

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 selected 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

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

PROSCIUTTO WRAP DATES & GOAT CHEESE **\$14**
dates & goat cheese, balsamic glaze

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

CARAMELIZED ONION SOUP **\$14**
provolone cheese, sourdough bread

FENNEL SAUSAGE & MUSSELS **\$18**
fennel, chilies, tomatoes, parsley, tomato broth,
sourdough bread

DUCK CONFIT SALAD **\$16**
winter greens, frise, poached egg, pomegranate,
pancetta, dijon vinaigrette

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 \$9.50

LOUNGE PLATES

BABBO ANGUS BURGER **\$26**
beer-battered onion rings, lettuce, tomato,
spicy bomba aioli, aged 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

SIRLOIN STEAK **\$34**
grilled 6oz baseball steak, house cut fries, petite salad,
thyme jus

PASTA

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

MEAT LASAGNA **\$27**
braised beef ragout layers, Ontario mozzarella,
tomato sugo, béchamel, parmigiano

TAGLIATELLE **\$25**
fennel sausage, butternut squash, spinach, chilies,
parmigiano

RIGATONI **\$24**
fresh & tasty farm mushrooms, parmigiano truffle
cream, arugula, pecorino

DESSERTS

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

SPICED APPLE CHEESECAKE **\$12**
graham cracker crust, stewed apple

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