

IL CAMINETTO

\$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

\$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

\$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

fresh made in-house daily, utilizing local produce

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