

WHISTLER, BRITISH COLUMBIA

# IL CAMINETTO

4242 VILLAGE STROLL

## BUON ANNIVERSARIO!

four-course menu available daily for \$43, wine pairings available for \$43

### CICHETTI

**chickpea hummus**  
pemberton vegetable crudita  
crisp ceci, smoked paprika 13.5

**polpettine**  
crisp wagyu beef meatballs  
salsa verde 16.5  
\$5 supplement

**warm sicilian olives**  
toasted almonds  
citrus, chilies, herbs 13

**crostini al funghi**  
roasted mushrooms, stracciatella  
ricotta salata, balsamic 14.5

### ANTIPASTI

**minestrone**  
autumn vegetables, fresh pasta  
roasted tomato, pecorino romano 18.5

**pemberton brassica 'caesar'**  
classic dressing, smoked pecorino  
cured egg yolk, capers, pangrattato 20.5

**grilled humboldt squid**  
summer squash, smoked lardo, red pepper harissa  
black olive crumb, sicilian couscous 26.5  
\$7 supplement

**rootdown farm celery root risotto**  
carnaroli rice, grana padano, porcini butter  
pickled celery root + baby herb salad 24.5

**burrata + tomato insalata**  
last of the season tomatoes, basil emulsion  
sofritto vinaigrette, arugula, tomato tuille 31.5

**prosciutto di parma**  
30 month aged, compressed pear  
grissini, extra virgin olive oil 31.5  
\$12 supplement

### FORMAGGI

**ubriaco**  
**mozzarella di bufala**  
**la tur**  
**gorgonzola**  
**parmigiano reggiano**  
**pecorino toscano**  
**taleggio**  
served with toasted almonds  
preserved fruits

two 14.5 four 19.5 six 24.5

### SECONDI

**tofino spring salmon**  
red prawns, pepperonata, shishito peppers  
helmers 'la ratte' potatoes, corn vellutato 46.5

**lobster + saffron linguine**  
nova scotia lobster, white wine cream, lemon  
snap peas, calabrian chilies, breadcrumbs 49.5  
\$16 supplement

**rigatoni al pomodoro**  
italian d.o.p. tomatoes, parmigiano reggiano  
extra virgin olive oil, basil 32.5

**grilled lamb sirloin**  
sardinian 'su farro', lamb sausage  
parsnip puree, mint salsa verde  
rapini, lamb jus 46.5

**eggplant parmigiano al forno**  
d.o.p. tomato sauce, pesto genovese  
provolone + caciocavallo, fonduto 34.5

**8oz holstein new york striploin**  
north arm farm parsley root + potato gratinato  
roasted heirloom carrots, ruby port jus 67.5  
\$24 supplement

**tagliatelle bolognese**  
brant lake wagyu beef ragu, parsley  
parmigiano reggiano 'vacche rossa' 37.5

**quebec veal cheek brasato**  
parmigiano polenta, whistler chanterelles  
roasted brussels sprout tips, chicory salad  
shallot vinaigrette 49.5  
\$15 supplement

all pasta  
made in-house  
daily

whistler culinary director  
*james walt*

executive chef  
*mark mccloughlin*

restaurant director  
*jeff stewart*

### DOLCI

**petit fours**  
il caminetto mini chocolate bar, fruit jelly  
amaretti, biscotti, bouchon 15

**chocolate + nocciola torta**  
dark chocolate ganache, hazelnut  
frangelico da montare crema 15

**house-made gelato**  
fresh made in-house daily  
utilizing local produce 15

**tiramisu**  
whipped mascarpone  
espresso lady fingers, chocolate 15

celebrating 43 years of  
hospitality in whistler

### CONTORNI

**arugula**  
pecorino romano  
shaved fennel 15.5

**sauteed rapini**  
calabrian chili, garlic 14.5

**cauliflower gratinato**  
'cacio e pepe,' pangrattato 14.5

**fingerling potatoes**  
parmigiano, chives 14.5