



DAILY MENU

ANTIPASTO

- Salumi board** \$31
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** \$31
Selection of 2 cheeses & 2 cured meats, estate sourced preserves & pickles, estate made honey, crostini
Best paired with Bock Chardonnay \$14 or Lowry 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 Estate Vidal \$14 or Whip'd Red \$8
- 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 Estate Chardonnay \$14 or Hubel Grapes Gamay Noir Oaked \$15
- Polenta Tartufo** \$11
Local toasted mushrooms, creamy cheddar polenta, charred corn, herbs, pecorino
Best paired with Sogno Unoaked Chardonnay \$12 or Estate Pinot Noir \$14
- Warm Olives** \$12
Marinated mixed olives, Crostini
Best paired with Sauvignon Blanc \$12 or Parke Pinot Noir \$12
- Polpetta** 3 pcs \$15
Beef & pork meatballs, sugo, parmigiana
Best paired with Lepp Merlot \$14 or Sogno Unoaked Chardonnay \$12
- Brussel Sprouts Fritto & Pancetta** \$15
Cornmeal, flour dredge & fried, shaved house pancetta, parmigiano, herb aioli
Best paired with Foxcroft Riesling \$14 or Parke Pinot Noir \$12
- Steamed Mussels** \$17
White beans, tomatoes, fennel, herbs, spicy broth
Best paired with Lepp Wagg Cabernet Franc \$14 or Estate Chardonnay Musque \$14
- Whipped Herb Ricotta Platter** \$27
Grilled focaccia, calabrese vegetables, Estate creamed honey & olive oil, fleur de sel
Best paired with Foxcroft Chardonnay \$14 or Estate Pinot Noir \$12
- Orecchiette Salsiccia** \$18
Fennel sausage, chilies, rapini, parmigiana
Best paired with Meritage \$15 or Estate Riesling \$14
- Branzino Puttanesca** \$19
Tomatoes, cracked olives, capers, herb broth, petite salad
Best paired with Lepp Riesling \$12 or Redhead Pinot Noir \$10
- Gnocchi Verde** \$15
Basil pesto, peas, pecorino
Best paired with Bock Chardonnay \$14 or Old Vines Cabernet Sauvignon \$18
- Filei Bolognese** \$18
Meat ragu, parsley, parmigiana
Best paired with Mr. A Red \$22 or Grower's Series Oaked Chardonnay \$12
- Chicken Caprese** \$17
Oven baked chicken breast, Ontario buffalo mozzarella, tomato condimento, basil pesto, petite raw salad
Best paired with Legacy Pat-Nat Pinot Blanc \$12 or Lenko Old Vines Cabernets Sauvignon \$18
- Squash Bruschetta** \$11
Butternut squash, herb ricotta, baby arugula, toasted walnut, parmigiano
Best paired with Estate Vidal Orange \$12 or Gamay Noir Pet-Nat \$12
- Risotto Di cavolo** \$15
Green kale, whipped mascarpone, parmigiano
Best paired with Bock Chardonnay \$14 or Foxcroft Cab Franc \$15
- Sunchoke & Parmesan Soup** \$11
Grilled focaccia, Adamo Estate olive oil, toasted walnut
Best paired with Legacy Vigonier Marsanne-Roussanne \$12 or Edgerock Merlot \$18

