

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

PRIX FIXE

4 courses available Wednesday through Friday for \$39

CICCHETTI

- choose one -

chickpea hummus

autumn vegetable crudita
crisp ceci + smoked paprika

castelvetrano olives

warm olives, chilies + almonds

grilled sourdough crostini

mushroom tapenade, whipped ricotta
pecorino tartufo

ANTIPASTI

- choose one -

minestrone

root vegetables + beans, fregola pasta
roasted tomato + pecorino romano

bc mushroom risotto

arborio rice with white wine
parmigiano reggiano + truffle essence

pemberton squash insalata

roasted squash, goat cheese mousse
caramelized oat tuile, kale, pear vinaigrette

salumi misto

selection of italian cured meats
house breads + garnishes
\$8 supplement

SECONDI

- choose one -

rigatoni bolognese

brant lake wagyu beef ragu + parsley

duo of paradise valley pork

prosciutto wrapped tenderloin
slow cooked jowl, confit parsnip
crab apple agrodolce, swiss chard

tofino spring salmon

calabrian pepper harissa, israeli couscous
heirloom baby tomatoes
summer squash, prawn zuppa

6oz beef tenderloin steak

roasted celery root, BC chanterelles
melted leeks, red wine jus
\$25 supplement

DOLCI

- choose one -

tiramisu

whipped mascarpone
espresso lady fingers + espresso

lemon chiffon cake

raspberry mousse
white chocolate ganache + lemon gel
pistachio crumb

house made gelato

fresh made in-house daily
utilizing local produce

ALLA CARTA

SNACKS

polpettine 14.5

crisp wagyu beef meatballs
tomatillo salsa verde

chickpea hummus 12.5

autumn vegetable crudita
crisp ceci + smoked paprika

castelvetrano olives 11

warm olives, chilies + almonds

grilled sourdough crostini 15.5

mushroom tapenade, whipped ricotta
pecorino romano tartufo

ANTIPASTI

minestrone 16.5

root vegetables + beans, fregola pasta
roasted tomato + pecorino romano

burrata + bc heirloom tomato tart 23.5

goodfield farms fennel, rootdown farm greens
calabrian chili & shallot vinaigrette

carpaccio 21.5

beef filet, shimeji mushrooms
egg yolk + baby herbs

salumi misto 28.5

selection of italian cured meats
house breads + garnishes

PRIMI

spaghetti al pomodoro 24.5

fresh tomatoes, olive oil + basil

rigatoni bolognese 34.5

brant lake wagyu beef ragu + parsley

bc mushroom risotto 33.5

arborio rice with white wine
parmigiano reggiano + truffle essence

lobster + saffron linguine 43.5

nova scotia lobster, white wine, cream
chilies, chilliwack corn + breadcrumbs

all pasta made in-house daily

FORMAGGI

ubriaco piave

taleggio

gorgonzola piccante

parmigiano reggiano

pecorino toscano

montasio

mozzarella di bufala

served with toasted walnut
preserved fruits

two 14.5 four 19.5 six 24.5

CONTORNI

arugula 14.5

pecorino romano

roasted cauliflower 13.5

tossed with salsa verde

broccolini 13.5

chili + garlic

crispy polenta 14.5

tomato sauce + grana padano

tofino spring salmon 41.5

calabrian pepper harissa, israeli couscous
heirloom baby tomatoes, prawn zuppa

duo of paradise valley pork 36.5

prosciutto wrapped tenderloin, confit parsnip
slow cooked jowl, crab apple agrodolce, swiss chard

roasted cauliflower 29.5

warm grain salad, king oyster mushroom
hazelnuts, onion petals + creamy gorgonzola

SECONDI

daily seafood addition A.Q.

the freshest available & sustainable catch
local + seasonal garnish

6oz beef tenderloin steak 52.5

roasted celery root, BC chanterelles
melted leeks + red wine jus

bistecca alla fiorentina A.Q.

grilled 38oz angus porterhouse
for the table + seasonal sides



whistler culinary director
james walt

executive chef
mark mccloughlin

