

WHISTLER, BRITISH COLUMBIA

# IL CAMINETTO

4242 VILLAGE STROLL

## CICCHETTI



### chickpea hummus

pemberton vegetable crudita  
crisp ceci, smoked paprika 14.5

### polpettine

crispy wagyu beef meatballs  
salsa verde 18.5

### warm sicilian olives

toasted almonds  
citrus, chilies, herbs 13

### brew creek tomato crostini

baby heirloom tomatoes, basil  
mozzarella di bufala 18.5



## CONTORNI



### arugula

pecorino romano  
shaved fennel 15.5

### sauteed rapini

calabrian chili, garlic 15.5

### rootdown farm carrots

roasted carrots, almonds  
carrot romesco 15.5

### fingerling potatoes

parmigiano, chives 15.5



### minestrone

root vegetables, roasted tomatoes  
sourdough croutons, pecorino romano 18.5

### gem lettuce 'caesar'

classic dressing, shaved pecorino, cured egg  
capers, garlic pangrattato 23.5

### yellowtail crudo

fennel + pistachio caponata, torched orange  
sicilian olive oil, black olive, gnocco fritto, mint 27.5

### italian salumi misti

bison + herb salami, hiro wagyu bresaola, 'ndjua  
mortadella, culatello, quince mostarda  
house made giardiniera, peppercino 36.5

### chestnut + porcini zuppa

honeycrisp apple, roasted chestnuts  
north arm farm crosnes, montasio frico 19.5

### carpaccio di manzo

seared beef tenderloin, pickled shimeji mushrooms  
egg yolk, arugula, sourdough crostini 32.5

### prosciutto di parma

30 month aged, fett'unta foccacia  
novello fresh pressed olive oil 32.5  
add burrata pugliese 23.5

### insalata d'inverno

rootdown farm beets, winter greens, roasted pear  
toasted hazelnut crumb, gorgonzola 24.5

## FORMAGGI



### ubriaco

mozzarella di bufala

asiago stravecchio

gorgonzola

parmigiano reggiano

pecorino toscano

taleggio

served with toasted almonds  
preserved fruits

+

wild flower honey comb

two 14.5 four 19.5 six 24.5



## ANTIPASTI

## PRIMI

all pasta made in-house daily

### 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' 39.5

### lasagne al ragu di cinghiale

alberta wild boar, besciamella  
spinach, fior di latte, provolone picante 44.5

### north arm farm squash agnolotti

roasted kabocha + butternut squash, brown butter  
pumpkin seed gremolata, salsa di noci 38.5

### sea to sky mushroom risotto

wild + cultivated mushrooms, carnaroli rice  
grana padano, salsa di funghi, chicory insalata 37.5

### lobster + saffron linguine

nova scotia lobster, white wine, cream, lemon  
snap peas, calabrian chilies, breadcrumbs 52.5

### chiliwack duck sugo + ricotta gnocchi

slow cooked duck leg, rapini, venetian spices  
red wine + pistachio crumb 43.5

### pizza bianco al funghi

fresh shaved black winter truffle, fior di tartufo crema  
fingerling potato, arugula, truffle pecorino 44.5

## SECONDI

6oz northern gold beef tenderloin 64.5

9oz holstein new york striploin 76.5

pemberton potato crocchetta, cavolo rapa  
oyster mushroom, salsa verde, red wine jus

### branzino + octopus

'nduja & vegetable soffritto, fennel  
sicilian olives, gigante beans, arugula 48.5

### fregola sarda ai frutti di mare

scallops, prawns, squid, mussels, clams  
tomato + saffron, castelvetro olives 46.5

### tofino spring salmon

roasted rootdown farm carrots, leek vellutato  
helters fingerling potato, parsley oil 47.5

### fraser valley chicken 'saltimbocca'

slow cooked pork jowl, celery root + chestnut 'risotto'  
brussels sprouts, chicken wing jus 44.5

### eggplant parmigiano al forno

d.o.p. tomato sauce, basil pesto  
provolone + caciocavallo, fonduto 37.5

### quebec veal cheek brasato

creamy parmigiano polenta, roasted parsnip  
herb + endive salad, sauce genovese 53.5

### bistecca alla fiorentina

grilled 38oz angus porterhouse, fingerling potatoes  
garlic + chili rapini, red wine jus, salsa verde AQ



whistler culinary director  
*james walt*

executive chef  
*mark mcLoughlin*

director of operations  
*darin newton*

restaurant director  
*jeff stewart*

