

WHISTLER, BRITISH COLUMBIA

# IL CAMINETTO

4242 VILLAGE STROLL  
ANTIPASTI

## CICCHETTI



### chickpea hummus

pemberton vegetable crudita  
crisp ceci, smoked paprika 13.5

### polpettine

crisp wagyu beef meatballs  
salsa verde 16.5

### warm sicilian olives

toasted almonds  
citrus, chilies, herbs 13

### fava bean crostini

whipped ricotta, fava shoots  
ricotta salata, white anchovy 17.5



## FORMAGGI



### ubriaco

mozzarella di bufala

brunet

gorgonzola

parmigiano reggiano

pecorino toscano

taleggio

served with toasted almonds  
preserved fruits

### minestrone

spring vegetables, fresh pasta  
roasted tomato, pecorino romano 18.5

### gem lettuce 'caesar'

classic dressing, shaved pecorino  
cured egg, capers, focaccia croutons 20.5

### albacore tuna + yellowtail crudo

sicilian eggplant caponata, pistachio  
baby purple basil 24.5

### prosciutto di parma

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

### carpaccio

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

### bc spot prawns + octopus

crispy + poached prawns, octopus carpaccio  
prawn + calabrian chili emulsion  
shaved baby radish, nasturtium 27.5

### burrata + tomato insalata

bc hothouse tomatoes, focaccia crostini  
grilled tomato romesco, rootdown farm greens 31.5

### italian salumi misti

cured meats, house made terrine, mostarda  
pickled garnish, sourdough crostini 32.5

two 14.5 four 19.5 six 24.5

## PRIMI

### rigatoni al pomodoro

italian d.o.p. tomatoes, parmigiano reggiano  
extra virgin olive oil, basil 32.5

### tagliatelle bolognese

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

### spring pea + ricotta ravioli

mint & lemon butter sauce, toasted pinenuts  
goodfield farm pea shoots, pecorino 37.5

### daily pasta addition

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

### bc wild mushroom + asparagus risotto

carneroli rice, morel and spring oyster mushrooms  
grana padano, chives, shaved asparagus salad 37.5

### fregola sarda ai frutti di mare

scallops, prawns, squid, mussels, clams  
tomato & saffron, castelvetro olives 44.5

### lobster + saffron linguine

nova scotia lobster, white wine, cream, lemon  
snap peas, calabrian chilies, breadcrumbs 49.5

### pizza bianco al funghi

first of the season morel mushrooms  
fior di tartufo crema, arugula, ricotta salata 44.5



all pasta  
made in-house  
daily

## CONTORNI



### arugula

pecorino romano  
shaved fennel 15.5

### sauteed broccolini

calabrian chili, garlic 14.5

### cauliflower gratinato

'cacio e pepe', pangrattato 14.5

### fingerling potatoes

parmigiano, chives 14.5



## SECONDI

6oz northern gold beef tenderloin 64.5

10oz holstein new york striploin 74.5

stinging nettle + asiago tortelloni  
first of the season carrots, black truffle jus

### grilled branzino + octopus

'nduja & root vegetable soffritto, fennel  
sicilian olives, gigante beans, arugula 46.5

### quebec veal milanese

crispy milk fed veal tenderloin, creamy polenta  
rootdown farm greens, shallot vinaigrette 48.5

### fraser valley chicken 'saltimbocca'

prosciutto & sage wrapped chicken breast  
parsley root, farro verde, white turnip  
roasted chicken wing jus 46.5

### daily seafood addition

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

### roasted cauliflower steak

warm lentil & root vegetable salad, charred onion  
king oyster mushroom, hazelnut, gorgonzola 34.5

### bistecca alla fiorentina

grilled 38oz angus porterhouse  
seasonal sides A.Q



whistler culinary director  
james walt

executive chef  
mark mccloughlin

restaurant director  
jeff stewart

