

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

PRIX FIXE

4 courses available Wednesday through Friday for \$39, wine pairings available for \$37

CICCHETTI

- choose one -

chickpea hummus
spring vegetable crudita
crisp ceci + smoked paprika

castelvetrano olives
warm olives, citrus, chilies + herbs

roasted garlic piadina
warm italian flatbread
fresh ricotta, peas + lemon

ANTIPASTI

- choose one -

minestrone
root vegetables, fregola pasta
roasted tomato + pecorino romano

bc mushroom risotto
porcini + mixed local mushrooms
arborio rice with white wine
parmigiano-reggiano + truffle essence

rootdown farms vegetable insalata
mozzarella di bufala, radish + hakurei turnip
green goddess dressing, baby greens + shoots

salumi misto
selection of italian cured meats
pickled garnish + house made crostini
\$9 supplement

SECONDI

- choose one -

tagliatelle bolognese
brant lake wagyu beef ragu + parsley

chicken saltimbocca
stinging nettle pesto, parmigiano agnolotti
green + white asparagus, snap peas

branzino + grilled octopus
'nduja soffritto, gigante beans
fagiolini, baby heirloom tomatoes
black olives, shaved fennel + arugula

beef tenderloin steak
slow cooked leeks, king oyster mushroom
charred baby onion, "burnt" shallot crumb
\$24 supplement

DOLCI

- choose one -

tiramisu
whipped mascarpone
espresso lady fingers + espresso

lemon chiffon + rhubarb cake
olive oil mousse + raspberry compote
oat crumble, meringue

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
spring vegetable crudita
crisp ceci + smoked paprika

castelvetrano olives 12
warm olives, chilies + almonds

roasted garlic piadina 15.5
warm italian flatbread
fresh ricotta, peas + lemon

ANTIPASTI

minestrone 17.5
root vegetables + beans, fregola pasta
roasted tomato + pecorino romano

rootdown farms vegetable insalata 21.5
mozzarella di bufala, radish + hakurei turnip
green goddess dressing, baby greens + shoots

carpaccio 24.5
beef filet, shimeji mushrooms
egg yolk + baby herbs

salumi misto 28.5
selection of italian cured meats
pickled garnish + house made crostini

PRIMI

fusilli al pomodoro 24.5
fresh tomatoes, olive oil + basil

tagliatelle bolognese 35.5
brant lake wagyu beef ragu + parsley

bc mushroom risotto 33.5
porcini + mixed local mushrooms
arborio rice with white wine
parmigiano-reggiano + truffle essence

lobster + saffron linguine 45.5
nova scotia lobster, white wine, cream
chilies, green beans + 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

branzino + grilled octopus 41.5
'nduja soffritto, gigante beans
fagiolini, baby heirloom tomatoes
black olives, shaved fennel + arugula

chicken saltimbocca 37.5
stinging nettle pesto, parmigiano agnolotti
green + white asparagus, snap peas

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 54.5
slow cooked leeks, king oyster mushroom
charred baby onion, "burnt" shallot crumb

bistecca alla fiorentina A.Q.
grilled 38oz angus porterhouse
for the table + seasonal sides



whistler culinary director
james walt

executive chef
mark mcLoughlin

