

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

STARTERS

ZUPPA DI CELERIAC **\$17**
parmesan & celeriac soup, toasted hazelnut,
herb butter sourdough

MARINATED OLIVES CALDE **\$16**
guindilla peppers, crostini

BURRATA CON PERE **\$28**
poached pear mostarda, fall cranberries crema, baby
arugula, grilled sourdough, Estate olive oil, fleur de sel

MISTICANZA **\$16**
mixed leaves, shaved root vegetable, ricotta, crumbled
pecan, braised artichoke, Hockley honey & mustard
vinaigrette

ITALIAN BEEF BRESAOLA **\$22**
baby arugula, black pepper aioli, brioche crumbed,
red wine vinaigrette, shaved parmigiano reggiano

DIGBY SCALLOPS **\$25**
fall root vegetable crema, baby radish, caviar, braised
leeks, Estate Riesling & brown butter sauce, seedling

HAND-MADE PASTA

SPAGHETTINI small **\$23** / large **\$25**
tomato sugo, Ontario buffalo mozzarella, basil

GNOCHETTI SARDI SMALL small **\$25** / large **\$28**
slow cooked braised short rib, tomato sugo, squash,
garlic, parmigiano

FETTUCCINE small **\$25** / large **\$28**
fall pumpkin, spicy nduja sausage, brown butter,
rosemary fried walnuts, shaved parmigiano

ENTRÉES

BUTTERNUT SQUASH FREGOTTO **\$28**
fregola pasta, squash purée, kale, garlic, shallots,
mascarpone, tomato, parmigiano reggiano

CAPON **\$38**
prosciutto & ricotta cheese stuffed Capon, fall Kabocha
crema, veal marrow butter, chilli polenta, garlic
broccolini, roasted heirloom carrot, carrot chips,
rosemary jus

SCOTTATO RAINBOW TROUT **\$41**
pan seared rainbow trout fillet, HVR garden eggplant &
zucchini caponata, Calabria pangrattato, fall succotash,
Estate Riesling & brown butter sauce

MUSCOVY DUCK BREAST **\$46**
squash crema, hasselback beet, bacon & brussel
sprouts, crispy kale, juniper berry jus

PATETE E CAVOLETTI DI BRUXELLES **\$26**
pan seared potato scallops, roasted beet & white bean
crema, sauté greens, crispy brussel sprouts, heirloom
carrots, toasted nuts, beet chips

FILETTO TARTUFO **\$56**
Wellington County beef tenderloin, crab cake,
mascarpone sweet potato mash, mushroom & baby
spinach ragout, porcini dust, port jus