

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, fava shoots  
ricotta salata, white anchovy

### ANTIPASTI

- choose one -

- minestrone**  
spring vegetables, fresh pasta  
roasted tomato, pecorino romano
- first of the season brassica 'caesar'**  
classic dressing, sourdough pangrattato, capers  
shaved montasio, cured egg yolk
- wild mushroom risotto**  
carnaroli rice, grana padano, chives  
truffle essence, baby herb 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'
- primrose farms pork duo**  
grilled tenderloin, slow cooked + seared belly  
roasted baby beets, collard greens  
grainy mustard cremosa
- tofino spring salmon**  
halibut and spring pea tortelloni  
glazed asparagus, sugar snap peas  
leek vellutato
- 8oz holstein striploin**  
rootdown farm carrots, tallow poached baby turnips  
parsley root puree, red wine jus  
\$25 supplement

### DOLCI

- choose one -

- bomba alla fragola**  
strawberry vanilla mousse  
rhubarb, toasted almond
- 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, fava shoots  
ricotta salata, white anchovy 17.5

### ANTIPASTI

- minestrone**  
spring vegetables, fresh pasta  
roasted tomato, pecorino romano 18.5
- first of the season brassica 'caesar'**  
classic dressing, sourdough pangrattato, capers  
shaved montasio, cured egg yolk 20.5
- carpaccio**  
seared beef tenderloin, 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
- sautéed 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
- primrose farms pork duo**  
grilled tenderloin, slow cooked + seared belly  
roasted baby beets, collard greens  
grainy mustard cremosa 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** 78.5  
rootdown farm carrots, tallow poached baby turnips  
parsley root puree, red wine 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*