

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

\$17

Italian smoked caciocavallo, crostini

ITALIAN BEEF BRESAOLA

\$22

baby arugula, black pepper aioli, crumbled brioche, red wine vinaigrette, shaved parmigiano reggiano

STARTERS

BRUSCHETTA AL TARTUFO

\$17

sautéed local farm mushrooms, whipped herb ricotta, shaved black truffle, porcini dust

DIGBY SCALLOPS

\$25

parsnip crema, baby radish, caviar, lobster saffron broth, bee pollen dust, seedling

INSALATA VERDE

\$16

preserved summer fruit crema, local mixed greens, apple & fennel, shaved root vegetables, rhubarb mustard vinaigrette

BURRATA CON ASPARAGI

\$28

grilled asparagus, baby arugula, smoked red pepper gremolata, grilled focaccia, kale crema, Leonardi balsamico vinaigrette

HAND-MADE PASTA

SPAGHETTINI

small \$23 / large \$26

tomato sugo, Ontario buffalo mozzarella, basil

TAGLIATELLE AI FUNGI

small \$25 / large \$28

roasted wild mushrooms, truffle crema, vino bianco, basil, vintage parmigiano

MALLOREDDUS ALLA CAMPIDANESE

small \$24 / large \$27

fennel sausage, peperoncino, tomato sugo, saffron, pecorino romano

ENTRÉES

POLLO

\$42

ricotta & prosciutto stuffed chicken supreme, herb butter, mascarpone mash, crispy summer kale, grilled zucchini, confit tomato, merlot jus

ONTARIO TROUT

\$44

pan seared fillet, crispy artichoke, white bean & corn ragout, Sicilian Capers, saffron beurre blanc

FILETTO DI MAIALE

\$46

marinated and pan roasted pork tenderloin, fennel sausage & orzo hash, brown butter parsnip, squash crema, crispy parsnip chips, rosemary jus

FREGOTTO AI PISELLI

\$28

fregola pasta, green peas, kale, garlic, shallots, mascarpone, cured tomato, parmigiano reggiano

CORNISH HEN

\$46

summer vegetable succotash, sweet pea crema, pickled granny smith apple, duck fat potato, crispy kale, juniper berry jus

BISTECCA DI CAVOLFIORE

\$26

cauliflower steak, roasted beet and white bean crema, sauté greens, heirloom carrots, toasted pine nut, beet chips

FILETTO DI MANZO

\$56

Wellington County beef tenderloin, prawn croquette, grilled vegetable, mascarpone mash crema, heirloom carrot, crispy root vegetable, peppercorn jus