

WHISTLER, BRITISH COLUMBIA

# IL CAMINETTO

4242 VILLAGE STROLL

## PRIX FIXE

Enjoy Executive Chef James Walt's seasonal four-course dinner menu. Available Sunday through Thursday for \$49

### CICCHETTI

- choose one -

#### chickpea hummus

with crispy chickpeas

#### castelvetrano olives

warm olives, citrus, chilies + herbs

### ANTIPASTI

- choose one -

#### minestrone

vegetable + pasta soup  
roasted tomato, pecorino romano

#### bc mushroom risotto

wild & cultivated, truffle essence  
snipped chives

#### bc tomato insalata

house ricotta, basil emulsion  
torn bread + balsamic

#### salumi misto

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

### SECONDI

- choose one -

#### casarecce bolognese

brant lake wagyu beef ragu + parsley

#### arctic char

roasted red prawn, eggplant caponata  
summer squash puree + zucchini

#### chicken "saltimbocca"

parma ham & sage, smoked almonds  
spring peas + beluga lentils

#### reserve angus eye of rib eye (10 oz)

assorted grains, green asparagus  
local mushrooms + mushroom crumb  
\$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

first bc strawberries & rhubarb  
raspberry meringue

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 + pasta soup  
roasted tomato, pecorino romano

#### bc tomato insalata 19.5

house ricotta, basil emulsion  
torn bread + balsamic

#### carpaccio 19.5

beef filet, shimeji mushrooms  
egg yolk + baby herbs

#### salumi misto 27.5

selection of italian cured meats  
house breads + 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 & cultivated, truffle essence  
snipped chives

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

#### green asparagus 12.5

gorgonzola butter

#### roasted cauliflower 12.5

pine nut gremolata

#### fingerling potatoes 12.5

porcini mushroom crumb

## SECONDI

#### arctic char 39.5

roasted red prawn, eggplant caponata  
summer squash puree + zucchini

#### daily seafood addition mp

today's freshest & sustainable catch  
seasonal garnishes

#### milk-fed veal chop 59

local baby carrots + pistachios  
gnocchi alla romana

#### chicken "saltimbocca" 34.5

parma ham & sage, smoked almonds  
spring peas + beluga lentils

#### reserve angus eye of rib eye (10 oz) 47.5

assorted grains, green asparagus  
local mushrooms + mushroom crumb

#### bistecca alla fiorentina A.Q.

grilled 38oz angus porterhouse  
for the table + seasonal sides



executive chef  
james walt

executive sous chef  
tom gillett

restaurant director  
darin newton

