

BREAKFAST

Grab & Go Continental Breakfast

Ham and cheese croissant sandwich, daily baked Danish pastry, yogurt, fruit cup, cereal & milk, fruit juice

Included with your room stay, pick up from the front desk before 10:30am

ROOM SERVICE: 12pm – 8pm

Mista Board \$36 (5 selections)

our choice of house-made salumi & cheese, house preserves & pickles from our cantina, Adamo estate organic honey, house bread & flat bread

Fromaggi \$29 (4 selections)

our choice of cheese selected from our cave / house preserves & pickles from our cantina / Adamo estate organic honey / house bread & flat bread

Warm Olives \$9

Toasted marcona almonds, estate olive oil

Parmigiano Truffle Fries \$8

house ketchup

Split Pea Soup \$12

Pea shoots, crème fraiche, brioche croutons

Prosciutto di Parma \$17

Melon, arugula, shaved Reggiano, Saba

Tuscan Kale \$16

Buttermilk dressing, brioche croutons, Saba, Reggiano

Cabin Kobe Burger \$19

Braised short ribs, cabbage & mayonnaise slaw, onion rings, aged cheddar, lettuce, tomato, house pickles / sub house fries – kale salad, house salad or truffle fries add \$4

Spaghettoni small \$18/ large \$21

Tomato sugo, Ontario buffalo mozzarella, basil

Manicotti \$21

Ricotta & spinach filling, bechamel, tomato sauce

Spring Risotto \$29

Peas, fava beans, mascarpone, prosciutto wrapped & grilled asparagus, pecorino

Steak Frites \$29

Beef tenderloin, house cut fries, port jus

Wellington County Beef Tenderloin \$49

Carrot crema, mushroom & fingerling potato trifolati, sautéed spring greens, crispy prosciutto shard, porcini jus

Chicken Supreme \$39

Ricotta caramelized onion & peas stuffing, sautéed spinach, parsnip, farro ragout, shallot jus

Lamb Shank Abbacchio \$49

Braised lamb shank, Cellared root vegetable, polenta, gremolata, rapini

Desserts

Mango Panna Cotta \$10

mango flavoured & sweetened cream, mint Chantilly cream, fresh raspberries

Warm Nutella Brownie \$10

house made vanilla gelato