

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

fava bean crostini
whipped ricotta, mint
pecorino, white anchovy

ANTIPASTI

- choose one -

english pea soup
snap peas, parmigiano reggiano
creme fraiche, green garlic oil

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

mushroom risotto
carnaroli rice, grana padano, chives
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'

tofino spring salmon
clams, fregola, tomato soffritto
rapini, lobster zuppa, watercress

grilled pork tenderloin
fingerling potato, baby white turnip
smoked lardo, grainy mustard crema

8oz holstein striploin
spinach stuffed ricotta gnocchi
asparagus, black truffle jus
\$25 supplement

DOLCI

- choose one -

torta al limone
caramelized lemon syrup
toasted pinenuts
sour cream chantilly

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

fava bean crostini
whipped ricotta, mint
pecorino, white anchovy 17.5

ANTIPASTI

minestrone
pemberton vegetables, fresh pasta
roasted tomato, pecorino romano 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

mushroom risotto
carnaroli rice, grana padano, chives
truffle essence, chicory 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

grilled pork tenderloin
fingerling potato, baby white turnip
smoked lardo, grainy mustard crema 47.5

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

daily seafood addition A.Q.
the freshest available + sustainable catch
local + seasonal garnish
*whistler culinary director
james walt*

6oz northern gold beef tenderloin 64.5
10oz holstein new york striploin 74.5
spinach stuffed ricotta gnocchi
asparagus, black truffle jus
*executive chef
mark mccloughlin*

bistecca alla fiorentina A.Q.
grilled 38oz angus porterhouse
for the table + seasonal sides
*restaurant director
jeff stewart*