

## 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 \$32

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

**OLIVES & PIAVE** \$17

marinated olives, toasted multigrain sour dough bread

**SPECK PLATE** \$19

Adamo Estate Winery house cured & dry aged speck, fire roasted & marinated red pepper, saba

**BURRATA CON ALBICOCCA** \$27

apricot mostarda, baby arugula, grilled focaccia Estate olive oil, fleur de sel

## STARTERS

**ZUPPA DI ZUCCA** \$12

cast iron pan charred butternut squash soup, whipped honey ricotta, caramelized walnut

**INSALATA VERDE** \$10

local mixed greens, frisée, shaved root vegetables, balsamic vinaigrette

**BEEF SHORT RIB CROQUETTE** \$15

chestnut crema, roasted cauliflower florets, gremolata, carrot crisps

**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** small \$23 / large \$27

fresh & tasty farm mushrooms, black truffle, pecorino

**FETTUCINE** small \$25 / large \$29

pulled confit duck leg, kale, squash, apricot, parmigiano

## ENTRÉES

**RISOTTO AL PESCATORE** \$25

clams, mussels, shrimp, squid, heirloom cherry tomatoes, leeks

**MUSCOVY DUCK BREAST** \$47

sunchoke crema, sautéed heirloom beets, confit pearl onions, juniper berry jus

**OSSOBUCCO** \$51

braised veal shank, rapini, mascarpone potato mash, salsa verde

**PARMIGIANA DI MELANZANE** \$21

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

**SCOTTATO RED SNAPPER** \$39

pan seared fillet, beluga lentil ragout, blistered corn puree, pickled fennel, cured tomato beurre blanc

**FILETTO** \$55

pan roasted beef tenderloin, eggplant tapenade, parsnip crisps, braised rutabaga, sweet potato & crab mash

**POLLO AL PROSCIUTTO** \$35

prosciutto wrapped chicken supreme, fregola & bean cassoulet, spinach, herb butter

**PIATTO DI VERDURE** \$21

pearl Zucchini, sweet potato, local mushrooms, roasted beets, seared celeriac, parsnip crisps, seedlings