

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

brew creek tomato crostini
baby heirloom tomatoes, stracciatella
roasted tomato soffritto, basil 14.5

ANTIPASTI

minestrone
fall vegetables, roasted tomatoes
sourdough croutons, pecorino romano 18.5

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

wild scallop crudo
fennel + pistachio caponata, torched orange
sicilian olive oil, black olive crumb, mint 26.5
\$8 supplement

wild and cultivated mushroom risotto
carnaroli rice, grana padano, chives
salsa di funghi, micro radish greens 24.5

rootdown farm beet + burrata insalata
roasted beets, radicchio, okanagan apple
hazelnut crumb, apple viniagrette 19.5

carpaccio di manzo
seared beef tenderloin, pickled shimeji mushroom
egg yolk, arugula, sourdough crostini 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

grilled branzino + octopus
'nduja & vegetable soffritto, fennel
sicilian olives, gigante beans, arugula 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

chicken + pork jowl saltimbocca
celery root + chestnut 'risotto,' brussels sprouts
chicken wing jus, brown butter vinaigrette 46.5

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

holstein new york striploin
sunchoke + wild mushroom doppio raviolo
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
local mushrooms, 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

amalfi lemon bomba
limoncello mousse
candied pine nuts 15

house-made gelato
fresh made in-house daily
utilizing seasonal products 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