

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

CICCHETTI



chickpea hummus

pemberton vegetable crudita
crisp ceci, smoked paprika 13.5

polpettine

crispy wagyu beef meatballs
salsa verde 16.5

warm sicilian olives

toasted almonds
citrus, chilies, herbs 13

crostini di fave

whipped ricotta, white anchovy
bagna cauda butter, mint 17.5



CONTORNI



arugula

pecorino romano
shaved fennel 15.5

sauteed broccolini

calabrian chili, garlic 14.5

green beans

pesto genovese, pine nuts 14.5

fingerling potatoes

parmigiano, chives 14.5



minestrone

summer vegetables, roasted tomatoes
sourdough croutons, pecorino romano 18.5

gem lettuce 'caesar'

classic dressing, shaved pecorino, cured egg
capers, garlic pangrattato 20.5

yellowtail crudo

rootdown farm cucumber, charred green chili
pickled red onion, gnocco fritto
shaved radish, cilantro sprouts 24.5

italian salumi misti

fennel salami, mortadella, 'nduja, culatello, grissini
house made terrine, pickles + mostarda 32.5

ANTIPASTI

carpaccio di manzo

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

grilled humboldt squid

summer squash, smoked lardo, red pepper harissa
black olive crumb, sicilian couscous 24.5

burrata "caprese"

brew creek tomatoes, basil emulsion
smoked tomato vinaigrette
big little farms micro basil 31.5

prosciutto di parma

30 month aged, okanagan stone fruit
fett'unta, extra virgin olive oil 29.5

FORMAGGI



ubriaco

mozzarella di bufala

la tur

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, pancetta
parmigiano reggiano 'vacche rosse' 37.5

spring pea + stracciatella ravioli

mint & lemon butter sauce, toasted pinenuts
goodfield farm pea shoots, pecorino 37.5

daily pasta addition

utilizing local + seasonal products
with italian inspiration & classic sensibilities A.Q

starseed farms mushroom risotto

carnaroli rice, grana padano, chives
salsa di funghi, micro radish greens 37.5

campanelle nero alla puttanesca

grilled octopus + red prawn, anchovy, capers
olives, broccolini, chilies, tomatoes 41.5

lobster + saffron linguine

nova scotia lobster, white wine, cream, lemon
snap peas, calabrian chilies, breadcrumbs 49.5

pizza bianco al funghi

okanagan morel mushrooms, summer truffles
fior di tartufo crema, arugula, ricotta salata 44.5

all pasta
made in-house
daily

SECONDI

6oz northern gold beef tenderloin 64.5

10oz holstein new york striploin 78.5

roasted king oyster mushrooms, charred onions
fingerling potatoes, garlic scape salsa verde

branzino alla piastra

'nduja & vegetable soffritto, fennel
sicilian olives, gigante beans, arugula 46.5

milk fed veal polpette

veal + mortadella meatballs, pecorino romano
pistachio, spinach + ricotta stuffed gnocchi 44.5

fregola sarda ai frutti di mare

scallops, prawns, squid, mussels, clams
tomato & saffron, castelvetrano olives 44.5

fraser valley chicken 'saltimbocca'

prosciutto & sage wrapped chicken breast
smoked "farrotto," grilled carrots
wild rice, chicken wing jus 46.5

daily seafood addition

the freshest available + sustainable catch
local + seasonal garnish A.Q

eggplant parmigiano al forno

d.o.p. tomato sauce, pesto genovese
provolone + caciocavallo, fonduto 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

