

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 17.5
\$6 supplement

warm sicilian olives
toasted almonds
citrus, chilies, herbs 13

pemberton beet bruschetta
roasted beets, garlic, basil
olive oil, balsamic 14.5

ANTIPASTI

chestnut + porcini zuppa
shaved local pine mushrooms
aged parmigiano + pine mushroom crema 18.5

gem lettuce 'caesar'
classic dressing, shaved pecorino
cured egg, capers, pangrattato 20.5

roasted scallop + slow cooked pork jowl
okanagan pear mostarda, rootdown farm fennel
goodfield farm mustard greens 26.5
\$8 supplement

butternut squash risotto
carnaroli rice, grana padano, chives
squash caponata, toasted pumpkin seeds 24.5

rootdown farm celery root insalata
celery root 'pastrami,' pickled red cabbage
mustard seeds, compressed apple, crostini 19.5

prosciutto di parma
30 month aged, arugula, 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

almond + garlic crusted halibut
parsley root vellutato, roasted brussels sprouts
helters fingerling potatoes, baby kale 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

yarrow meadow duck breast
slow cooked duck leg tortelloni
roasted concord grapes, smoked shallot soubise
swiss chard, duck 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 parsnip + potato gratinato
roasted heirloom carrots, ruby port jus 67.5
\$24 supplement

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

ricotta gnocchi + veal cheek brasato
slow cooked quebec milk fed veal, parmigiano
whistler chanterelles, tuscan kale 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

citrus torta
ricotta mousse, almond crust
blood orange glaze 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