

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

roasted tomato crema, pemberton beets, balsamic pearls, basil, gnocco frito

salumi misti

italian & local cured meats, pickled garnish, crostini

SECONDI

whistler harvest mushroom risotto

carnaroli rice, grana padano, chives, sunchoke chips, truffle essence, chicory salad

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, brussels sprouts, farro verde
white turnip, roasted 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

roasted tomato crema, pemberton beets, balsamic pearls, basil, gnocco frito

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

carnaroli rice, grana padano, chives, sunchoke chips, truffle essence, chicory salad

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

pistachio whipped ganache, toasted pistachio

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

insalata di bufala

roasted tomato crema, pemberton beets, balsamic pearls, basil, gnocco frito

prosciutto di parma

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

PRIMI

served family style, for the table

whistler harvest mushroom risotto

carnaroli rice, grana padano, chives, sunchoke chips, chicory salad, shaved truffle

SECONDI

lobster + saffron linguine

nova scotia lobster, white wine, cream, lemon, heirloom carrots
calabrian chilies, 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

fraser valley chicken saltimbocca

prosciutto & sage wrapped chicken breast, brussels sprouts, farro verde
white turnip, roasted chicken wing jus

DOLCI

torta caprese

pistachio whipped ganache, toasted pistachio

gelato e sorbetto

fresh made in-house daily utilizing local produce

tiramisu

whipped mascarpone, espresso lady finger, shaved chocolate