

TO SHARE

MISTA 3 meat & 2 cheese selection 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	\$38	WARM OLIVES Estate olive oil, citrus peel, chilies	\$12
FORMAGGI 4 cheese selection our choice of cheese selected from our cave, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, house bread & flat bread	\$31	PARMIGIANO TRUFFLE FRIES house ketchup	\$11
		FLEUR DE SEL POTATO CHIPS roasted garlic aioli	\$9

APPETIZERS

PEI MUSSELS gorgonzola, pancetta, cream, parsley, fennel	\$17	KALE CAESAR SALAD green & black kale, bacon bits, brioche croutons, oven baked chicken, Caesar dressing, parmigiano cheese	\$19
CAULIFLOWER & LEEK SOUP shoestring leeks, crème fraiche	\$12	FRISÉE SALAD quinoa, spinach, shaved cellared raw vegetables, candied walnut, goat cheese, honey dressing	\$15

LOUNGE PLATES

BABBO ANGUS BURGER shaved corned beef brisket, onion rings, bomba aioli, lettuce, tomato, pickle, provolone <i>choice of - house fries or kale Caesar or house salad or parmigiano truffle fries</i>	\$25	MORTADELLA PANINO toasted focaccia, arugula, asiago, pickled pepper, basil pesto aioli <i>choice of - house fries or kale Caesar or house salad or parmigiano truffle fries</i>	\$21
SALMON SANDWICH pan roasted salmon, tartar aioli, lettuce, cucumber, tomato, dill ranch, <i>choice of - house fries or kale Caesar or house salad or parmigiano truffle fries</i>	\$23	FRIED CHICKEN SANDWICH breaded & fried chicken, provolone, picante aioli, lettuce, tomato, jalapeno, coleslaw <i>choice of - house fries or kale Caesar or house salad or parmigiano truffle fries</i>	\$23
STEAK FRITES Wellington county flat iron steak, house cut fries, port jus	\$33		

PASTA

MANICOTTI ricotta & spinach filling, bechamel, tomato sugo, parmigiano	\$21	GARGANELLI fennel sausage, sundried tomato, butternut squash, spinach, parmigiano	<i>small \$25 / large \$29</i>
TAGLIATELLE BOLOGNESE meat ragout, arugula, parmigiano	<i>small \$23 / large \$27</i>	TAJARIN local mushrooms, black truffle, cream, pecorino	<i>small \$21 / large \$25</i>

DESSERTS

BROWNIE MOUSSE chocolate shaving, vanilla ice cream	\$12	APPLE CINNAMON CHEESECAKE graham cracker crust, apple crumble, whipped caramel mascarpone	\$13
PEACH PANNA COTTA honey roasted peach compote, amaretti cookie	\$11		