

IL CAMINETTO

\$109 Menu

ANTIPASTI

served family style, for the table

gem lettuce "caesar"

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

insalata di bufala

rootdown farm beets, baby kale, marinated okanagan cherries, flax seed tuille

salumi misti

italian & local cured meats, pickled garnish, crostini

SECONDI

whistler harvest mushroom risotto

carnaroli rice, grana padano, chives, porcini crumb, truffle essence

lightly grilled branzino

'nduja + root vegetable soffrito, gigante beans, sicilian olives, fennel + arugula

tagliatelle bolognese

brant lake wagyu beef ragu, parmigiano reggiano vacca rossa

fraser valley chicken saltimbocca

prosciutto + sage wrapped chicken breast, morel mushrooms
baby white turnips, glazed asparagus + chicken wing jus

DOLCI

gelato e sorbetto

fresh made in-house daily utilizing local produce

tiramisu

whipped mascarpone, espresso lady finger shaved chocolate

IL CAMINETTO

\$119 menu

ANTIPASTI

served family style, for the table

gem lettuce “caesar”

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

insalata di bufala

rootdown farm beets, baby kale, marinated okanagan cherries, flax seed tuille

salumi misti

italian & local cured meats, pickled garnish, crostini

PRIMI

served family style, for the table

pasta al pomodoro

fresh tomatoes, parmigiano reggiano, olive oil + basil

SECONDI

whistler harvest mushroom risotto

grana padano, chives, porcini crumb, carnaroli rice, truffle essence

lightly grilled branzino

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

fillet of beef tenderloin

fingerling potato, pemberton carrots, broccolini, salsa verde, red wine jus

tagliatelle bolognese

brant lake wagyu beef ragu, parmigiano reggiano vacca rossa

DOLCI

torta caprese

almond praline, dark valrhona chocolate, stracciatella gelato

gelato e sorbetto

fresh made in-house daily utilizing local produce

tiramisu

whipped mascarpone, espresso lady finger shaved chocolate

IL CAMINETTO

\$129 menu

ANTIPASTI

served family style, for the table

gem lettuce "caesar"

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

burrata pugliese

heirloom tomatoes, basil, balsamic, fresh arugula

prosciutto di parma

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

PRIMI

served family style, for the table

whistler harvest mushroom risotto

carnaroli rice, grana padano, chives, porcini crumb, truffle essence

pasta al pomodoro

fresh tomatoes, parmigiano reggiano, olive oil, basil

SECONDI

lobster + saffron linguine

nova scotia lobster, white wine, cream, chilies, piselli, breadcrumbs

lightly grilled branzino

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

fillet of beef tenderloin

fingerling potato, pemberton carrots, broccolini, salsa verde + red wine jus

organic chicken "saltimbocca"

prosciutto + sage wrapped chicken breast, morel mushrooms
baby white turnips, glazed asparagus + chicken wing jus

DOLCI

chocolate hazelnut torta

frangelico, whipped ganache, chocolate strusel

gelato e sorbetto

fresh made in-house daily utilizing local produce

tiramisu

whipped mascarpone, espresso lady finger shaved chocolate