

WHISTLER, BRITISH COLUMBIA

# IL CAMINETTO

4242 VILLAGE STROLL

## PRIX FIXE

four-course menu available Monday through Thursday for \$42, wine pairings available for \$42

### CICCHETTI

- choose one -

#### chickpea hummus

pemberton vegetable crudita  
crisp ceci + smoked paprika

#### warm sicilian olives

citrus, chilies + herbs

#### spring pea crostini

green pea & mint  
whipped ricotta + white anchovy

### ANTIPASTI

- choose one -

#### minestrone

spring vegetables, fresh pasta  
roasted tomato + pecorino romano

#### fraser valley asparagus insalata

crisp hens egg, goodfield farm baby kale  
kale pesto, pickled radish, mustard seed, ricotta salata

#### mushroom + parmigiano polenta

creamy polenta, wild mushroom ragu  
root down farm greens, shallot vinaigrette

#### 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 quebec veal

grilled veal loin + house made veal sausage  
potato + leek puree, cipollini onions  
broccolini, veal jus

#### cacciucco alla livornese

halibut, prawns, clams, mussels, salt cod crochetta  
fennel + piquillo pepper soffritto  
tomato & shellfish broth

#### 6oz beef tenderloin steak

ricotta gnocchi, root down farm baby turnip  
garlic + chili rapini, red wine jus  
\$24 supplement

### DOLCI

- choose one -

#### torta caprese bianca

almond milk whipped ganache  
limoncello, rhubarb

#### tiramisu

whipped mascarpone  
espresso lady fingers + chocolate

#### house made gelato

fresh made in-house daily  
utilizing local produce

## ALLA CARTA

### SNACKS

#### polpettine 16.5

crisp wagyu beef meatballs  
tomatillo salsa verde

#### chickpea hummus 12.5

pemberton vegetable crudita  
crisp ceci + smoked paprika

#### warm sicilian olives 13

citrus, chilies + herbs

#### spring pea crostini 17.5

green pea & mint  
whipped ricotta + white anchovy

### ANTIPASTI

#### minestrone 17.5

spring vegetables, fresh pasta  
roasted tomato + pecorino romano

#### gem lettuce 'caesar' 19.5

classic dressing, shaved pecorino, cured egg  
herbs, capers + foccaccia croutons

#### carpaccio 27.5

seared beef filet, pickled shimeji mushrooms  
egg yolk + arugula, sourdough crostini

#### salumi misti 32.5

selection of italian cured meats  
pickled garnish + house made crostini

### PRIMI

#### rigatoni al pomodoro 26.5

fresh tomatoes, olive oil + basil

#### tagliatelle bolognese 36.5

brant lake wagyu beef ragu + parsley

#### lobster + saffron linguine 48.5

nova scotia lobster, white wine, cream  
chilies, piselli + breadcrumbs

#### whistler harvest mushroom risotto 34.5

carnaroli rice, parmigiano reggiano  
truffle essence + baby herb salad

all pasta made in-house daily

### FORMAGGI

#### ubriaco piave

#### taleggio

#### gorgonzola

#### parmigiano reggiano

#### pecorino toscano

#### brunet

#### 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

#### sauteed broccoli 14.5

calabrian chili + garlic

#### cauliflower gratinato 14.5

"cacio e pepe", sourdough pangrattato

#### fingerling potatoes 14.5

parmigiano + chives

#### grilled branzino + octopus 44.5

'nduja + root vegetable soffritto, sicilian olives  
gigante beans, fennel + arugula

#### duo of quebec veal 44.5

grilled veal loin + house made veal sausage  
potato + leek puree, cipollini onions, veal jus  
broccolini, veal jus

#### roasted cauliflower 32.5

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

ricotta gnocchi, first of the season baby carrots  
garlic + chili rapini, 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 mcloughlin

