

WHISTLER, BRITISH COLUMBIA

# IL CAMINETTO

4242 VILLAGE STROLL

## PRIX FIXE

4 courses available Wednesdays through Fridays for \$39, wine pairings available for \$37

### CICCHETTI

- choose one -

#### chickpea hummus

pemberton vegetable crudita  
crisp ceci + smoked paprika

#### castelvetrano olives

warm olives, citrus, chilies + herbs

#### grilled crostini

roasted butternut squash  
whipped ricotta

### ANTIPASTI

- choose one -

#### minestrone

fall vegetables, fresh pasta  
roasted tomato + pecorino romano

#### wild mushroom risotto

arborio rice with white wine  
parmigiano-reggiano, truffle essence  
baby herb salad

#### burrata + pemberton beets

fresh + preserved okanagan stone fruit  
radicchio, beet chips

#### salumi misti

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

### SECONDI

- choose one -

#### spaghetti bolognese

brant lake wagyu beef ragu + parsley

#### lightly grilled branzino + octopus

'nduja soffrito, gigante beans, fagiolini  
olives, fennel + arugula

#### fraser valley chicken 'saltimbocca'

prosciutto + sage wrapped chicken breast  
rootdown farm broccoli, crispy cauliflower  
cauliflower puree, roasted chicken jus

#### beef tenderloin steak

roasted carrot romesco, fingerling potato  
baby pemberton carrots, rapini, red wine jus  
\$22 supplement

### DOLCI

- choose one -

#### tiramisu

whipped mascarpone  
espresso lady fingers + espresso

#### torta caprese

piemontese praline  
fior de latte gelato, chocolate 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

pemberton vegetable crudita  
crisp ceci + smoked paprika

#### castelvetrano olives 12

warm olives, chilies + almonds

#### grilled crostini 16.5

roasted butternut squash  
whipped ricotta

### ANTIPASTI

#### minestrone 17.5

fall vegetables, fresh pasta  
roasted tomato + pecorino romano

#### burrata + pemberton beets 24.5

fresh + preserved okanagan stone fruit  
radicchio, beet chips

#### carpaccio 27.5

beef filet, shimeji mushrooms  
egg yolk + baby herbs

#### salumi misti 29.5

selection of italian cured meats  
pickled garnish + house made crostini

### PRIMI

#### fusilli al pomodoro 25.5

fresh tomatoes, olive oil + basil

#### spaghetti bolognese 35.5

brant lake wagyu beef ragu + parsley

#### wild mushroom risotto 33.5

arborio rice with white wine  
parmigiano-reggiano, truffle essence  
baby herb salad

#### lobster + saffron linguine 47.5

nova scotia lobster, white wine, cream  
chilies, chiliwack 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 15.5

pecorino romano, shaved fennel

#### crisp cauliflower 13.5

salsa verde

#### sauteed broccolini 13.5

calabrian chili + garlic

#### fingerling potatoes 14.5

parmigiano + chives

#### lightly grilled branzino + octopus 43.5

'nduja soffrito, gigante beans, fagiolini  
olives, fennel + arugula

#### roasted cauliflower 29.5

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

#### fraser valley chicken 'saltimbocca' 41.5

prosciutto + sage wrapped chicken breast  
rootdown farm broccoli, crispy cauliflower  
cauliflower puree, roasted chicken jus

## SECONDI

#### daily seafood addition A.O.

the freshest available & sustainable catch  
local + seasonal garnish

#### 6oz beef tenderloin steak 54.5

roasted carrot romesco, fingerling potato  
baby pemberton carrots, rapini, red wine jus

#### bistecca alla fiorentina A.O.

grilled 38oz angus porterhouse  
for the table + seasonal sides



whistler culinary director  
james walt

executive chef  
mark mcLoughlin

