

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
toasted almonds
citrus, chilies, herbs

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



CONTORNI



arugula 15.5
pecorino romano, shaved fennel

sauteed broccolini 14.5
calabrian chili, garlic

cauliflower grantinato 14.5
"cacio e pepe"
pangrattato

fingerling potatoes 14.5
parmigiano, chives



ANTIPASTI

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

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

albacore tuna crudo 23.5
apple + parsley vinaigrette, jalapeno
watermelon radish, parsley root chips

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

chestnut + porcini soup 22.5
wild & cultivated mushroom duxelle
parmigiano foam, pickled crosnes

burrata pugliese 29.5
roasted tomato crema, pemberton beets
balsamic pearls, basil, gnocco 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
preserved fruits

two 14.5 four 19.5 six 24.5

PRIMI

gnocchi al pomodoro 31.5
housemade ricotta dumplings
italian d.o.p. tomatoes basil, mozzarella

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

north arm farm pumpkin ravioli 37.5
brown butter + balsamic, pecorino romano
crispy sage, spiced walnuts

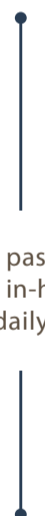
daily pasta addition A.Q
utilizing local & seasonal products
with italian inspiration & sensibilities

whistler harvest mushroom risotto 34.5
carnaroli rice, grana padano, chives
sunchoke chips, truffle essence, chicory salad

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

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

pizza bianco al tartufo 46.5
shaved black truffle, oyster mushrooms
fior di tartufo crema, arugula, ricotta salata



all pasta
made in-house
daily

SECONDI

6oz northern gold beef tenderloin 63.5
10oz holstein new york striploin 74.5
parsnip + potato gratinato, roasted carrots
ruby port jus, parsley salsa verde

grilled branzino + octopus 45.5
'nduja & root vegetable soffritto, fennel
sicilian olives, gigante beans, arugula

fraser valley chicken 'saltimbocca' 45.5
prosciutto & sage wrapped chicken breast
brussels sprouts, farro verde, white turnip
roasted chicken wing jus

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

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

quebec veal cheek brasato 49.5
slow cooked veal cheek, parmigiano polenta
cavolo nero, winter greens, shallot vinaigrette

roasted cauliflower steak 33.5
warm lentil & root vegetable salad, charred onion
king oyster mushroom, toasted hazelnut, gorgonzola



whistler culinary director
james walt

executive chef
mark mccloughlin

restaurant director
jeff stewart



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