

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

BUON ANNIVERSARIO

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

CICCHETTI

chickpea hummus
pemberton vegetable crudita
crisp ceci, smoked paprika 14.5

polpettine
crisp wagyu beef meatballs
salsa verde 18.5
\$7 supplement

warm sicilian olives
toasted almonds
citrus, chilies, herbs 13.5

crostini
whipped ricotta, hazelnuts
mountain bee honey 12.5

ANTIPASTI

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

gem lettuce 'caesar'
classic dressing, shaved pecorino
cured egg, capers, pangrattato 22.5

albacore tuna crudo
granny smith apple vinaigrette, jalapeno
shaved radish, gnocco fritto, sicilian olive oil 23.5
\$8 supplement

butternut squash risotto
carnaroli rice, chives, grana padano
pumpkin seed gremolata 24.5

rootdown farm beet insalata
pemberton radicchio, endive, roasted pear
toasted walnuts, ricotta salata 31.5

italian salumi misti
prosciutto di parma, hiro wagyu bresaola
mortadella, fennel salami, grissini, giardiniera 36.5
\$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
'ndjua + root vegetable soffritto, gigante beans
sicilian olives, preserved lemon, fennel, arugula 47.5

lobster + saffron spaghetti
nova scotia lobster, white wine, cream, lemon
snap peas, calabrian chilies, breadcrumbs 57.5
\$18 supplement

ricotta gnocchi ai funghi
wild + cultivated local mushrooms, tuscan kale
fontina fonduto, grilled garlic scape salsa verde 36.5

grilled lumina valley lamb sirloin
north arm farm parsnips, farro verde
mint gremolata, lamb jus 44.5

rootdown farm cauliflower steak
beluga lentils, roasted king oyster mushrooms
pistachio gremolata, gorgonzola 34.5

northern gold beef tenderloin 6oz
helmer's sieglinde potato, rootdown farm carrots
red wine jus, grilled tomatillo chimichurri 64.5
\$24 supplement

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

seared wild scallop + pork jowl
slow cooked fraser valley pork, crisp polenta
sicilian eggplant caponata, piquillo butter sauce 47.5
\$12 supplement

all pasta
made in-house
daily

whistler culinary director
james walt

executive chef
mark mccloughlin

restaurant director
jeff stewart

DOLCI

tiramisu
whipped mascarpone
espresso lady fingers, chocolate 15

torta di pera
poached pears, olive oil cake
white chocolate pecan praline 15

house-made gelato
fresh made in-house daily
utilizing seasonal products 14

tagliere di formaggi
selection of three italian cheeses, quince paste
okanagan fruit, housemade crackers 15
\$7 supplement

celebrating 44 years of
hospitality in whistler

CONTORNI

arugula
pecorino romano
shaved fennel 15.5

pemberton carrots
calabrian chili, garlic 15.5

roasted cauliflower
garlic scape salsa verde 15.5

fingerling potatoes
parmigiano, chives 15.5