

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 beets, radicchio, roasted pear, hazelnut crumb, lemon vinaigrette

salumi misti

italian & local cured meats, pickled garnish, crostini

SECONDI

wild and cultivated mushroom risotto

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

grilled branzino

'nduja & vegetable soffritto, fennel, sicilian olives, gigante beans, arugula

fillet of beef tenderloin

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

tagliatelle bolognese

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

DOLCI

gelato e sorbetto

fresh made in-house daily utilizing seasonal products

tiramisu

whipped mascarpone, espresso lady fingers, 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

roasted beets, radicchio, roasted pear, hazelnut crumb, lemon vinaigrette

prosciutto di parma

30 month aged, fett'unta, extra virgin olive oil

PRIMI

served family style, for the table

rigatoni al pomodoro

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

SECONDI

lobster + saffron linguine

nova scotia lobster, white wine, cream, lemon, snap peas, calabrian chilies, breadcrumbs

grilled branzino + octopus

'nduja & vegetable soffritto, fennel, sicilian olives, gigante beans, arugula

fillet of beef tenderloin

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

chicken saltimbocca

prosciutto + sage wrapped chicken, celery root and chestnut 'risotto'
brussels sprouts, chicken wing jus, brown butter vinaigrette

wild and cultivated mushroom risotto

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

DOLCI

piemontese hazelnut bomba

hazelnut + cioccolato cream, chocolate gelato

gelato e sorbetto

fresh made in-house daily utilizing seasonal products

tiramisu

whipped mascarpone, espresso lady fingers, shaved chocolate

IL CAMINETTO

RECEPTION MENU

*minimum order of 2 dozen per item with exception of
the charcuterie & cheese boards at a minimum of 2 boards per item*

polpettine

crisp wagyu beef meatballs, salsa verde
\$48 per dozen

italian salami & house charcuterie

with seasonal garnishes
\$38.50 per board

assorted italian cheeses

served with tomato chutney, compressed fruits
\$38.50 per board

poached prawns

cocktail sauce
\$65 per dozen

oysters on the half shell

quince mignonette
\$60 per dozen

wild mushroom crostini

local mushrooms, balsamic, 'drunken' caprini cheese
\$50 per dozen

seared tuna

sicilian eggplant caponata
\$65 per dozen

tomato & buffalo mozzarella arancini

pesto genovese
\$55 per dozen