

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

..... PRIFIXE

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

albacore tuna crostini
tonnato sauce, white anchovy
preserved meyer lemon, capers

ANTIPASTI

- choose one -

minestrone verde
parmigiano broth, basil pesto, wild rice
potato, spring vegetables, lovage oil

insalata di bufala
brew creek farm tomatoes, focaccia crostini
grilled tomato romesco, rootdown farm greens

ricotta gnocchi 'primavera'
spring peas, fava beans
cime di rapa, green garlic crema
lemon thyme 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'

spruce cured arctic char
white + green asparagus, glazed baby white turnips
white wine butter sauce, watercress

saltimbocca alla romana
prosciutto wrapped quebec veal tenderloin
fingerling potatoes, north arm farm parsley root
spinach, mustard + green garlic crema

8oz holstein striploin
stinging nettle + asiago tortelloni
first of the season carrots, black truffle jus
\$25 supplement

DOLCI

- choose one -

olive oil cake
north arm farm rhubarb
candied orange zest
yogurt jam

tiramisu
whipped mascarpone
espresso lady fingers
chocolate

house made gelato
fresh made in-house daily
utilizing local produce

..... ALLACARTA

SNACKS

polpettine
crisp wagyu beef meatballs
tomatillo salsa verde 16.5

chickpea hummus
pemberton vegetable crudita
crisp ceci, smoked paprika 13.5

warm sicilian olives
toasted almonds
citrus, chilies, herbs 13

albacore tuna crostini
tonnato sauce, white anchovy
preserved meyer lemon, capers 17.5

ANTIPASTI

minestrone verde
parmigiano broth, basil pesto, wild rice
potato, spring vegetables, lovage oil 17.5

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

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

salumi misti
selection of italian cured meats
house made terrine, garnishes 32.5

PRIMI

rigatoni al pomodoro
italian d.o.p tomatoes, parmigiano reggiano
extra virgin olive oil, basil, mozzarella 31.5

tagliatelle bolognese
brant lake wagyu beef ragu, parsley
parmigiano reggiano 'vacche rossa' 37.5

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

wild mushroom risotto
carnaroli rice, grana padano, chives
truffle essence, baby herb salad 36.5

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
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

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

saltimbocca alla romana
prosciutto wrapped quebec veal tenderloin
fingerling potatoes, north arm farm parsley root
spinach, mustard + green garlic crema 47.5

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

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

