

WHISTLER, BRITISH COLUMBIA

# IL CAMINETTO

4242 VILLAGE STROLL

## PRIX FIXE

3 courses available Wednesday through Friday for \$49, wine pairings available for \$37

### ANTIPASTI

- choose one -

#### minestrone

pemberton vegetables, fresh macaroni  
roasted tomato + pecorino romano

#### bc mushroom risotto

mixed local mushrooms, arborio rice with white wine,  
parmigiano-reggiano + truffle essence

#### burrata + pemberton beets

assorted rootdown farm beets, balsamic pearls  
herb emulsion, beet chips

#### salumi misti

selection of italian cured meats  
pickled garnish + house made crostini

\$7 supplement

### SECONDI

- choose one -

#### spaghetti bolognese

brant lake wagyu beef ragu + parsley

#### fraser valley chicken "saltimbocca"

prosciutto + sage wrapped chicken breast  
snap peas + crispy cauliflower  
cauliflower puree, roasted chicken jus

#### lightly grilled branzino + octopus

rootdown farms carrots, carrot romesco  
asparagus + caramelized shallot vinaigrette

#### beef tenderloin steak

fingerling potatoes, assorted brassicas  
salsa verde, red wine sauce

\$20 supplement

### DOLCI

- choose one -

#### tiramisu

whipped mascarpone  
espresso lady fingers + espresso

#### limoncello mousse torta

almond crust + local strawberries

#### house made gelato

fresh made in-house daily  
utilizing local produce

## ALLA CARTA

### ANTIPASTI

#### 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

##### minestrone 17.5

pemberton vegetables, fresh macaroni  
roasted tomato + pecorino romano

##### burrata + pemberton beets 23.5

assorted rootdown farm beets, balsamic pearls  
herb emulsion, beet chips

##### 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

##### spaghetti bolognese 35.5

brant lake wagyu beef ragu + parsley

##### bc mushroom risotto 33.5

mixed local mushrooms  
arborio rice with white wine  
parmigiano-reggiano + truffle essence

##### red prawn + saffron linguine 41.5

white wine, cream, baby green beans  
lemon, chilies + breadcrumbs  
all pasta made in-house daily

### FORMAGGI

#### ubriaco

#### 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

##### crispy cauliflower 13.5

tomato sauce

##### broccolini 13.5

calabrian chili + garlic

##### fingerling potatoes 13.5

tossed with salsa verde

##### lightly grilled branzino + octopus 42.5

rootdown farms carrots, carrot romesco  
asparagus + caramelized shallot vinaigrette

##### roasted cauliflower steak 29.5

warm grain + spring pea salad, toasted hazelnuts  
preserved lemon salsa verde, gorgonzola

##### daily seafood addition A.Q

the freshest available & sustainable catch  
local + seasonal garnish

### SECONDI

##### fraser valley chicken "saltimbocca" 41.5

prosciutto + sage wrapped chicken breast  
snap peas + crispy cauliflower  
cauliflower puree, roasted chicken jus

##### 6oz beef tenderloin steak 54.5

fingerling potatoes, assorted brassicas  
salsa verde, red wine sauce

##### bistecca alla fiorentina A.Q.

grilled 38oz angus porterhouse  
for the table + seasonal sides



whistler culinary director  
james walt

executive chef  
mark mcLoughlin

