

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

PRIX FIXE

From April 22nd enjoy Executive Chef James Walt's seasonal four-course dinner menu. Available Sunday through Thursday for \$39

CICCHETTI

- choose one -

chickpea hummus

spiced crackers + smoked paprika

castelvetrano olives

warm olives, citrus, chilies + herbs

ANTIPASTI

- choose one -

minestrone

vegetable, pasta + tomato soup
pecorino romano

bc mushroom risotto

wild and cultivated, truffle essence
snipped chives + herbs

green asparagus insalata

poached asparagus, egg yolk gel
morel mushroom vinaigrette

salumi misto

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

SECONDI

- choose one -

casarecce bolognese

brant lake wagyu beef ragu + parsley

roasted bc halibut

halibut and scallop tortellini, peas
grilled rapini + saffron butter

yarrow meadow duck breast

wild honey and lavender glaze, local beet
horseradish foam + quince jus

reserve angus eye of rib eye (10 oz)

potato rösti, charred broccolini
white onion soubise
\$15 supplement

DOLCI

- choose one -

tiramisu

whipped mascarpone
espresso lady fingers + cocoa

house made gelato

fresh made in-house daily
utilizing local produce

olive oil cake

raspberries + raspberry sorbetto
vanilla chantilly cream

f t i @ilcaminettowhis

ALLA CARTA

SNACKS

polpettine 13

crispy wagyu beef meatballs
salsa verde

castelvetrano olives 10

warm olives
citrus, chilies + herbs

ANTIPASTI

minestrone 15.5

vegetable + fresh pasta soup
roasted tomato, pecorino romano

green asparagus insalata 17.5

poached asparagus, egg yolk gel
morel mushroom vinaigrette

carpaccio 19.5

beef filet, shimeji mushrooms
egg yolk + baby herbs

salumi misto 27.5

italian cured meats
house breads and garnishes

PRIMI

fusilli al pomodoro 23.5

fresh tomatoes, olive oil + basil

casarecce bolognese 27.5

brant lake wagyu beef ragu + parsley

lasagna 32.5

traditional style with bechamel
meat sauce + mozzarella

bc mushroom risotto 32.5

wild and cultivated, truffle essence
snipped chives + herbs

all pasta made in-house daily

FORMAGGI

ubriaco rosso piave

gorgonzola piccante

pecorino toscano

montasio

taleggio

mozzarella di bufala

served with tomato chutney
compressed fruits

selection of

two 14.5 four 19.5 six 24.5

CONTORNI

arugula 12

helen's olive oil, citrus
pecorino

broccolini 12.5

gorgonzola butter

roasted cauliflower 12.5

pine nut gremolata

crispy brussels sprouts 12.5

shaved parmigiano-reggiano

roasted bc halibut 39.5

halibut and scallop tortellini, peas
grilled rapini + saffron butter

red tuna + octopus 38.5

charred octopus, eggplant
brassicas + borlotti bean

milk-fed veal chop 59

local baby carrots + pistachios
gnocchi alla romana

SECONDI

yarrow meadow duck breast 39.5

wild honey and lavender glaze,
local beet horseradish foam + quince jus

reserve angus eye of rib eye (10 oz) 47.5

potato rösti, charred broccolini
white onion soubise

bistecca alla fiorentina A.O.

grilled 38oz angus porterhouse
for the table + seasonal sides



executive chef
james walt

executive sous chef
tom gillett

restaurant director
darin newton

