

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 4 pieces **\$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

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

FETTUCCINE DI AGNELLO small **\$25** / large **\$29**
braised lamb ragu, cellared vegetables, asiago

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

RISOTTO AL POMODORO **\$29**
charred tomato sugo, collard greens, mascarpone, chilies, confit vine tomato

DUCK BREAST **\$45**
confit duck croquette, squash crema, sautéed swiss chard, pear jam, apricot jus

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

ATLANTIC KINGFISH **\$47**
salsify purée, scalloped beets & potato, broccolini, caviar, lemon beurre blanc

FILETTO DI MANZO **\$57**
mushroom duxelle, crab & celeriac crema, shaved perigord truffle, onion rings, port jus

PIATTO DI VERDURE **\$31**
cauliflower steak, pea polenta, rapini, fried mushroom, vine tomato