

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
roasted tomato
citrus, chilies, herbs

spring pea crostini
white anchovy, whipped ricotta
pecorino, mint

ANTIPASTI

- choose one -

potato + parsley root soup
brown butter & balsamic
patate fritte, pecorino

green asparagus insalata
crispy organic hens egg, rootdown farm greens
pickled garlic scapes, ricotta salata

stinging nettle risotto
carnaroli rice, 40 month aged parmigiano
chive flowers, spring onion + dulce crumb

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'

basil + pinenut crusted halibut
prawns, clams, snap peas, sea asparagus
wild rice, minestrone verde

yarrow meadows duck breast
burgundy truffle & black trumpet agrodolce
preserved + grilled pear, baby turnips, watercress

8oz holstein striploin
tallow poached celery root, charred baby onions
grilled oyster mushrooms, red wine jus
\$25 supplement

DOLCI

- choose one -

torta al limone
caramelized lemon syrup
toasted pinenuts
sour cream chantilly

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

spring pea crostini 17.5
white anchovy, whipped ricotta
pecorino, mint

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

stinging nettle risotto 36.5
carnaroli rice, 40 month aged parmigiano
chive flowers, spring onion + dulce crumb

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

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

yarrow meadows duck breast 47.5
burgundy truffle & black trumpet agrodolce
preserved + grilled pear, baby turnips, watercress

roasted cauliflower steak 34.5
warm lentil & root vegetable salad, charred onion
king oyster mushroom, toasted hazelnut, gorgonzola

SECONDI

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*

