MENU

SMALL PLATES

estate focaccia $5
estate organic olive oil, amola sea salt
pair with 2019 legacy pét-nat for $10 or 2018 redhead pinot noir for $10

mushroom arancini *3pcs* $10
cheese fondue, reggiano
pair with 2016 parke pinot noir for $12 or 2017 foxcroft chardonnay $12

steamed mussels $14
house pancetta, gorgonzola, cream, aromatics, chardonnay, grilled bread
pair with 2017 huebel grape estates cabernet franc for $12 or 2018 estate chardonnay for $12

5oz POURS FOR WINE PAIRINGS

olives $7
estate olive oil, citrus & chilies
pair with 2019 foxcroft riesling for $10 or 2016 huebel grape estates gamay oaked for $12

fried jumbo shrimps - 2pc $12
rice flour batter, tartar sauce
pair with 2018 sogno unoaked chardonnay for $10 or 2016 lowrey pinot noir for $12

polpette - 3pc $12
meat balls, spicy tomato sugo, reggiano
pair with 2019 kirby gamay rose for $10 or 2016 meritage for $14

tomato bruschetta - 2pc $9
basil pesto, whipped herb ricotta, baguette crostini
pair with 2019 estate vidal for $12 or 2017 petit verdot for $14

desserts

Nutella affogato $6
Nutella swirl, vanilla bean ice cream

panna cotta $7
sweetened cream, Niagara peach compote

trio chocolate mousse $7
amaretti cookies, maraschino cherry

apple pie $8
spiced apple filling, pastry crust, whipped mascarpone, caramel sauce

FROM THE KITCHEN

INDIVIDUAL BOARDS ARE AVAILABLE ON REQUEST
** No Modifications Please*

salumi board $27
selection of 4 estate cured meats, estate sourced preserves & pickles, estate made honey, crostini

mista board $28
selection of 2 cheeses & 2 cured meats, estate sourced preserves & pickles, estate made honey, crostini

antipasto mista $22 *{vegetarian}*
marinated artichoke hearts, olives, goat cheese, funghi, vegetable medley, estate sourced preserves & pickles, estate made honey, crostini

cheese board $29
selection of 4 cheeses, estate sourced preserves & pickles, estate made honey, crostini

fall salad $9
roasted butternut squash, radicchio, endives, grapes, mustard & honey vinaigrette

patatas bravas $9
crispy herb potatoes, spicy tomato sauce

mushroom risotto $13
local mushrooms, mascarpone, black truffle, pecorino

crab cake $11
crab meat cakes, creamy polenta, tomato jam

lasagna $14
meat bolognese, ricotta & spinach filling, béchamel, tomato sauce, reggiano

ADAMO estate winery

ADAMOESTATE.COM

BY THE GLASS OR Adamo Estate Winery BUY THE BOTTLE

WINE LIST

White

2018 lepp riesling
$10 for 5oz / $29.95 btl

2019 foxcroft riesling
$10 for 5oz / $29.95 btl

2019 estate riesling
$12 for 5oz / $39.00 btl

2019 estate vidal
$12 for 5oz / $29.95 btl

2019 pinot gris
$10 for 5oz / $29.95 btl

2019 sogno unoaked chardonnay
$10 for 5oz / $27.25 btl

2016 willms oaked chardonnay
$12 for 5oz / $36.50 btl

2017 foxcroft oaked chardonnay
$12 for 5oz / $36.50 btl

Sparkling

2018 chardonnay musque spark'l
$10 for 5oz / $28.05 btl

2019 legacy pét-nat
$10 for 5oz / $31.00 btl

2017 blanc de noir
$12 for 5oz / $62.00 btl

2016 blanc de blanc
$12 for 5oz / $62.00 btl

Red

2018 redhead pinot noir
$10 for 5oz / $27.25 btl

2016 parke pinot noir
$12 for 5oz / $39.95 btl

2016 lowrey pinot noir
$12 for 5oz / $39.95 btl

2016 huebel grape estates gamay noir oaked
$12 for 5oz / $39.95 btl

2017 lepp merlot
$12 for 5oz / $44.95 btl

2017 huebel grape estates cabernet franc
$12 for 5oz / $44.95 btl

2017 petit verdot
$14 for 5oz / $59.00 btl

2016 meritage
$14 for 5oz / $55.00 btl

2017 foxcroft cabernet franc
$14 for 5oz / $59.00 btl

Rosé

2019 underdog rosé
$10 for 5oz / $24.95 btl

2019 kirby gamay rosé
$10 for 5oz / $28.05 btl

VINTAGES ARE SUBJECT TO AVAILABILITY

FLIGHT OF 2

2oz PER WINE

SELECT 2 PER TIER

Growers + Estate Series flight $11

legacy pét-nat
foxcroft riesling
estate riesling
estate pinot noir
foxcroft chardonnay
huebel cab franc
lepp riesling
estate vidal
estate chardonnay
willms chardonnay
gamay oaked
lepp merlot

Playful Series flight $7

sparkl'
kirby rosé
sogno
whip'd red
underdog rosé
whip'd white
grower's chardonnay
redhead pinot noir

Artist Series + Dessert Wines flight $15

blanc de blanc
blanc de noir
wild ferment chardonnay
petit verdot
meritage
foxcroft cab franc
dessert muscat
special select late harvest vidal
dessert appassimento

ASK US ABOUT OUR WINE CLUB!

Adamo Estate Winery WINE CLUB

CHOOSE YOUR CRUSH

REVISED / SEPT 2020

#ADAMOESTATE