

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
- crostini con melanzane**
eggplant caponata, ricotta salata
rootdown farm cilantro

ANTIPASTI

- choose one -

- parsley root velutato**
salt baked celery root, lovage oil
gorgonzola arancini
- grilled asparagus insalata**
north arm farm potatoes. shaved radish
baby kale, green goddess dressing
- spring pea + ricotta agnolotti**
mint & lemon butter sauce, toasted pinenuts
goodfield farm pea shoots, pecorino
- 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'
- yarrow meadows duck breast**
beluga lentil, duck leg brasato
hakurei turnips, tuscan kale
- halibut 'panzanella'**
sourdough crusted, warm marinated tomatoes
red onion, charred cucumber vinaigrette, basil
- 8oz holstein striploin**
potato + stinging nettle gnocchi
first of the season carrots, red wine jus
\$25 supplement

DOLCI

- choose one -

- torta all'olio d'oliva**
rootdown 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

ALLA CARTA

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
- crostini con melanzane**
eggplant caponata, ricotta salata
rootdown farm cilantro 17.5

ANTIPASTI

- minestrone**
spring vegetables, fresh pasta
roasted tomato, pecorino romano 18..5
- gem lettuce 'caesar'**
classic dressing, shaved pecorino, capers
cured egg, focaccia 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

FORMAGGI

- ubriaco**
- taleggio**
- gorgonzola**
- parmigiano reggiano**
- pecorino toscano**
- brunet**
- mozzarella di bufala**
served with toasted walnut
preserved fruits

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

- grilled branzino + octopus**
'nduja & root vegetable soffritto, fennel
sicilian olives, gigante beans, arugula 46.5
- yarrow meadows duck breast**
beluga lentil, duck leg brasato
hakurei turnips, tuscan kale 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
potato + stinging nettle gnocchi
first of the season carrots, red wine jus
- bistecca alla fiorentina** A.Q.
grilled 38oz angus porterhouse
for the table + seasonal sides

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whistler culinary director
james walt
- executive chef
mark mccloughlin
- restaurant director
jeff stewart
