

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 cotto + pea crostini
italian style ham, whipped ricotta
mint, ricotta salata 18.5
\$6 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
goodfield farm sunchokes + micro brassicas 24.5

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

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

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

prosciutto di parma
30 month aged, grissini
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 steelhead
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

6oz northern gold tenderloin
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
roasted north arm farm beets, swiss chard
rhubarb + beet agrodolce, duck jus 46.5

quebec veal milanese
crisp veal scallopine, 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

grilled baby white turnips
cime di rapa salsa verde
mint, lemon 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