

TO SHARE

MISTA <i>3 meat & 2 cheese selection</i>	\$38	FORMAGGI <i>4 cheese selection</i>	\$32
Selected house-made salumi, cheeses from our cave, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, brioche & flat bread		Cheeses selected from our cave, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, brioche & flat bread	

APPETIZERS

WARM OLIVES	\$14	GAMBERI AL SUGO	\$20
Estate olive oil, citrus peel, chilies		Garlic sautéed shrimp, spicy tomato sugo, shallots, grilled sourdough	
FALL SQUASH & RICOTTA BRUSCHETTA - 3 PCS	\$17	ONTARIO FIG & GOAT CHEESE SALAD	\$17
Grilled baguette, roasted pumpkin, whipped ricotta cheese, hot honey, toasted walnut, vincotto, Parmigiano		Fall greens, baby arugula, fall root vegetable, fresh figs, candied walnut, aged balsamic vinaigrette	
PARMIGIANO TRUFFLE FRIES	\$13	KALE CAESAR SALAD	\$17
Truffle aioli, house cut fries, parmigiano		Green & black kale, bacon bits, brioche croutons, caesar dressing, Parmigiano	
CHORIZO MUSSELS	\$18	<i>Add oven roasted chicken breast \$7</i>	
Fennel, chilies, tomatoes, parsley, tomato broth, grilled sourdough		<i>Add lemon pepper salmon fillet \$8</i>	

LOUNGE PLATES

BABBO ANGUS BURGER	\$26	PANINO MELANZANE	\$22
Slow cooked braised short rib, lettuce, tomato, pickle, house aioli, 3 year vintage cheese <i>choice of - house fries, house salad, or parmigiano truffle fries</i>		Grilled eggplant, pickled shredded eggplant, house aioli, baby spinach, Ontario shredded mozzarella <i>choice of - house fries, house salad, or parmigiano truffle fries</i>	
POLLO PESTO PANINO	\$24	GRILLED BEEF STEAK	\$34
Grilled chicken, baby arugula, green pesto aioli, vintage cheese <i>choice of - house fries, house salad, or parmigiano truffle fries</i>		6oz Baseball steak, herb butter polenta, sautéed seasonal vegetable, garlic thyme jus	

PASTA

FALL SQUASH MANICOTTI	\$24	ORZO PASTA	\$26
Butternut squash & ricotta filling, béchamel, tomato sugo, parmigiano		Squid, scallops, shrimp, baby spinach, roasted garlic, kalamata olives	
RIGATONI	\$26	FETTUCINE	\$26
Adamo Estate Riesling, crispy bacon, sage, parmigiano cream, parmigiano		Spicy chorizo sausage, roasted fennel, HVR fall tomato sugo, sauté kale, parmigiano	

DESSERTS

APPLE & CINNAMON PANNA COTTA	\$12	CHOCOLATE PECAN BROWNIE	\$13
Vanilla cream, spiced apple compote, candied granola		Vanilla ice cream, chocolate sauce	
QUEBEC MAPLE & APRICOT CHEESECAKE	\$12		
Graham cracker crust, apricot compote			