

ANTIPASTO

MISTA BOARD *3 meat & 2 cheese selection* **\$37**
our choice of house-made salumi, cheeses from our cave, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, house bread & flat bread

FORMAGGI *4 cheese selection* **\$30**
our choice of cheese selected from our cave, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, house bread & flat bread

MARINATED OLIVES **\$15**
guindilla peppers, crostini

PROSCIUTTO DI PARMA **\$19**
shaved pecorino, saba

BURRATA **\$24**
basil pesto, arugula, vine ripened tomato, grilled focaccia

STARTERS

CIOPPINO **\$25**
chorizo, mussels, prawn, bay scallop, white fish, tomato broth, grilled sourdough

MISTICANZA **\$17**
mixed leaves, shaved root vegetable, ricotta, crumbled pistachio, honey & mustard vinaigrette

MUSHROOM PLATE **\$19**
truffle mushroom soup, mushroom on brioche, truffle mushroom cheese, shaved black truffle

SCALLOPS **\$21**
sunchoke crema, beluga caviar, crispy house pancetta

HAND-MADE PASTA

LINGUINE small **\$27** / large **\$31**
mussels, pancetta, leeks, cream, saffron

SPAGHETTINI small **\$23** / large **\$27**
tomato sugo, Ontario buffalo mozzarella, basil

RICOTTA GNOCCHI small **\$24** / large **\$28**
basil pesto, pancetta, pecorino

TORTOLONE small **\$31** / large **\$35**
braised short rib & ricotta filling, Fresh & Tasty farms mushrooms, fresh truffle

CAVATELLI small **\$25** / large **\$29**
fennel sausage, rapini, peperoncino, parmigiano

ENTRÉES

RISOTTO **\$29**
winter squash, kale, mascarpone, parmigiano, petite salad

BEEF STRIPLOIN TARTUFO **\$53**
foie gras butter, mushroom crema, truffle mushroom ragu, fresh truffle, porcini jus

GRASS FED FILETTO **\$57**
crab & mascarpone potato mash, baby carrots, steamed spinach, beer battered onion rings, port jus

ORATA **\$47**
celeriac crema, squash & potato pave, rapini, salmon roe

LAMB RACK **\$57**
chorizo ragu, carrot crema, crispy Brussel sprouts, carrot chips, peppercorn jus

VERDURE GRIGLIATE **\$31**
squash crema, baby carrots, confit parsnips, Brussel sprouts, king oyster mushroom, salsa verde

INGREDIENTS LOCALLY SOURCED AND FROM THE HOCKLEY VALLEY RESORT FARM