



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

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

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

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

Truffle Arancini \$13
Wild mushrooms, black truffle, Italian breadcrumbs, confit garlic aioli, Parmigiano
Best paired with Estate Pinot Noir \$14 or Estate Chardonnay \$14

Roasted Grape Bruschetta \$13
Slow roasted grapes, herb ricotta, vincotto, baby arugula
Best paired with Frizzante \$12 or Edgerock Merlot \$18

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

Mussels \$17
White wine, green peas, cream, garlic, grilled focaccia
Best paired with Sauvignon Blanc \$12 or Cabernets \$14

Gnocchi \$16
Thyme infused butternut squash puree, brown butter, crispy sage
Best paired with Grower's Series Chardonnay \$12 or Foxcroft Cabernet Franc \$18

Pennoni \$18
House made beef ragu, tomato sugo, mascarpone, garlic, basil, pecorino
Best paired with Grand Meritage \$20 or Estate Chardonnay \$14

Risotto \$16
Wild mushroom crème, truffle oil, sage, 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

Oven Roasted Arctic Char \$19
Crushed marinated olives, garlic fresh beans, lemon zest, salmoriglio, petite salad
Best paired with Lepp Riesling \$12 or Bistro \$12



DAILY MENU

ADAMOESTATE.COM
#ADAMOESTATE

WHITE	5oz	btl
2019 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
2021 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
2021 Kirby Gamay Rosé	\$10.00	\$39.25
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
 - 2021 Whip'd White
 - 2020 Grower's Oaked Chardonnay
 - 2019 Whip'd Red
 - 2021 Redhead Pinot Noir
 - 2023 Underdog Rosé
 - 2021 Kirby Gamay Rosé
 - 2024 Frizzante Rosé
 - 2024 Frizzante
 - 2023 Sauvignon Blanc
 - 2021 Bistro

- GROWER'S SERIES \$20**
- 2019 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