

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

CICCHETTI



chickpea hummus 13.5
pemberton vegetable crudita
crisp ceci, smoked paprika

polpettine 16.5
crisp wagyu beef meatballs
salsa verde

warm sicilian olives 13
warm olives, toasted almonds
citrus, chilies, herbs

butternut squash crostini 17.5
whipped ricotta, squash caponata
balsamic, ricotta salata



CONTORNI



procured from local farms

arugula 15.5
pecorino romano, shaved fennel
rootdown farm

sauteed broccolini 14.5
calabrian chili, garlic
goodfield farm

crisp cauliflower 14.5
citrus + chilli vinaigrette
rootdown farm

fingerling potatoes 14.5
parmigiano, chives
north arm farm



ANTIPASTI

minestrone 17.5
root vegetables, fresh pasta
roasted tomato, pecorino romano

gem lettuce 'caesar' 19.5
classic dressing, shaved pecorino
cured egg, capers, focaccia croutons

yellowtail crudo 23.5
apple + parsley vinaigrette
jade radish, gnocco fritto

prosciutto di parma 28.5
30 month aged with fett'unta
extra virgin olive oil

carpaccio 29.5
seared beef filet, pickled shimeji mushroom
egg yolk, arugula, sourdough crostini

charcoal grilled humboldt squid 22.5
roasted eggplant, marinated baby tomatoes
pistachio gremolata

burrata + pemberton beets 27.5
roasted tomato crema, autumn greens
toasted almond, shaved beets, gnoccho frito

italian salumi misti 32.5
italian cured meats, house made terrine
pickled garnish, mostarda, sourdough crostini

FORMAGGI



ubriaco
mozzarella di bufala
brunet
gorgonzola
parmigiano reggiano
pecorino toscano
taleggio

*served with toasted almonds
preserve fruits*

two 14.5 four 19.5 six 24.5



*all pasta
made in-house
daily*

PRIMI

rigatoni al pomodoro 26.5
fresh tomatoes, parmigiano reggiano
extra virgin olive oil, basil

tagliatelle bolognese 36.5
brant lake wagyu beef ragu
parmigiano reggiano 'vacche brune'

veal sugo + radiatore al forno 37.5
quebec milk fed veal, pancetta, kale
provolone, mozzarella, roasted tomatoes

daily pasta addition A.Q
utilizing local & seasonal products
with italian inspiration & sensibilities

whistler harvest mushroom risotto 34.5
carnaroli rice, grana padano, chives
porcini crumb, truffle essence

fregola sarda ai frutti di mare 43.5
scallops, prawns, squid, mussels, clams
tomato & saffron, castelvetrano olives

lobster + saffron linguine 49.5
nova scotia lobster, white wine, cream, lemon
heirloom carrots, calabrian chilies, breadcrumbs

pizza bianco al tartufo 44.5
shaved black truffle, chanterelle mushroom
fior di tartufo crema, arugula, ricotta salata

SECONDI

6oz tenderloin 57.5
butternut squash tortelloni, tuscan kale
roasted delicata squash, red wine jus

grilled branzino + octopus 44.5
'nduja & root vegetable soffritto, fennel
sicilian olives, gigante beans, arugula

fraser valley chicken 'saltimbocca' 43.5
prosciutto & sage wrapped chicken breast
crisp salsify, confit celery root
broccoli side shoots, madeira jus

daily seafood addition A.Q
the freshest available & sustainable catch
local & seasonal garnish

quebec veal milanese 46.5
crisp veal loin, creamy polenta, autumn greens
mountain aged parmigiano, shallot vinaigrette

roasted cauliflower steak 32.5
warm lentil & root vegetable salad, charred onion
king oyster mushroom, toasted hazelnut, gorgonzola

bistecca alla fiorentina A.Q
grilled 38oz angus porterhouse
seasonal sides



*whistler culinary director
james walt*

*executive chef
mark mcloughlin*

*restaurant director
jeff stewart*



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