

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

PIAVE & OLIVES **\$15**
crostini, Niagara peach jam

SGAGLIOZZE **\$19**
mushroom crema, manchego

BURRATA **\$25**
heirloom beets, arugula, roasted garlic & sundried tomato pesto, grilled focaccia

STARTERS

ZUPPA DI CAVOLO **\$13**
kale soup, crispy leeks, crumbled pine nuts, herb ricotta crostini

MISTICANZA **\$17**
endives, radicchio, frisee, shaved raw vegetables, mustard vinaigrette

BRUSSEL SPROUTS & PANCETTA **\$19**
celeriac crema, ricotta salata, apple crisps

SCALLOPS **\$23**
sunchoke broth, chive oil, beluga caviar, dill fronds, toasted & broken walnut

HAND-MADE PASTA

FETTUCCINE ALL'ANATRA small **\$25** / large **\$29**
confit & pulled duck leg, local mushrooms, pecorino

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

RICOTTA GNOCCHI small **\$24** / large **\$28**
butternut squash, kale, cured tomato, sage, shaved piave

AGNOLOTTI ARAGOSTA small **\$31** / large **\$35**
lobster & ricotta filling, leeks, rutabaga, fennel fronds, lobster bisque

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

ENTRÉES

ZAFFERANO RISOTTO **\$29**
saffron, squash crema, baby spinach, parmigiano

LAMB SCOTTADITO **\$57**
beluga lentil ragout, sausage & beetroot cutlet, baby corn, salsa verde

VEAL OSSO BUCO **\$49**
cellared vegetables, gremolata, creamy polenta, chili & garlic rapini

BC BLACK COD **\$47**
cauliflower crema, sautéed swiss chard, confit tomato, lemon & fennel aioli, crispy onion

FILETTO TARTUFO **\$57**
herb butter, mushroom croquette & crema, celeriac, shaved perigord truffle, porcini jus

PIATTO DI VERDURE **\$31**
lentils & cellared vegetables, celery root crema, sunchoke soup, steamed baby corn, vine tomato, sautéed cauliflower