

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

**wild mushroom crostini**  
whipped caprino cheese, balsamic  
preserved lemon, chive 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

**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 beet insalata**  
roasted beets, radicchio, citrus segments  
hazelnut crumb, ricotta salata, sicilian olive oil 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

**yarrow meadow duck breast**  
crispy north arm farm cauliflower, swiss chard  
smoked shallot soubise, concord grape jus 46.5

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

**holstein new york striploin**  
rangelands bison + celery root 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  
whistler chanterelles, tuscan kale 49.5  
\$15 supplement

all pasta  
made in-house  
daily

whistler culinary director  
*james walt*

executive chef  
*mark mcloughlin*

restaurant director  
*jeff stewart*

### DOLCI

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

**torta caprese**  
caramello pears, whipped ganache  
spiced pecans 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