

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

fava bean crostini

whipped ricotta, fava shoots
ricotta salata, white anchovy 17.5



ANTIPASTI

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

wild scallop crudo

rootdown farm cucumber, cilantro sprouts
pickled red onion, borage flowers, gnocco fritto 24.5

prosciutto di parma

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

carpaccio

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

bc spot prawns + chilled pea soup

poached prawns, pea shoots, prawn oil
shaved baby vegetables, herbs 27.5

burrata caprese

bc hothouse tomatoes, basil emulsion
focaccia crostini, sicilian olive oil 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

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, castelvetrano 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 78.5
rootdown farm carrots, parsley root puree
tallow poached baby turnips, 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 tenderloin, creamy polenta
rootdown farm greens, shallot vinaigrette 48.5

fraser valley chicken 'saltimbocca'

prosciutto & sage wrapped chicken breast
glazed wild asparagus, cavolo nero
farro + wild rice, 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

