

ANTIPASTO

MISTA BOARD 3 meat & 2 cheese selection \$38

selected house-made salumi, cheeses from our cave, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, brioche & flat bread

FORMAGGI BOARD 4 cheese selection \$31

cheeses selected from our cave, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, brioche & flat bread

OLIVES BOARD

piave cheese, crostini, guindilla peppers, house focaccia, whipped butter

\$17

VERDURE FRITTE

rice flour battered & fried seasonal vegetables, basil pesto, lemon, parmigiano

\$15

BURRATA CON ASPARAGI

heirloom tomatoes, arugula, gremolata, pine nuts, grilled focaccia

\$25

STARTERS

BRUSCHETTA AL TARTUFO

sautéed local mushrooms, whipped herb ricotta, black truffle, pecorino

\$15

BARBABIETOLE

marinated heirloom beets, arugula, Ontario buffalo mozzarella crema, crumbled pistachio

\$13

INSALATA VERDE

local mixed greens, frisee, shaved vegetables, strawberry vinaigrette

\$10

DIGBY SCALLOPS

parsnip crema, sturgeon caviar, fennel pollen & fronds

\$23

HAND-MADE PASTA

SPAGHETTINI

tomato sugo, Ontario buffalo mozzarella, basil

small \$18 / large \$24

TAGLIATELLE AI FUNGHI

local mushrooms, black truffle, shaved manchego

small \$18 / large \$24

GNOCCHI AL PESTO

pancetta, peas, basil, parmigiano

small \$24 / large \$28

ENTRÉES

RISOTTO AL PISELLI

roasted garlic, peas, kale, mascarpone, petite salad, pecorino

\$20

BRANZINO ARROSTO

roasted sea bass fillet, fregola ragout, caviar, fava beans, confit onion, dill & olive beurre blanc

\$35

BRACIOLA DI MAIALE

grilled pork chop, polenta, green beans, zucchini pearls, grilled scallion, gremolata

\$45

POLLO MILANESE

breaded & fried chicken breast, petite salad, beans, mascarpone sweet potato mash, caper & olive pan sauce

\$25

TAGLIATA DI MANZO

pan seared & sliced beef striploin, pea crema, roasted carrots, confit mushrooms, crispy onion, port jus

\$51

FILETTO DI BISTECCA

beef tenderloin steak, prawn croquette, beets & peas melange, celeriac crema, parsnip chips, peppercorn jus

\$55

PARMIGIANA DI MELANZANE

oven baked eggplant parmigiana, tomato sugo, pesto, sautéed local mushroom, zucchini, parmigiano

\$21

PIATTO DI VERDURE

sautéed green beans,, pea polenta, local mushrooms, zucchini, sprouts

\$21