



DAILY MENU

ANTIPASTO

Salumi board \$32
Selection of 4 estate cured meats, estate sourced preserves & pickles, estate made honey, crostini
Best paired with Legacy Viogner Marsanne Rousanne \$12 or Redhead Pinot Noir \$10

Mista board \$32
Selection of 2 cheeses & 2 cured meats, estate sourced preserves & pickles, estate made honey, crostini
Best paired with Bock Chardonnay \$14 or Lowrey Pinot Noir \$12

Antipasto Mista *vegetarian* \$27
Marinated artichoke hearts, olives, goat cheese, funghi, vegetable medley, estate sourced preserves & pickles, estate made honey, crostini
Best paired with Legacy Vidal Orange Wine \$12 or Whip'd Red \$10

Cheese Board \$32
Selection of 4 cheeses, estate sourced preserves & pickles, estate made honey, crostini
Best paired with Estate Chardonnay Musqué \$14 or Bistro \$12

SMALL PLATES

Estate Focaccia \$9
Estate olive oil, fleur de sel, la bomba
Best paired with Foxcroft Chardonnay \$14 or Lepp Wagg Cabernet Franc \$14

Warm Olives \$12
Marinated mixed olives, crostini
Best paired with Whip'd White \$10 or Lowry Pinot Noir \$12

Roasted Fall Kabocha Squash Soup \$14
Cast Iron roasted squash, grilled focaccia, Adamo estate olive oil, chives
Best paired with Estate Riesling \$14 or Redhead Pinot Noir \$10

Polpette - 3pcs \$14
House made beef meatballs, sugo, Parmigiano
Best paired with Lenko Old Vines Cabernet Sauvignon \$18 or Sauvignon Blanc \$12

Leoncini Mortadella \$14
Sliced mortadella, chilly broccoli rabe, bomba aioli, brioche bun
Best paired with Foxcroft Riesling \$12 or Huebel Grapes Gamay Noir Oaked \$15

Mushroom Bruschetta - 2pcs \$14
Whipped herb ricotta, chives, herbs
Best paired with Estate Pinot Noir \$14 or Foxcroft Chardonnay \$14

Calamari Fritti \$16
Fried calamari, crispy onion & pepper, bomba aioli
Best paired with Frizzante \$12 or Redhead Pinot Noir \$10

Braised Beef & Fregola \$15
Red wine braised beef, tomato, parsley, aged pecorino, fregola
Best paired with Sogno Unoaked Chardonnay \$12 or Lenko Old Vines Cabernet Sauvignon \$18

Ricotta Gnocchi \$17
Parmigiano infused roasted garlic crema, shallots, chives, baby arugula
Best paired with Estate Chardonnay Musque \$14 or Whip'd Red \$10

Filei Pasta \$18
House made fennel sausage, spicy sugo, honeynut squash, garlic, shallots, Parmigiano
Best paired with Legacy Viognier Marsanne Roussanne \$12 or Huebel Grapes Gamay Noir Oaked \$15

Risotto \$17
Wild mushroom crème, truffle oil, chives, garlic, shallots, Parmigiano
Best paired with Sogno Unoaked Chardonnay \$12 or Redhead Pinot Noir \$10

Pollo Alla Parmigiana \$19
Chili & garlic breaded chicken, charred Ontario rapini, Ontario mozzarella, house made tomato sugo
Best paired with Estate Riesling \$14 or Lepp Merlot \$14

Cozze Alla Tarantina \$17
Mussel, bay scallops, tomato, pepperoncino, garlic, white wine, parsley, grilled sourdough bread
Best paired with Sauvignon Blanc \$12 or Lowrey Pinot Noir \$12



DAILY MENU

ADAMOESTATE.COM
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WHITE	5oz	btl
2020 Lepp Riesling	\$12.00	\$39.95
2022 Foxcroft Riesling	\$12.00	\$41.00
2023 Estate Riesling	\$14.00	\$50.50
2020 Estate Vidal	\$14.00	\$47.30
2023 Sogno Unoaked Chardonnay	\$12.00	\$40.95
2020 Growers Series Chardonnay	\$12.00	\$39.95
2020 Foxcroft Chardonnay	\$14.00	\$50.95
2020 Estate Chardonnay	\$14.00	\$52.50
2023 Estate Chardonnay Musqué	\$14.00	\$50.50
2020 Legacy Viognier Marsanne-Roussanne	\$12.00	\$41.00
2019 Bock Chardonnay	\$14.00	\$50.95
2022 Whip'd White	\$10.00	\$35.85
2022 Legacy Vidal Orange Wine	\$12.00	\$47.50
2023 Sauvignon Blanc	\$12.00	\$41.00
ROSÉ		
2023 Underdog Rosé	\$10.00	\$37.95
2023 Estate Gamay Rosé	\$12.00	\$42.50
RED		
2021 Bistro	\$12.00	\$42.50
2021 Redhead Pinot Noir	\$10.00	\$40.00
2018 Parke Pinot Noir	\$12.00	\$50.95
2021 Estate Pinot Noir	\$14.00	\$52.50
2019 Lowrey Pinot Noir	\$12.00	\$50.95
2019 Huebel Grape Estates Gamay Noir Oaked	\$15.00	\$49.95
2019 Lepp Merlot	\$14.00	\$57.95
2020 Cabernets	\$14.00	\$54.40
2019 Lepp Wagg Cabernet Franc	\$14.00	\$55.95
2018 Foxcroft Cabernet Franc	\$18.00	\$70.00
2019 Whip'd Red	\$10.00	\$39.95
SPARKLING		
2019 Blanc de Blanc	\$15.00	\$72.00
2018 Blanc de Noir	\$15.00	\$72.00
2024 Frizzante	\$12.00	\$42.95
2024 Frizzante Rosé	\$12.00	\$42.95
DESSERT WINES		
2019 Muscat Dessert Wine	\$12.00	\$58.00
2021 Vidal Dessert Wine	\$12.00	\$60.00
2019 Riesling Ice Wine	\$14.00	\$68.00
2019 Appassimento Old Vines	\$22.00	\$108.00
PREMIUM WINES		
2018 Meritage	\$18.00	\$73.00
2017 Mr. A Red		\$140.00
2017 Edgerock Merlot	\$18.00	\$75.00
2017 Lenko Old Vines Cabernet Sauvignon	\$18.00	\$75.00
2020 Grand Meritage	\$20.00	\$85.00

Vintages may change due to availability.

FLIGHT OF 2 TASTING

2oz PER WINE TASTING | SELECT 2 PER TIER
* selection limited to 4 wines per table

PLAYFUL SERIES \$17

- 2023 Sogno Unoaked Chardonnay
- 2022 Whip'd White
- 2020 Grower's Oaked Chardonnay
- 2019 Whip'd Red
- 2021 Redhead Pinot Noir
- 2023 Underdog Rosé
- 2024 Frizzante Rosé
- 2024 Frizzante
- 2023 Sauvignon Blanc
- 2021 Bistro

GROWER'S SERIES \$20

- 2020 Lepp Riesling
- 2023 Estate Riesling
- 2022 Foxcroft Riesling
- 2020 Estate Vidal
- 2020 Estate Chardonnay
- 2021 Estate Pinot Noir
- 2019 Lowrey Pinot Noir
- 2020 Foxcroft Oaked Chardonnay
- 2023 Estate Gamay Rosé
- 2020 Legacy Viognier Marsanne-Roussanne
- 2018 Parke Pinot Noir
- 2019 Huebel Grape Estates Gamay Noir Oaked
- 2019 Lepp Merlot
- 2020 Cabernets
- 2023 Estate Chardonnay Musqué
- 2019 Bock Chardonnay
- 2019 Lepp Wagg Cabernet Franc
- 2022 Legacy Vidal Orange Wine
- 2018 Foxcroft Cabernet Franc

ARTIST SERIES \$25

- 2018 Meritage
- 2017 Edgerock Merlot Reserve
- 2017 Old Vines Cabernet Sauvignon
- 2020 Grand Meritage
- 2019 Lenko Old Vines Cabernet Sauvignon
- Appassimento

BEERS

- Mono Centre Brewing Co. Lager \$8.00
- Mono Centre Brewing Co. Pale Ale \$8.00