

## TO SHARE

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**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

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**WARM OLIVES** **\$14**  
 Estate olive oil, citrus peel, chilies

**MARCONA ALMONDS** **\$15**  
 Roasted & salted, smoked paprika, rosemary

**CANDIED APPLE & BACON BRUSCHETTA** **\$17**  
 Grilled baguette crostini, candied apple, crumbled bacon, hot maple syrup, whipped herb ricotta, parmigiano

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

**EAST COAST MUSSELS** **\$18**  
 Leeks, chilies, cherry tomatoes, parsley, spicy tomato sugo, sourdough

**SUMMER SALAD** **\$16**  
 Summer berry spread, avocado, red grapes, summer greens, grilled & chilled asparagus, slivered almond, Woolwich goat cheese, honey mustard dressing

**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

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**BABBO ANGUS BURGER** **\$26**  
 6oz Angus beef patty, Ontario bacon, onion jam, lettuce, herb aioli, beefsteak tomato, pickle, Swiss cheese  
*choice of - house fries, house salad, or parmigiano truffle fries*

**HERB POLLO PANINO** **\$24**  
 Herb marinated diced chicken, aioli, baby arugula, smoked red pepper, asiago cheese  
*choice of - house fries, house salad, or parmigiano truffle fries*

**SUMMER SQUASH PANINO** **\$22**  
 Grilled summer squash, eggplant, roasted pepper, heirloom tomato, bomba aioli, shredded mozzarella, baby arugula  
*choice of - house fries, house salad, or parmigiano truffle fries*

**GRILLED BEEF STEAK** **\$34**  
 6oz Baseball steak, herb butter polenta, crispy onions, sautéed seasonal vegetable, garlic

## PASTA

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**MANICOTTI** **\$24**  
 Ricotta & spinach filling, béchamel, tomato sugo, parmigiano

**FILEI** **\$24**  
 Fresh & Tasty Farm mushrooms, parmigiano truffle cream, arugula, pecorino

**ORECCHIETTE** **\$26**  
 Squid, scallops, shrimp, fennel, baby spinach, roasted garlic, kalamata olives

**FETTUCINE** **\$25**  
 Fennel sausage, green peas, tomato sugo, spinach, chilies, parmigiano

## DESSERTS

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**HOCKLEY HONEY & LIME MOUSSE** **\$12**  
 Fresh berries, maple granola, candied orange zest

**RHUBARB CHEESECAKE** **\$13**  
 Graham cracker crust, sour cherry compote

**CHOCOLATE PECAN BROWNIE** **\$13**  
 Vanilla ice cream, chocolate sauce