

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

PRIX FIXE

four-course menu available Sunday through Thursday for \$43, wine pairings available for \$43

CICCHETTI

- choose one -

chickpea hummus

pemberton vegetable crudita
crisp ceci, smoked paprika

warm sicilian olives

toasted almonds
citrus, chilies, herbs

roasted mushroom crostini

whipped capriny, mixed mushrooms
balsamic reduction

ANTIPASTI

- choose one -

minestrone

pemberton vegetables, fresh pasta
roasted tomato + pecorino romano

mozzarella di bufala insalata primavera

pemberton spring greens + herbs
turnips, radish, sourdough pangrattato
green goddess dressing

sunchoke + asparagus risotto

carnaroli rice, parmigiano reggiano
sunchoke chips + shaved asparagus

salumi misti

selection of italian cured meats
house made terrine + garnishes
\$10 supplement

SECONDI

- choose one -

tagliatelle bolognese

brant lake wagyu beef ragu, parsley
parmigiano reggiano 'vacche rossa'

pacific lingcod

salt spring island mussels
north arm farm fingerling potatoes
leek + mussel velutato

roasted lamb sirloin

farro verde, wild rice, mint salsa verde
rapini, cauliflower, lamb jus

6oz beef tenderloin

tallow poached celery root, charred baby onions
grilled oyster mushrooms, red wine jus
\$25 supplement

DOLCI

- choose one -

torta caprese

pistachio whipped ganache
toasted pinenuts
chantilly cream

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 13.5

pemberton vegetable crudita
crisp ceci, smoked paprika

warm sicilian olives 13

toasted almonds
citrus, chilies, herbs

roasted mushroom crostini 17.5

whipped capriny, mixed mushrooms
balsamic reduction

ANTIPASTI

minestrone 17.5

pemberton vegetables, fresh pasta
roasted tomato, pecorino romano

gem lettuce 'caesar' 20.5

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

carpaccio 31.5

seared beef filet, pickled shimeji mushrooms
egg yolk, arugula, sourdough crostini

salumi misti 32.5

selection of italian cured meats
house made terrine, garnishes

PRIMI

rigatoni al pomodoro 31.5

italian d.o.p tomatoes, parmigiano reggiano
extra virgin olive oil, basil, mozzarella

tagliatelle bolognese 37.5

brant lake wagyu beef ragu, parsley
parmigiano reggiano 'vacche rossa'

lobster + saffron linguine 49.5

nova scotia lobster, white wine, cream
lemon, asparagus, calabrian chilies, breadcrumbs

sunchoke + asparagus risotto 36.5

carnaroli rice, parmigiano reggiano
sunchoke chips, shaved asparagus

all pasta made in-house daily

FORMAGGI

ubriaco

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

cauliflower gratinato 14.5

'cacio e pepe', pangrattato

fingerling potatoes 14.5

parmigiano, chives

SECONDI

grilled branzino + octopus 46.5

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

roasted lamb sirloin 47.5

farro verde, wild rice, mint salsa verde
rapini, cauliflower, lamb jus

roasted cauliflower steak 34.5

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 northern gold beef tenderloin 64.5

10oz holstein new york striploin 74.5

tallow poached celery root, charred baby onions
grilled oyster mushrooms, 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

