

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

L'INVERNO SI TRASFORMA IN PRIMAVERA *winter changes to spring*

four-course menu available daily for \$45, wine pairings available for \$45

CICCHETTI

chickpea hummus
pemberton vegetable crudita
crisp ceci, smoked paprika 14.5

tofino spring salmon crostini
olive oil poached + smoked spring salmon
preserved meyer lemon aioli, salmon caviar, dill 18.5
\$5 supplement

warm sicilian olives
toasted almonds
citrus, chilies, herbs 13.5

ANTIPASTI

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

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

red tuna crudo
fennel caponata, tomatillo salsa verde
citrus gel, gnocco fritto, olio novello 27.5
\$7 supplement

sea to sky mushroom + leek risotto
grilled oyster mushrooms, abbotsford leeks
carnaroli rice, grana padano, chives 24.5

insalata verdure
first of the season baby vegetables, greens + herbs
green goddess dressing, mozzarella di bufala 23.5

beef tartare all'albese
angus reserve alberta beef, arugula, egg yolk
pickled shimeji mushrooms, crostini 35.5
\$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

bc lingcod + grilled octopus
'nduja + red carrot soffritto, cannellini beans
sicilian olives, rootdown farm baby arugula 48.5

lobster + saffron spaghetti
nova scotia lobster, white wine, cream, snap peas
calabrian chilies, lemon, pangrattato 62.5
\$20 supplement

mafaldine verde primavera
herbed semolina pasta, aglio e olio, pecorino
spring vegetables, brew creek farm basil 34.5

roasted yarrow meadow duck breast
rhubarb + peppercorn agrodolce, pemberton beets
crispy parmigiano polenta, baby kale 44.5

roasted cauliflower steak
king oyster mushrooms, charred shallots
wild rice, taleggio, piemontese hazelnuts 34.5

6oz angus reserve beef tenderloin
north arm farm asparagus, stinging nettle gnocchi
parsley root puree, watercress 69.5
\$25 supplement

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

wild scallop + tortelloni ai piselli
fraser valley pork jowl, lemon thyme butter sauce
rootdown farm green peas + pea shoots 47.5
\$15 supplement

all pasta
made in-house
daily

CONTORNI

arugula
pecorino romano
shaved fennel 15.5

north arm farm asparagus
meyer lemon + green chilies
limonato 15.5

roasted cauliflower
mint salsa verde 15.5

polenta fritta
tomato conserva
rosemary salt 15.5

DOLCI

tiramisu
whipped mascarpone
espresso, lady fingers, chocolate 15

amalfi lemon torta
toasted almond + polenta cake
scented with limoncello, crema 15

housemade gelato
fresh made in-house daily
utilizing seasonal produce 14

tagliere di formaggi
selection of italian cheeses, toasted almonds
preserved fruits, house-made crackers AQ
\$7 supplement

whistler culinary director
james walt

executive chef
mark mcLoughlin

restaurant director
jeff stewart

celebrating 45 years of
hospitality in whistler