

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 SALSICCIA

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

OSSOBUCO

\$51

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

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

\$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