



DAILY MENU

ANTIPASTO

Salumi board \$32
Selection of 4 estate cured meats, estate sourced preserves & pickles, estate made honey, crostini
Best paired with Legacy Vignier Marsanne Rousanne \$12 or Barrel Select 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 Chardonnay \$14 or Whip'd Red \$10

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

Formaggi Board \$32
Selection of 4 cheeses, estate sourced preserves & pickles, estate made honey, crostini
Best paired with Frizzante \$12 or Redhead Pinot Noir \$10

SMALL PLATES

Estate Focaccia \$10
Estate olive oil, fleur de sel, la bomba
Best paired with Barrel Select Chardonnay \$12 or Barrel Select Pinot Noir \$12

Steamed Mussels \$17
White wine, sautéed cherry tomatoes, chili and garlic, pesto, focaccia
Best paired with Sauvignon Blanc \$14 or Huebel Grape Estates Gamay Noir \$15

Warm Olives \$14
Marinated mixed olives, crostini
Best paired with Whip'd White \$10 or Lowrey Pinot Noir \$12

Ricotta Gnocchi \$18
Roasted heirloom tomato sauce, fresh basil, herb oil, creamy stracciatella cheese
Best paired with Foxcroft Chardonnay \$14 or Meritage \$18

Melone e Prosciutto Bruschetta \$15
Compressed melon, sliced prosciutto, stracciatella cheese, saba
Best paired with Blanc de Blanc \$15 or Estate Rosé \$12

Risotto di Pesce \$19
Shrimp, mussels, squid, pepperoncino, butter, herbs
Best paired with Bock Chardonnay \$14 or Lowrey Pinot Noir \$12

Fennel and Citrus Salad \$14
Artisanal greens, pickled fennel, citrus segments, candied walnuts, balsamic and shallot vinaigrette
Best paired with Lepp Riesling \$12 or Underdog Rose \$10

Filei Pasta \$18
Roasted corn crema, pancetta, parsley, shallots, garlic, herb oil
Best paired with Growers Chardonnay \$12 or Bistro \$12

Ahi Tuna Crudo \$18
Pickled shallot vinaigrette, lemon, Italian parsley, fried capers, pea shoots
Best paired with Sogno Unoaked Chardonnay \$12 or Estate Pinot Noir \$14

Pollo Con Salsa Verde \$19
Crispy citrus marinated chicken thighs, salsa verde, baby radish and arugula salad
Best paired with Lepp Riesling \$12 or Lepp Wagg Cabernet Franc \$14

Calamari Fritti \$18
Crispy squid, pickled peppers, smoked paprika and roasted garlic aioli
Best paired with Frizzante \$12 or Redhead Pinot Noir \$10

Beef Tagliata \$26
Marinated and grilled beef, herb fingerling potato, farm tomato, olive & basil condiment
Best paired with Foxcroft Chardonnay \$14 or Grand Meritage \$20

Polpette - 3pcs \$17
Beef & pork meatballs, sugo, parmigiano
Best paired with Frizzante Rosé \$12 or Lenko Old Vines Cabernet Sauvignon \$18



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WHITE

	5oz	btl
2021 Lepp Riesling	\$12.00	\$39.95
2022 Foxcroft Riesling	\$12.00	\$41.00
2023 Estate Riesling	\$14.00	\$50.50
2024 Sogno Unoaked Chardonnay	\$12.00	\$40.95
2020 Growers Series Chardonnay	\$12.00	\$39.95
2019 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
2025 Sauvignon Blanc	\$14.00	\$46.00
2022 Barrel Select Chardonnay	\$12.00	\$42.95
2021 Ramirez Chardonnay	\$14.00	\$52.50

ROSÉ

2023 Underdog Rosé	\$10.00	\$37.95
2024 Estate 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
2022 Estate Pinot Noir	\$14.00	\$52.50
2019 Lowrey Pinot Noir	\$12.00	\$50.95
2020 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
2019 Foxcroft Cabernet Franc	\$18.00	\$70.00
2020 Whip'd Red	\$10.00	\$39.95
2021 Barrel Select Pinot Noir	\$12.00	\$42.95

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 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
2018 Lenko Old Vines Cabernet Sauvignon	\$18.00	\$75.00
2020 Grand Meritage	\$20.00	\$85.00
2023 Petit Verdot	\$18.00	\$85.00

FLIGHT OF 2 TASTING \$20

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

- 2024 Sogno Unoaked Chardonnay
- 2022 Whip'd White
- 2020 Grower's Oaked Chardonnay
- 2020 Whip'd Red
- 2021 Redhead Pinot Noir
- 2023 Underdog Rosé
- 2024 Frizzante Rosé
- 2024 Frizzante
- 2025 Sauvignon Blanc
- 2021 Bistro
- 2021 Lepp Riesling
- 2023 Estate Riesling
- 2019 Foxcroft Riesling
- 2020 Estate Chardonnay
- 2022 Estate Pinot Noir
- 2019 Lowrey Pinot Noir
- 2020 Foxcroft Oaked Chardonnay
- 2024 Estate Rosé
- 2020 Legacy Viognier Marsanne-Roussanne
- 2018 Parke Pinot Noir
- 2020 Huebel Grape Estates Gamay Noir Oaked
- 2019 Lepp Merlot
- 2020 Cabernets
- 2023 Estate Chardonnay Musqué
- 2019 Bock Chardonnay
- 2019 Lepp Wagg Cabernet Franc
- 2019 Foxcroft Cabernet Franc
- 2022 Barrel Select Chardonnay
- 2021 Barrel Select Pinot Noir
- 2018 Meritage
- 2018 Edgerock Merlot Reserve
- 2017 Old Vines Cabernet Sauvignon
- 2020 Grand Meritage
- 2023 Petit Verdot
- 2021 Ramirez Chardonnay

VINTAGES ARE SUBJECT TO AVAILABILITY

BEERS

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

Vintages may change due to availability.