

TO SHARE

MISTA 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 4 cheese selection **\$32**
cheeses from our cave, house preserves & pickles from
our cantina, Adamo Estate Winery organic honey,
brioche & flat bread

APPETIZERS

WARM OLIVES **\$12**
Estate olive oil, citrus peel, chilies

FIG & PROSCIUTTO BRUSCHETTA – 3 PCS **\$15**
grilled baguette crostini, whipped paprika goat
cheese, vincotto, parmigiano

MARCONA ALMONDS **\$13**
roasted & salted, smoked paprika, rosemary

PARMIGIANO TRUFFLE FRIES **\$12**
house ketchup, house cut fries, parmigiano

KALE CAESAR SALAD **\$16**
green & black kale, bacon bits, brioche
croutons, Caesar dressing, parmigiano
Add oven roasted chicken breast \$7
Add lemon pepper salmon fillet \$8

MUSSELS **\$18**
fennel, chilies, tomatoes, parsley, tomato broth

QUINOA & ORGANIC EGG **\$17**
soft boiled organic egg, arugula, tomato, artichoke,
cracked olives, honey capers vinaigrette

LOUNGE PLATES

BABBO ANGUS BURGER **\$26**
braised short rib, lettuce, tomato, triple crunch
mustard aioli, cheddar cheese
choice of - house fries, kale Caesar, house salad,
parmigiano truffle fries

POLLO PESTO PANINO **\$24**
grilled chicken, basil pesto crème, baby arugula,
smoked red pepper, asiago cheese
choice of - house fries, kale Caesar, house salad,
parmigiano truffle fries

PANINO MELANZANE **\$22**
grilled eggplant, pickled shredded eggplant, bomba
aioli, baby spinach, Ontario shredded mozzarella
choice of - house fries, kale Caesar, house salad,
parmigiano truffle fries

FLAT IRON STEAK **\$34**
grilled 6oz flat iron steak, house cut fries, petite salad,
thyme jus

PASTA

MANICOTTI **\$22**
ricotta & spinach filling, béchamel, tomato sugo,
parmigiano

GRILLED SHRIMP ORZO **\$25**
fennel, baby spinach, roasted garlic, kalamata olives,
parmigiano

ORECCHIETTE **\$24**
fall squash, spicy chorizo, tomato sugo, saute kale,
green peas, parmigiano

FETTUCINE **\$24**
bolognaise, tomato sugo, parmigiano

DESSERTS

STICKY TOFFEE PUDDING **\$12**
vanilla gelato, savoiardi crumb

BLOOD ORANGE & SOUR CHERRY CHEESECAKE **\$12**
graham cracker crust, mixed berry gel

SALTED CARAMEL PANNA COTTA **\$12**
flavored & sweetened cream, paraline