

TO SHARE

MISTA 3 meat & 2 cheese selection selected house-made salumi, cheeses from our cave, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, brioche & flat bread	\$38	WARM OLIVES Estate olive oil, citrus peel, chilies	\$12
FORMAGGI 4 cheese selection cheeses selected from our cave, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, brioche & flat bread	\$31	PARMIGIANO TRUFFLE FRIES house ketchup	\$11
		TOMATO BRUSCHETTA grilled baguette crostini, fresh tomato, whipped herb ricotta, basil pesto	\$19

APPETIZERS

EAST COAST MUSSELS tomatoes, leeks, fennel, fresh herbs, peas	\$17	CHICKEN KALE CAESAR SALAD green & black kale, bacon bits, brioche croutons, oven baked chicken, Caesar dressing, parmigiano cheese	\$19
GREEN BEAN SALAD red onion, tomatoes, shaved root vegetables, arugula, fennel, goat cheese, balsamic dressing	\$15	ASPARAGUS SALAD chickpea spread, quinoa, slivered almond, shaved pecorino, lemon dressing	\$16
PROSCIUTTO shaved prosciutto di parma, arugula, parmigiano, cracked olives	\$19		

LOUNGE PLATES

BABBO ANGUS BURGER onion rings, jalapeno & cabbage slaw, lettuce, tomato, pickle, swiss cheese <i>choice of - house fries or kale Caesar or house salad or parmigiano truffle fries</i>	\$25	MUSHROOM & BEAN BURGER oven baked patty, lettuce, tomato, pickle, cheddar cheese, garlic & herb aioli <i>choice of - house fries or kale Caesar or house salad or parmigiano truffle fries</i>	\$21
CRISPY COD SANDWICH beer battered & fried cod fish, tartar aioli, iceberg slaw, lettuce, cucumber, tomato <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
		CHICKEN FOCACCIA SANDWICH breaded & fried chicken thigh, lettuce, pomodoro fresco, pickle, dill aioli, provolone <i>choice of - house fries or kale Caesar or house salad or parmigiano truffle fries</i>	\$23

PASTA

MANICOTTI ricotta & spinach filling, bechamel, tomato sugo, parmigiano	\$22	RIGATONI ALL'AMATRICIANA <i>small \$25 / large \$29</i> house guanciale, tomato sugo, pecorino romano	
FETTUCINE SALSICCIA <i>small \$25 / large \$29</i> fennel sausage, chilies, spinach, peas, parmigiano		TAJARIN <i>small \$23 / large \$27</i> local mushrooms, black truffle, cream, pecorino	

DESSERTS

RHUBARB CHEESECAKE graham cracker crust, sour cherry compote	\$12	COCONUT CHOCOLATE BROWNIE vanilla ice cream, chocolate sauce	\$13
MANGO & LIME PANNA COTTA maraschino cherry, savoiardi	\$11		