

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

From September 23rd enjoy Executive Chef James Walt's seasonal four-course dinner menu. Available Sunday through Friday for \$35, Saturday for \$55

~ prix fixe ~

CICCHETTI

- choose one -

chickpea panisse

roasted tomato relish, chickpea
ricotta salata

castelvetroano olives

warm olives with citrus
chilies + herbs

ANTIPASTI

- choose one -

minestrone

vegetable, pasta + tomato soup
pecorino romano

tomato insalata

whipped ricotta, torn foccacia
basil + balsamic

salumi misto

selection of italian cured meats
house breads + garnishes
\$7 supplement

wild mushroom risotto

arborio rice with white wine
parmigiano reggiano + truffle essence

SECONDI

- choose one -

rigatoni bolognese

brant lake wagyu beef ragu + parsley

late season bc halibut

pemberton butternut squash
toasted pumpkin seed pesto

roasted lamb sirloin

brown butter cauliflower
potato gnocchi + caper mint relish

filet of beef steak (6 oz)

seasonal mushrooms, brussel sprouts
potato mille feuille, salsa verde
\$15 supplement

DOLCI

- choose one -

tiramisu

whipped mascarpone, espresso
lady fingers + cocoa

house made gelato

daily made flavours with fresh
berries + shortbread

pumpkin cheesecake

pumpkin seed, salted caramel + apple

f t i @ilcaminettowhis

~ alla carta ~

SNACKS

polpettine 12

crispy wagyu beef meatballs
salsa verde

castelvetroano olives 9.5

warm olives with
citrus, chilies + herbs

ANTIPASTI

minestrone 15.5

vegetable + fresh pasta soup
roasted tomato, pecorino romano

tomato insalata 17.5

whipped ricotta, torn foccacia
basil + balsamic

salumi misto 27.5

italian cured meats
house breads and garnishes

PRIMI

fusili al pomodoro 21.5

fresh tomatoes, olive oil + basil

rigatoni bolognese 27.5

brant lake wagyu beef ragu + parsley

lasagna 32.5

traditional style with bechamel
meat sauce + mozzarella

wild mushroom risotto 28.5

arborio rice with white wine
parmigiano reggiano + truffle essence

CRUDO

daily crudo A.Q.

seasonal garnishes

albacore 17.5

bc tuna with caponata basil
emulsion

all pasta made in-house daily

FORMAGGI

ubriaco rosso piave

gorgonzola piccante d.o.p.

pecorino toscano

montasio

taleggio d.o.p.

mozzarella di bufala

served with tomato chutney
compressed fruits

selection of

two 14.5 four 19.5 six 24.5

SECONDI

seared bc halibut 42.5

pemberton butternut squash
toasted pumpkin seed pesto

red tuna 36.5

vancouver island octopus
summer squash + pistachio pesto

filet of beef steak (6 oz) 46

(larger sizes available)

seasonal mushrooms, brussel sprouts
tato mille feuille, salsa verde

roasted lamb sirloin 32.5

brown butter cauliflower
potato gnocchi + caper mint relish

milk fed veal chop 59

gnocchi alla romana, charred rapini
toasted hazelnut + cavolo nero

bistecca alla fiorentina A.Q.

grilled 38oz angus porterhouse
for the table + seasonal sides

CONTORNI

brussel sprouts 12.5

pecorino + pickled
mustard seed

rapini 12.5

broccoli rabe, garlic + lemon

roasted cauliflower 12.5

pine nuts, brown butter
chives

crispy polenta 12.5

with pomodoro