

WHISTLER, BRITISH COLUMBIA

# IL CAMINETTO

4242 VILLAGE STROLL

## LA PRIMAVERA E ARRIVATA

*spring has arrived*

*four-course menu available daily for \$44, wine pairings available for \$44*

### CICCHETTI

**chickpea hummus**  
pemberton vegetable crudita  
crisp ceci, smoked paprika 14.5

**prosciutto + green pea crostini**  
30 month aged prosciutto di parma  
whipped ricotta, mint, ricotta salata 18.5  
\$8 supplement

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

### ANTIPASTI

**minestrone verde**  
peas, rapini, wild rice, potato, leeks, turnips  
pecorino romano, cime di rapa 18.5

**sea to sky mushroom risotto**  
carnaroli rice, grana padano, chives  
micro brassicas, sunchoke chips 24.5

**gem lettuce 'caesar'**  
classic dressing, shaved pecorino  
cured egg, capers, pangrattato 23.5

**insalata di bufala**  
first of the season radishes and turnips  
green goddess dressing, spring greens + herbs 19.5

**wild scallop crudo**  
spring garlic, gazpacho bianco, sorrel  
gnocco fritto, spring flowers 24.5  
\$8 supplement

**prosciutto di parma**  
30 month aged, fett'unta focaccia  
novello fresh pressed olive oil 32.5  
\$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

**spruce tip cured tofino spring salmon**  
fingerling potatoes, glazed green asparagus  
salmon roe + preserved lemon butter sauce  
spruce oil 47.5

**eggplant parmigiano al forno**  
brew creek baby heirloom tomatoes, fonduto  
pesto genovese 37.5

**lobster + saffron linguine**  
nova scotia lobster, white wine, cream, lemon  
snap peas, calabrian chilies, breadcrumbs 57.5  
\$20 supplement

**8oz northern gold new york striploin**  
pemberton potato + fontina gratinato  
charred baby onion, garlic scape salsa verde  
morel mushrooms, red wine jus 64.5  
\$25 supplement

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

**tagliatelle bolognese**  
brant lake wagyu beef ragu, pancetta  
parmigiano reggiano 'vacche rossa' 39.5

**yarrow meadow duck breast**  
brew creek farm baby beets, swiss chard  
rhubarb + beet agrodolce 46.5

**quebec veal milanese**  
crisp veal scallopini, pecorino polenta, arugula  
shaved baby vegetables, shallot vinaigrette 47.5  
\$15 supplement

### CONTORNI

**arugula**  
pecorino romano  
shaved fennel 15.5

**sauteed rapini**  
calabrian chili, garlic 15.5

**north arm farm carrots**  
roasted carrots, almonds  
carrot romesco 15.5

**fingerling potatoes**  
parmigiano, chives 15.5

**petit fours**  
il caminetto chocolate bar, amaretti  
fruit jelly, biscotti, olive oil cake 15

**amalfi lemon bomba**  
limoncello mousse, candied orange  
white chocolate biscotto 16

### DOLCI

**housemade gelato**  
fresh made in house daily  
utilizing seasonal products 15

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

all pasta  
made in-house  
daily

whistler culinary director  
*james walt*

executive chef  
*mark mccloughlin*

restaurant director  
*jeff stewart*

celebrating 44 years of  
hospitality in whistler