

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
- butternut squash crostini**
whipped ricotta, squash caponata
balsamic, ricotta salata

ANTIPASTI

- choose one -

- minestrone**
spring vegetables, fresh pasta
roasted tomato + pecorino romano
- burrata pugliese**
roasted tomato crema, pemberton beets
balsamic pearls, basil, beet chips
- whistler harvest mushroom risotto**
carnaroli rice, grana padano, chives
sunchoke chips, truffle essence, chicory salad
- 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'
- lightly grilled branzino + octopus**
'nduja & root vegetable soffritto, fennel
sicilian olives, gigante beans, arugula
- fraser valley chicken 'saltimbocca'**
prosciutto & sage-wrapped chicken breast
snap peas, farro verde, white turnip
roasted chicken wing jus
- 6oz beef tenderloin**
parsnip + potato gratinato, glazed asparagus
ruby port jus, parsley salsa verde
\$25 supplement

DOLCI

- choose one -

- torta caprese**
pistachio whipped ganache
toasted pistachio, vanilla gelato
- 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
- butternut squash crostini** 17.5
whipped ricotta, squash caponata
balsamic, pecorino toscana

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
- 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, carrots, calabrian chilies, breadcrumbs
- whistler harvest mushroom risotto** 36.5
carnaroli rice, grana padano, chives
sunchoke chips, truffle essence, chicory salad

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

all pasta made in-house daily

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
- fraser valley chicken 'saltimbocca'** 46.5
prosciutto + sage wrapped chicken breast
snap peas, farro verde, white turnip
roasted chicken wing 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
parsnip + potato gratinato, glazed asparagus
ruby port jus, 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*

