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
marinated tomatoes & artichokes, arugala & brew creek farm basil

salumi di emilia-romagna
30 month aged prosciutto di parma, prosciutto cotto, culatello di modena
shaved parmigiano, fett'unta

SECONDI

wild and cultivated mushroom risotto
carnaroli rice, grana padano, chives, balsamico di modena

bc spring salmon
'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

bomba nocciola
chocolate crema, candied hazelnuts, hazelnut gelato

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
marinated tomatoes & artichokes, arugala & brew creek farm basil

salumi di emilia-romagna
30 month aged prosciutto di parma, prosciutto cotto, culatello di modena
shaved parmigiano, fett'unta

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 crema, candied hazelnuts, hazelnut gelato

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