

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

halibut crocchette

smoked fish, pemberton potato
salsa verde

ANTIPASTI

- choose one -

minestrone

root vegetables, pasta
roasted tomato + pecorino romano

summer squash risotto

patty pans + zucchini
arborio rice with white wine
parmigiano-reggiano, fresh basil

pemberton vegetable insalata

burrata, radish + hakurei turnip, snap peas
green goddess dressing, baby greens + shoots

salumi misti

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

SECONDI

- choose one -

tagliatelle bolognese

brant lake wagyu beef ragu + parsley

duo of paradise valley pork

crisp belly + grilled tenderloin
rootdown farm carrots, carrot harissa
slow cooked fennel

roasted pacific ling cod

clam + fregola "puntanesca," baby kale
piquillo pepper soffrito, gem tomatoes

beef tenderloin steak

asparagus, crisp mushroom polenta
morel mushrooms, green garlic emulsion
\$20 supplement

DOLCI

- choose one -

tiramisu

whipped mascarpone
espresso lady fingers + espresso

lemon chiffon + rhubarb cake

olive oil mousse + raspberry gel
strawberry crumble, pickled rhubarb

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

ANTIPASTI

minestrone 17.5

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

pemberton vegetable insalata 23.5

burrata, radish + hakurei turnip, snap peas
green goddess dressing, baby greens + shoots

carpaccio 24.5

beef filet, shimeji mushrooms
egg yolk + baby herbs

salumi misti 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

rapini 13.5

chili + garlic

crispy polenta 14.5

tomato sauce + grana padano

roasted pacific ling cod 39.5

clam + fregola puntanesca
piquillo soffrito, gem tomatoes + kale

roasted cauliflower 29.5

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

duo of paradise valley pork 41.5

crisp belly + grilled tenderloin
rootdown farm carrots, carrot harissa
slow cooked fennel

SECONDI

daily seafood addition A.Q.

the freshest available & sustainable catch
local + seasonal garnish

6oz beef tenderloin steak 54.5

asparagus, crisp mushroom polenta
morel mushrooms, green garlic emulsion

bistecca alla fiorentina A.Q.

grilled 38oz angus porterhouse
for the table + seasonal sides



whistler culinary director
james walt

executive chef
mark mccloughlin

