

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 -

smoked carrot hummus
pemberton vegetable crudita
crisp ceci, smoked paprika

warm sicilian olives
orange zest, roasted tomatoes
chilies, herbs

butternut squash crostini
whipped ricotta, squash caponata
balsamic, pecorino toscana

ANTIPASTI

- choose one -

minestrone
root vegetables, fresh pasta
roasted tomato, pecorino romano

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

ricotta gnocchi alla sorrentina
italian dop tomatoes, basil, mozzarella

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
parmigiano reggiano 'vacche brune'

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

maple hills chicken cacciatore
roasted chicken breast, slow cooked leg
red wine, pemberton root vegetables
wild & cultivated local mushrooms

6oz beef tenderloin
parsnip & potato gratinato, roasted carrots
charred cipollini onion, parsley salsa verde
\$25 supplement

DOLCI

- choose one -

chocolate cheesecake
dulce de leche whipped ganache
almond honeycomb
citrus segments

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

smoked carrot hummus 12.5
pemberton vegetable crudita
crisp ceci, smoked paprika

warm sicilian olives 13
orange zest, roasted tomatoes
marcona almonds, chilies, herbs

butternut squash crostini 17.5
whipped ricotta, squash caponata
balsamic, pecorino toscana

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
parmigiano reggiano 'vacche brune'

lobster + saffron linguine 49.5
nova scotia lobster, white wine, cream
heirloom carrots, chilies, pangrattato

whistler harvest mushroom risotto 34.5
carnaroli rice, grano 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

fingerling potatoes 14.5
parmigiano, chives

SECONDI

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

maple hills chicken cacciatore 43.5
roasted chicken breast, slow cooked leg
red wine, pemberton root vegetables
wild & cultivated local mushrooms

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

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

6oz beef tenderloin 57.5
parsnip + potato gratinato, roasted carrots
charred cipollini onion, parsley salsa verde

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*

