

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 & PIAVE **\$17**
piave cheese, marinated olives, crostini

VERDURE FRITTE **\$15**
rice flour battered & fried seasonal vegetables,
basil pesto, lemon, parmigiano

BURRATA CON PERA **\$27**
honey & wine poached pears, arugula, frisee,
crumbled walnut, stone fruit mostarda, grilled
focaccia

STARTERS

BRUSCHETTA AL TARTUFO **\$15**
sautéed local mushrooms, whipped herb ricotta,
black truffle, pecorino

INSALATA VERDE **\$10**
local mixed greens, frisée, shaved root vegetables,
balsamic vinaigrette

BARBABIETOLE **\$13**
marinated heirloom beets, arugula, Ontario
buffalo mozzarella crema, crumbled pistachio

EAST COAST SCALLOPS **\$23**
truffle & corn crema, sturgeon roe, bee pollen, dill
fronds

HAND-MADE PASTA

SPAGHETTINI small **\$18** / large **\$24**
tomato sugo, Ontario buffalo mozzarella, basil

GNOCCHI SALSICCIA small **\$25** / large **\$29**
sausage, chilies, rapini, butternut squash, parmigiano

CAVATELLI TARTUFO small **\$21** / large **\$25**
local mushrooms, black truffle, shaved manchego

ENTRÉES

RISOTTO AL ZUCCA **\$20**
roasted kabocha squash, spinach, sage, walnut
gremolata, pecorino

CONFETTO ANATRA **\$41**
confit king cole duck leg, duck croquette, polenta,
fried Brussel sprouts, peas, cherry jus

VITELLO AL MARSALA **\$47**
flour dusted & seared veal, local mushrooms, marsala
pan sauce, rapini, mascarpone potato puree, petite
salad

PARMIGIANA DI MELANZANE **\$21**
oven baked eggplant parmigiana, tomato sugo, pesto,
sautéed local mushrooms, asparagus, parmigiano

SCOTTATO RED SNAPPER **\$39**
pan seared fillet, beluga lentil ragout, blistered corn
puree, pickled fennel, cured tomato beurre blanc

FILETTO DI MANZO **\$55**
beef tenderloin steak, crab cake, parsnip crema,
roasted cauliflower florets, crispy kale, port jus

POLLO AL PROSCIUTTO **\$35**
prosciutto wrapped chicken supreme, fregola & bean
cassoulet, spinach, herb butter

PIATTO DI VERDURE **\$21**
fried cauliflower, pea polenta, local mushrooms,
roasted beets, sautéed Brussel sprouts, seedlings