

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
		CRISPY FRIED CHICKEN BITES flour & cornmeal dusted, chipotle aioli	\$13

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
KABOCHA SQUASH SOUP herb & ricotta crostini, parmigiano	\$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	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 CAULIFLOWER SANDWICH breaded & fried cauliflower, swiss cheese, grilled onion, tomato, iceberg slaw <i>choice of - house fries or kale Caesar or house salad or parmigiano truffle fries</i>	\$21	STEAK FRITES Wellington county flat iron steak, house cut fries, port jus	\$33
		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

PASTA

MANICOTTI ricotta & spinach filling, bechamel, tomato sugo, parmigiano	\$21	ORECCHIETTE 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

PISTACHIO TIRAMISU ladyfingers dipped in espresso, pistachio pastry cream	\$12	APPLE CINNAMON CHEESECAKE graham cracker crust, apple crumble, whipped caramel mascarpone	\$13
PEAR PANNA COTTA poached pear, amaretti cookie	\$11		