

TO SHARE

WARM OLIVES & MANCHEGO estate olive oil	\$15	MAPLE SQUASH BRUSCHETTA toasted & crumbled hazelnut, parmigiano	2 PCS \$12
PARMIGIANO TRUFFLE FRIES house ketchup	\$10	STEAMED MUSSELS tomatoes, green olives, chilies, beans	\$17
FRIED CALAMARI chipotle aioli, lemon	\$19	CHEESE STEAK SLIDERS truffle aioli, sautéed onions & peppers, cheddar cheese	2 PCS \$19

LOUNGE PLATES

BABBO KOBE BURGER braised short ribs, bacon, lettuce, tomato, pickle, swiss cheese <i>choice of - house fries or caesar salad or house salad or parmigiano truffle fries</i>	\$23	STEAK FRITES Wellington county baseball steak, house cut fries, port jus	\$33
CHICKEN PARMIGIANA SANDWICH Breaded & fried chicken breast, tomato sugo, Ontario mozzarella, pesto aioli <i>choice of - house fries or caesar salad or house salad or parmigiano truffle fries</i>	\$21	COD ON A BUN beer battered cod fillet, tartar sauce, lettuce, tomato, coleslaw, pickle <i>choice of - house fries or caesar salad or house salad or parmigiano truffle fries</i>	\$27

SOUP & SALADS

PEACH SALAD fall greens, berries, shaved radish, candied pecan, goat cheese, honey vinaigrette	\$18
ROASTED CELLARED VEGETABLES raddichio, pomegranate seeds, cranberry, mustard dressing	\$16
LENTIL SOUP double smoked bacon, cellared vegetables, crispy potato strings, parmigiano	\$12
ROMAINE WEDGE oven baked chicken, shaved brussel sprouts & radish, crumbled walnut, caesar dressing	\$19

PASTA

MANICOTTI ricotta & spinach filling, bechamel, tomato sugo, parmigiano	\$21
FETTUCINE shrimp morsels, bay scallops, basil pesto, tomatoes, peas	small \$25 / large \$29
ORECCHIETTE pork sausage, local mushrooms, black truffle, cream, pecorino	small \$23 / large \$27

DINNER PLATES (AVAILABLE FROM 5:30PM)

PAN SEARED CHICKEN SUPREME beluga lentils & cellared vegetable ragout, steamed greens, cured tomato jus	\$43	GRILLED PORK CHOP sautéed brussel sprouts, mascarpone potato mash, roasted carrots, mustard jus	\$39
BLACKENED SALMON bean & vegetable cassoulet, bay scallops, petite salad, tomato & chickpea tapenade	\$41	BRAISED LAMB SHANK creamy polenta, chimichurri, cellared vegetables, steamed greens	\$49

DESSERTS

BROWNIE MOUSSE chocolate shaving, whipped mascarpone	\$12	PEACH CHEESECAKE graham cracker crust, berry fluid, macaron	\$13
APRICOT PANNA COTTA praline, stone fruit compote	\$11		