

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 INVERNO **\$28**
spiced agro dolce, braised apple mostarda, house
made focaccia, Adamo Estate honey, fleur de sel

STARTERS

PROVOLONE FRITTO **\$16**
honey peperonata, lemon arugula, balsamic

SEARED SCALLOPS **\$23**
sunchoke crema, sturgeon roe, green pea

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

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

POTATO GNOCCHI small **\$22** / large **\$25**
sage butter sauce, braised beetroots, Woolwich goat
cheese, spiced walnuts, Parmigiano

TAGLIATELLE small **\$25** / large **\$28**
roasted wild mushroom, vino rosso, basil, pecorino

ENTRÉES

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

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

RISOTTO **\$24**
honeynut squash, black kale, Galbani mascarpone,
heirloom cherry tomatoes, leeks, Parmigiano

LOMBARDY OSSOBUCO **\$55**
braised veal shank, rapini, mascarpone sweet potato
mash, salsa verde

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

MONKFISH PROVENCAL **\$38**
pan seared fish, sundried tomato, Sicilian capers,
grilled ratatouille, creamy polenta

BISTECCA DI CAVOLFIORE **\$24**
cauliflower steak, roasted beet and white bean crema,
rapini, heirloom carrots, toasted pine nut, beet chips

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