

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

BEET CAPRESE **\$17**
Ontario buffalo mozzarella, basil pesto, rucola, toasted & crushed pine nuts

MISTICANZA **\$17**
mixed leaves, shaved raw vegetables, cucumber, hot house tomatoes, rhubarb vinaigrette

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

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

HAND-MADE PASTA

LINGUINE DI MARE small **\$27** / large **\$31**
mussels, clams, bay scallop, prawns, sugo, parsley

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

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

RAVIOLI small **\$31** / large **\$35**
scallop & prawns filling, cure tomatoes, dill, peas

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

ENTRÉES

SPRING RISOTTO **\$29**
peas, spinach, grilled spring onion, parmigiano, petite salad

BEEF STRIPLOIN **\$53**
cauliflower steak, parsnip crema, steamed rapini, fingerling potato chips, port jus

TRUFFLE FILETTO **\$57**
herb & truffle butter, Mushroom crochette, smashed potatoes & peas, fresh truffle, porcini jus

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

LAMB RACK **\$57**
chorizo ragu, carrot crema, sautéed cabbage, carrot chips, peppercorn jus

VERDURE GRIGLIATE **\$31**
squash crema, baby carrots, grilled cauliflower, sautéed cabbage, king oyster mushroom, salsa verde