

# IL CAMINETTO

*winter \$109 menu*

## ANTIPASTI

*served family style, for the table*

### **gem lettuce "cesar"**

classic dressing, shaved pecorino romano, cured egg, herbs + capers

### **rootdown farms beet caprese salad**

soft burrata cheese, heirloom roasted beets, basil + balsamic

### **salumi misti**

italian & local cured meats, pickled garmish, crostini

## SECONDI

### **wild mushroom risotto**

carnaroli rice, parmigiano reggiano, truffle essence baby herb salad

### **lightly grilled branzino**

'nduja soffrito, gigante beans, olives, fennel + arugula

### **rigatoni bolognese**

brant lake wagyu beef ragu, parsley

## DOLCI

### **gelato e sorbetto**

vanilla gelato, mango chili sorbetto

### **tiramisu**

whipped mascarpone, espresso lady finger shaved chocolate

# IL CAMINETTO

*winter \$119 menu*

## ANTIPASTI

*served family style, for the table*

### **gem lettuce "cesar"**

classic dressing, shaved pecorino romano, cured egg, herbs + capers

### **rootdown farms beet caprese salad**

soft burrata cheese, heirloom roasted beets, basil + balsamic

### **salumi misti**

italian & local cured meats, pickled garmish, crostini

## PRIMI

*served family style, for the table*

### **pasta al pomodoro**

fresh tomatoes, parmigiano reggiano, olive oil + basil

## SECONDI

### **wild mushroom risotto**

carnaroli rice, parmigiano reggiano, truffle essence baby herb salad

### **lightly grilled branzino**

'nduja soffrito, gigante beans, olives, fennel + arugula

### **fillet of beef tenderloin**

roasted carrot, Pemberton fingerling potato, salsa verde + red wine jus

### **rigatoni bolognese**

brant lake wagyu beef ragu, parsley

## DOLCI

### **torta**

almond cake, hazelnut praline, spiced chantilly crema

### **gelato e sorbetto**

vanilla gelato, mango chili sorbetto

### **tiramisu**

whipped mascarpone, espresso lady finger shaved chocolate

# IL CAMINETTO

winter \$129 menu

## ANTIPASTI

*served family style, for the table*

### gem lettuce "cesar"

classic dressing, shaved pecorino romano, cured egg, herbs + capers

### burrata pugliese

wild bc mushroom, slow cooked onion, preserved quince + arugula

### prosciutto di parma

30 month cured ham, fett'nuta bread and sicilian olive oil

## PRIMI

*served family style, for the table*

### lobster + saffron linguine

nova scotia lobster, white wine,, cream, lemon, chilies, carrots + breadcrumbs

### rigatoni bolognese

brant lake wagyu beef ragu, parsley

## SECONDI

### wild mushroom risotto

carnaroli rice, parmigiano reggiano, truffle essence baby herb salad

### lightly grilled branzino

'nduja soffrito, gigante beans, olives, fennel + arugula

### fillet of beef tenderloin

roasted carrot, Pemberton fingerling potato, salsa verde + red wine jus

### organic chicken "saltimbocca"

wrapped with prosciutto and sage, roasted parsnips, brussel sprouts and farro verde

## DOLCI

### torta

almond cake, hazelnut praline, spiced chantilly crema

### gelato e sorbetto

vanilla gelato, mango chili sorbetto

### tiramisu

whipped mascarpone, espresso lady finger shaved chocolate

# IL CAMINETTO

*for the table - to enhance your meal*

## APERITIVO

### prosecco

have our staff greet your guests with a glass of Italian prosecco - \$13 per glass

## ANTIPASTI

*served family style, for the table*

### chickpea hummus

pemberton vegetable crudita, crisp ceci + smoked paprika - \$4 per person

### polpettine

crisp wagyu beef meatballs, salsa verde - \$5 per person

### castelvetrano olives

warm olives, toasted almonds, citrus, chilies + herbs - \$4 per person

### formaggi platter

Italian cheese served with toasted walnut and preserved fruits - \$6 per person

### chilled seafood platter

oysters from our pristine waters,, chilled prawns and seared tuna crudo  
serves 4 guests - \$70/platter

## SECONDI

*served family style, for the table*

### arugula salad

pecorino romano, shaved fennel - \$5 per person

### cauliflower gratinato

cacio e pepe style, sourdough pangrattato - \$5 per person

### sautéed broccolini

calabrian chili + garlic - \$4 per person

### fingerling potatoes

parmigiano + chives - \$5 per person

### bistecca alla fiorentina

signature grilled 38oz angus porterhouse steak - Market Price

## DOLCI

### festiva torta

house made custom cakes, four styles to choose from - \$15 per person

### petit fours & chocolates

beautiful take-home boxes of house made chocolate and sweets  
5-6 pieces per box - \$12.5 each