

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 gratinato 14.5
'cacio e pepe', pangrattato

fingerling potatoes 14.5
parmigiano, chives



ANTIPASTI

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

gem lettuce 'caesar' 20.5
classic dressing, shaved pecorino
cured egg, capers, focaccia croutons

yellowtail crudo 23.5
torched blood orange segments, jalapeno
coconut crema, gnocco fritto, cilantro

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

carpaccio 31.5
seared beef filet, pickled shimeji mushroom
egg yolk, arugula, sourdough crostini

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

burrata pugliese 31.5
roasted tomato crema, pemberton beets
balsamic pearls, basil, beet chips

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

rigatoni al pomodoro 32.5
italian d.o.p tomatoes, parmigiano reggiano
extra virgin olive oil, basil, mozzarella

tagliatelle bolognese 37.5
brant lake wagyu beef ragu
parmigiano reggiano 'vacche rosse'

spring pea + ricotta ravioli 37.5
mint & lemon butter sauce, toasted pinenuts
goodfield farm pea shoots, ricotta salata

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

whistler harvest mushroom risotto 36.5
carnaroli rice, grana padano, chives
sunchoke chips, truffle essence, chicory salad

fregola sarda ai frutti di mare 44.5
scallops, prawns, squid, mussels, clams
tomato & saffron, castelvetrano olives

lobster + saffron linguine 49.5
nova scotia lobster, white wine, cream, lemon
asparagus, 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 64.5
10oz holstein new york striploin 74.5
parsnip & potato gratinato, roasted carrots
ruby port jus, parsley salsa verde

grilled branzino + octopus 46.5
'nduja & root vegetable soffritto, fennel
sicilian olives, gigante beans, arugula

quebec veal milanese 48.5
crispy milk fed veal loin, creamy parmigiano polenta
rootdown farm greens, shallot vinaigrette

fraser valley chicken 'saltimbocca' 46.5
prosciutto & sage wrapped chicken breast
brussels sprouts, farro verde, white turnip
roasted chicken wing jus

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

roasted cauliflower steak 34.5
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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