

## TO SHARE

<b>WARM OLIVES &amp; MANCHEGO</b> Estate olive oil	\$15	<b>PROSCIUTTO &amp; PEA BRUSCHETTA - 2 PCS</b> Mushy peas, herb ricotta, pecorino	\$12
<b>PARMIGIANO TRUFFLE FRIES</b> House ketchup	\$10	<b>BAKED BRIE TOAST</b> Focaccia, arugula, avocado, quick pickled cucumber	\$16
<b>FRIED CALAMARI</b> Chipotle aioli, lemon	\$19	<b>FRIED CHICKEN MORSELS - 5 PCS</b> Calabrian chili pepper, maple glaze, house pickles	\$19
<b>PICKEREL FRITTERS</b> Zucchini, sauce vierge, grilled lemon tartar	\$17		

## LOUNGE PLATES

<b>BABBO KOBE BURGER</b> Peameal bacon, New Farm lettuce, tomato, truffle aioli, jalapeno havarti, fried house pickles <i>choice of - house fries or Caesar salad or house salad or parmigiano truffle fries</i>	\$23	<b>STEAK FRITES</b> Wellington County baseball steak, house cut fries, port jus	\$31
<b>HALIBUT FISH 'N' CHIPS</b> Beer battered & fried, classic tartar sauce, fresh lemon, fries, petite house salad	\$29	<b>LOBSTER &amp; PRAWN ROLL</b> Potato scallion roll, celery, red onion, peppers, New Farm lettuce, olive & caper aioli, avocado mousse	\$29

## SALADS

<b>STRAWBERRY &amp; FARRO</b> Goat cheese, New Farm spinach, avocado, aged balsamic vinaigrette	\$18
<b>LOCAL SUMMER GREENS</b> Vegetable ribbons, heirloom cherry tomato, goat cheese, triple crunch mustard dressing	\$16
<b>ONTARIO SMOKED TROUT</b> Baby potatoes, haricot, New Farm lettuce, lemon dill vinaigrette	\$19
<b>ROMAINE WEDGE</b> Oven baked chicken, snow peas, shaved radish, crumbled walnut, Caesar dressing	\$19

## PASTA

<b>MANICOTTI</b> Ricotta & spinach filling, bechamel, tomato sugo, parmigiano	\$21
<b>LINGUINE</b> Prawn ragout, chorizo, jalapeno salsa verde, focaccia crumbs	small \$25 / large \$29
<b>GARGANELLI</b> Fennel sausage, peas, arugula pesto, parmigiano	small \$23 / large \$27

## DINNER PLATES (AVAILABLE FROM 5:30PM)

<b>CHICKEN SUPREME</b> Crispy fried polenta, sautéed haricot & peppers, honey & olive sauce vierge	\$43	<b>WILLOWGROVE PORK CHOP</b> Broccolini, roasted artichokes, apple & napa cabbage slaw, mustard jus	\$39
<b>PAN SEARED SALMON</b> Fregola & garden vegetable salad, sundried tomato crema, snow peas	\$41	<b>PROVIMI VEAL STRIPLOIN</b> Pan roasted fingerling potatoes, heirloom carrots, arugula & tomato salad, shallot jus	\$47

## DESSERTS

<b>BROWNIE MOUSSE</b> Chocolate shaving, whipped mascarpone	\$12	<b>PISTACHIO CHEESECAKE</b> Graham cracker crust, Morello cherry gel, savoradi	\$13
<b>STRAWBERRY PANNA COTTA</b> Rhubarb compote, macaron	\$11		