

IL CAMINETTO

\$109 Menu

ANTIPASTI

served family style, for the table

gem lettuce “caesar”

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

bufala “caprese”

brew creek tomatoes, basil emulsion, smoked tomato vinaigrette, big little farms micro basil

salumi misti

italian & local cured meats, pickled garnish, crostini

SECONDI

starseed farms mushroom risotto

carnaroli rice, grana padano, chives, salsa di funghi, micro radish greens

lightly grilled branzino

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

tagliatelle bolognese

brant lake wagyu beef ragu, pancetta, parmigiano reggiano 'vacche rossa'

fraser valley chicken saltimbocca

prosciutto & sage wrapped chicken breast, smoked “farrotto”
wild rice, grilled carrots, cauliflower, 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

bufala “caprese”

brew creek tomatoes, basil emulsion, smoked tomato vinaigrette, big little farms micro basil

salumi misti

italian & local cured meats, pickled garnish, crostini

PRIMI

served family style, for the table

rigatoni al pomodoro

italian d.o.p. tomatoes, parmigiano reggiano, extra virgin olive oil, basil

SECONDI

starseed farms mushroom risotto

carnaroli rice, grana padano, chives, salsa di funghi, micro radish greens

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, pancetta, parmigiano reggiano ‘vacche 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

burrata "caprese"

brew creek tomatoes, basil emulsion, smoked tomato vinaigrette, big little farms micro basil

prosciutto di parma

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

PRIMI

served family style, for the table

starseed farms mushroom risotto

carnaroli rice, grana padano, chives, salsa di funghi, micro radish greens

SECONDI

lobster + saffron linguine

nova scotia lobster, white wine, cream, lemon, snap peas
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, smoked "farrotto"
wild rice, grilled carrots, cauliflower, 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