

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

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

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



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



ANTIPASTI

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

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

wild scallop crudo
salsa all'aglio verde, pickled salsify
gnocco fritto, jade radish, dill 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

umbrian artichokes
crispy italian artichokes, asiago + spinach fonduto
meyer lemon, 40 month aged parmigiano 22.5

burrata 'caprese'
brew creek farm tomatoes, basil
extra virgin olive oil, balsamic 31.5

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

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



*all pasta
made in-house
daily*

PRIMI

rigatoni al pomodoro
italian d.o.p tomatoes, parmigiano reggiano
extra virgin olive oil, basil, mozzarella 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, ricotta salata 37.5

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

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

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

lobster + saffron linguine
nova scotia lobster, white wine, cream, lemon
asparagus, calabrian chilies, breadcrumbs 49.5

pizza bianco al tartufo
shaved black truffle, oyster mushrooms
fior di tartufo crema, arugula, ricotta salata 46.5

SECONDI

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

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

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

fraser valley chicken 'saltimbocca'
prosciutto & sage wrapped chicken breast
snap peas, 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 mcloughlin*

*restaurant director
jeff stewart*



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