

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

tomato condimento, marinated tomatoes, arugula

salumi misti

prosciutto di parma, fennel salami, mortadella, 'nduja, house-made crackers

SECONDI

wild and cultivated mushroom risotto

carnaroli rice, grana padano, chives, balsamico di modena

grilled branzino

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

fillet of beef tenderloin

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

rigatoni 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

espresso lady fingers, whipped mascarpone, 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

tomato condimento, marinated tomatoes, arugula

salumi misti

prosciutto di parma, fennel salami, mortadella, 'nduja, house-made crackers

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 spaghetti

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

branzino + octopus

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

fillet of beef tenderloin

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

wild and cultivated mushroom risotto

carnaroli rice, grana padano, chives, balsamico di modena

DOLCI

bomba nocciola

chocolate creama, candied hazelnuts

gelato e sorbetto

fresh made in-house daily utilizing seasonal products

tiramisu

espresso lady fingers, whipped mascarpone, 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
\$52 per dozen

salumi di emiglia-romagna

30 month aged prosciutto di parma, prosciutto cotta
culatello di modena, torta fritto, melon
\$42.50 per board

assorted italian cheeses

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

ocean wise poached prawns

cocktail sauce, lemon
\$65 per dozen

oysters on the half shell

mignonette, lemon
\$60 per dozen

wild mushroom crostini

local mushrooms, balsamic, 'drunken' caprini cheese
\$52 per dozen

bc albacore seared tuna

sicilian eggplant caponata, basil emulsion
\$65 per dozen

tomato & buffalo mozzarella arancini

basil, toasted pine nut pesto
\$55 per dozen

IL CAMINETTO

Childrens \$65 Menu

ANTIPASTI

gem lettuce 'caesar'

classic dressing, shaved pecorino, capers, garlic pangrattato

minestrone soup

tomato, vegetable soup, pecorino comano cheese

SECONDI

spaghetti bolognese

brant lake wagyu beef ragu, pancetta
parmigiano reggiano

rigatoni al pomodoro

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

fraser valley chicken breast

fingerling potatoes, seasonal vegetables

childrens steak

tenderloin steak, fingerling potatoes, seasonal vegetables

DOLCI

single scoop gelato

fresh made in-house daily utilizing local produce

tiramisu

whipped mascarpone, espresso lady fingers, shaved chocolate