

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

MARINATED OLIVES CALDE **\$16**
guindilla pepper, crostini

BURRATA CON PERE **\$28**
poached pears mostarda, basil pesto crème, baby
arugula, grilled focaccia, Estate olive oil, fleur de sel

STARTERS

CROCCHETTE DI RISO **\$14**
pork chorizo & cured tomato croquettes, charred garlic
aioli, seedling, manchego cheese

ZUPPA DI PARMIGIANO **\$16**
parmesan & celeriac soup, toasted hazelnut &
parmesan crostini

CAPELANTE **\$23**
sunchoke crema, sturgeon roe, vermouth glaze

INSALATA VERDE **\$13**
preserve apricot crème, local mixed greens, apple
& fennel, shaved root vegetables, orange mustard
vinaigrette

HAND-MADE PASTA

SPAGHETTINI small **\$21** / large **\$25**
tomato sugo, Ontario buffalo mozzarella, basil

TAGLIATELLE small **\$25** / large **\$28**
slow cooked lamb ragù, tomato sugo, squash, garlic,
parmigiano

GNOCCHI small **\$22** / large **\$25**
fennel sausage, rapini, pepperoncino, parmigiano

ENTRÉES

CIOPPINO **\$26**
chorizo, mussels, prawn, scallop, clams, squid, white
fish, tomato broth, grilled sour dough, limone

RISOTTO **\$23**
honeynut squash, black kale, Galbani mascarpone,
heirloom cherry tomatoes, leeks, parmigiano

MUSCOVY DUCK BREAST **\$44**
squash crema, hasselback beet, bacon & brussel
sprouts, crispy kale, juniper berry jus

PARMIGIANA DI MELANZANE **\$24**
oven baked eggplant parmigiana, tomato sugo,
sautéed local mushrooms, parmigiano

POLLO AL PROSCIUTTO **\$35**
prosciutto wrapped chicken supreme, veal marrow
butter, squash polenta, garlic broccolini, roasted celery
root, carrot chips, rosemary jus

LOMBARDY OSSOBUCO **\$51**
braised veal shank, rapini, mascarpone sweet potato
mash, salsa verde

SCOTTATO BRANZINO **\$38**
pan seared fillet, crispy artichoke, white bean & corn
ragout, Sicilian capers, saffron beurre blanc

FILETTO **\$55**
pan roasted beef tenderloin, mushroom croquette,
mushroom & baby spinach ragout, shaved black truffle,
porcini jus