

## ANTIPASTO

**MISTA BOARD** 3 meat & 2 cheese selection **\$38**

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 BOARD** 4 cheese selection **\$31**

our choice of cheese selected from our cave, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, house bread & flat bread

**SHISHITO PEPPERS & OLIVES**

blistered peppers, marinated olives

**\$15****PROSCIUTTO DI PARMA**

shaved pecorino, saba

**\$19****BURRATA**

basil pesto, arugula, crumbled pine nuts, heirloom tomatoes, grilled focaccia

**\$25**

## STARTERS

**POLPO**

green beans, cracked olives, crispy artichokes

**\$21****CROCCHETTE DI RISO** 3 pieces

peas, house pancetta, scamorza, cauliflower crema

**\$19****MISTICANZA**

New Farm mixed greens, shaved raw vegetables, cucumber, heirloom tomatoes, lemon vinaigrette

**\$17****SCALLOPS**

summer vegetable succotash, beluga caviar, citrus salad

**\$23**

## HAND-MADE PASTA

**LINGUINE DI MARE**

mussels, octopus, bay scallop, prawns, sugo, parsley

small **\$27** / large **\$31****RAVIOLI**

scallop & prawns filling, cured tomatoes, dill, peas

small **\$31** / large **\$35****SPAGHETTINI**

tomato sugo, Ontario buffalo mozzarella, basil

small **\$23** / large **\$27****CAVATELLI**

fennel sausage, fava beans, peperoncino, parmigiano

small **\$25** / large **\$29****RICOTTA GNOCCHI**

basil pesto, haricot, pancetta, pecorino

small **\$24** / large **\$28**

## ENTRÉES

**PRAWN RISOTTO**

peas, zucchini, petite salad, parmigiano

**\$31****FILETTO TARTUFO**

herb butter, mushroom croquette & crema, peas, shaved truffle, porcini jus

**\$57****AGED BEEF STRIPLOIN**

cauliflower steak, parsnip crema, sautéed haricot, fingerling potato chips, port jus

**\$53****HERB CRUSTED GROUPER**

sweet potato mash, snow peas, confit onion, crispy zucchini shoestring, lemon & tomato sauce

**\$47****PAN ROASTED DUCK BREAST**

fregola & summer vegetable, lima beans, baby carrot, spinach crema, cherry jus

**\$51****VERDURE GRIGLIATE**

baby carrots, spinach puree, roasted cauliflower, sautéed peas & haricot, grilled mushroom, salsa verde

**\$31**