

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

PRIX FIXE

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

CICCHETTI

- choose one -

chickpea hummus

pemberton vegetable crudita
crisp ceci, smoked paprika

warm sicilian olives

orange zest, roasted tomatoes
chilies, herbs

sweet pepper crostini

pepperonata, white bean puree
smoked lardo, rosemary

ANTIPASTI

- choose one -

minestrone

root vegetables, fresh pasta
roasted tomato, pecorino romano

rootdown farm caprese insalata

heirloom tomatoes, italian bufala mozzarella
balsamic pearls, basil emulsion, "novello" evoo

whistler harvest mushroom risotto

carnaroli rice, grana padano, chives
porcini crumb, truffle essence

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

grilled branzino + octopus

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

fraser valley chicken 'saltimbocca'

prosciutto & sage wrapped chicken breast
corn & basil agnolotti, glazed green beans
roasted cabbage, chicken wing jus

6oz beef tenderloin steak

broccoli, fingerling potato
grilled tomatillo salsa verde, red wine jus
\$25 supplement

DOLCI

- choose one -

torta caprese

hazelnut whipped ganache
spiced chantilly cream
candied hazelnuts

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

sweet pepper crostini 17.5

pepperonata, white bean puree
smoked lardo, rosemary

ANTIPASTI

minestrone 17.5

root vegetables, fresh pasta
roasted tomato + pecorino romano

gem lettuce 'caesar' 19.5

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

carpaccio 29.5

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, parmigiano reggiano
extra virgin olive oil + basil

tagliatelle bolognese 36.5

brant lake wagyu beef ragu + parsley

lobster + saffron linguine 49.5

nova scotia lobster, white wine, cream
chilliwick corn, chilies + breadcrumbs

whistler harvest mushroom risotto 34.5

carnaroli rice, grana padano, chives
porcini crumb, truffle essence

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 broccolini 14.5

calabrian chili + garlic

crisp cauliflower 14.5

citrus + chili vinaigrette
rootdown farm

fingerling potatoes 14.5

parmigiano + chives

grilled branzino + octopus 44.5

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

fraser valley chicken 'saltimbocca' 43.5

prosciutto & sage wrapped chicken breast
corn & basil agnolotti, glazed green beans
roasted cabbage, chicken wing jus

roasted cauliflower steak 32.5

warm lentil & root vegetable salad charred onion
king oyster mushroom, toasted hazelnut, gorgonzola

SECONDI

daily seafood addition A.Q.

the freshest available & sustainable catch
local + seasonal garnish

6oz beef tenderloin steak 57.5

rootdown farm broccoli, fingerling potato
grilled tomatillo salsa verde
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 mccloughlin

restaurant director
jeff stewart

