

IL CAMINETTO

ANTIPASTI

served family style

gem lettuce "caesar"

classic dressing, shaved pecorino
cured egg, herbs, capers
focaccia croutons

burrata + okanagan cherries

pemberton beets, tarragon
candied pecans, local greens

salumi misto

selection of local & imported
salumi + seasonal preserves

SECONDI

your selection

wild mushroom risotto

acquerello rice with white wine parmigiano reggiano
truffle essence

rigatoni bolognese

brant lake wagyu beef ragu + parsley

farmcrest chicken piccata

lemon + parmesan agnolotti, green asparagus, radicchio
caper, white wine + butter sauce

almond crusted bc halibut

carrot harissa, baby carrots
roasted cauliflower
ginger vinaigrette

DOLCI

your selection

roasted okanagan apricot

coconut cake, apricot sorbet
fresh blueberries, coconut crumble

tiramisu

whipped mascarpone, espresso
lady fingers + cocoa

\$89 menu

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focaccia croutons

burrata + okanagan cherries

pemberton beets, tarragon
candied pecans, local greens

salumi misto

selection of local & imported
salumi + seasonal preserves

PRIMI

served family style

rigatoni al pomodoro

fresh tomatoes, olive oil + basil

SECONDI

your selection

almond crusted bc halibut

carrot harissa, baby carrots
roasted cauliflower
ginger vinaigrette

wild mushroom risotto

acquerello rice, truffle essence
parmigiano reggiano

fillet of beef tenderloin

roasted fingerling potato,
rootdown farm broccoli, salsa verde
mushroom puree

DOLCI

your selection

tiramisu

whipped mascarpone, espresso
lady fingers + cocoa

roasted okanagan apricot

coconut cake, apricot sorbet
fresh blueberries, coconut crumble

\$99 menu