilk dressing, brioche crouton,  
saba, reggiano
- caprese \$16  
tomato, Ontario buffalo mozzarella,  
arugula, basil pesto

## HOUSE-MADE PASTAS

- manicotti \$21  
ricotta & spinach filling, béchamel,  
tomato sauce (please allow 15 min)
- spaghettini \$18 small / \$21 large  
Ontario buffalo mozzarella, basil
- tjarin \$19 small / \$23 large  
sausage, mushrooms, chilies, spinach, pecorino

it's Always  
**TEE TIME!**

BOOK YOUR  
**TEE TIME TODAY!**  
BOOK ONLINE AT [HOCKLEY.COM](http://HOCKLEY.COM)

## DESSERTS

- panna cotta **GLUTEN FREE** \$10  
vanilla flavoured & sweetened cream,  
berry compote
- chocolate trifle \$11  
dark chocolate mousse, mascarpone crema,  
brownie

## GREAT WINES



BY THE GLASS OR  
Adamo Estate  
Winery  
BUY THE BOTTLE AT  
1KM UP THE HILL

## BEVERAGES

- draught beer on tap  
10oz \$8 | 16oz \$10
- Flying Monkey IPA | Barrie, Ontario
- Goodlot Farmstead Ale | Caledon, Ontario
- Coors Original Golden Lager | St. John's, Nfld.
- Creemore Springs Lager | Creemore, Ontario
- Caledon Hills Lager | Caledon, Ontario
- Ace Hill Pilsner | Toronto, Ontario
- Wellington Brown Ale | Wellington, Ontario
- Guinness Stout | Dublin, Ireland +\$1
- radlers, ciders & coolers
- Stiegl Grapefruit Radler | Salzburg, Austria \$8
- Pommies Cider | Caledon, Ontario \$8
- Smirnoff Ice \$7

- cocktails luxury  
experience
- upscale classic \$16  
barrel-aged Negroni  
Ordering this iconic Italian cocktail  
lets your bartender know that you  
have impeccable taste.  
(Dillon's Cherry Gin, Campari,  
Sweet Vermouth)
- barrel-aged \$15  
Old Fashioned  
The suave simplicity of this classic  
cocktail makes it as popular today  
as when it first captured drinkers  
hearts over 200 years ago.  
(Canadian Rye Whiskey,  
orange bitters)

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#HOCKLEYVALLEYRESORT