

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

From November 25th, enjoy Executive Chef James Walt's seasonal four-course dinner menu. Available Sundays through Thursdays for \$49, Fridays & Saturdays for \$69

~ prix fixe ~

CICCHETTI

- choose one -

shishito peppers

burnt eggplant + pesto alla trapanese

castelvetrano olives

warm olives, marcona almonds
citrus, chilies + herbs

ANTIPASTI

- choose one -

minestrone

vegetable, pasta + tomato soup
pecorino romano

roasted carrot salad

beet yogurt, pistachio
endive + pomegranate

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

pan roasted steelhead trout

borlotti bean, artichoke
shellfish + tomato ragu

roasted sakura pork loin

red cabbage, confit shoulder ravioli
kalette + quince

filet of beef steak (6 oz)

seasonal mushrooms, brussel sprouts
porcini pomme puree + 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

castelvetrano olives 9.5

warm olives, marcona almonds
citrus, chilies + herbs

ANTIPASTI

minestrone 15.5

vegetable + fresh pasta soup
roasted tomato, pecorino romano

roasted carrot salad 15.5

beet yogurt, pistachio
endive + pomegranate

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

pan roasted steelhead trout 36.5

borlotti bean, artichoke
shellfish + tomato ragu

red tuna 38.5

vancouver island octopus
summer squash + pistachio pesto

roasted sakura pork loin 34.5

red cabbage, confit shoulder ravioli
kalette + quince

filet of beef steak (6 oz) 46

(larger sizes available)

seasonal mushrooms, brussel sprouts
porcini pomme puree + salsa verde

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