

WHISTLER, BRITISH COLUMBIA



# IL CAMINETTO



4242 VILLAGE STROLL

## SNACKS



### polpettine 12

crispy wagyu beef meatballs  
salsa verde

### castelvetrano olives 9.5

warm olives  
citrus chilies + herbs



## ANTIPASTI

### minestrone 15.5

vegetable, pasta + tomato soup  
pecorino romano

### burrata 19.5

okanagan cherries + heirloom kales  
soft cheese from puglia, italy

### local strawberry gazpacho 17.5

prosciutto, compressed melon  
olive oil and basil

### rootdown farm greens 16.5

maple mustart vinaigrette

### tomato salata 17.5

heirloom tomatoes, basil emulsion,  
torn foccacia + whipped ricotta

### seared scallops 21.5

talleggio stuffed squash blossom  
ratatouille + tomato confit

### carpaccio 19.5

beef filet, shimeji mushrooms  
egg yolk, baby herbs + avonlea cheddar

### prosciutto di parma 22.5

aged 24 month with fett'unta

## CRUDO



### cured bc steelhead 17.5

sea asparagus  
+ seaweed salad

### albacore 17.5

lightly seared bc tuna  
with caponata



..... selection of .....

italian salumi and house-made charcuterie 27.5

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## PRIMI

### fusili al pomodoro 21.5

fresh tomatoes, olive oil + basil

### rigatoni bolognese 28.5

brant lake wagyu beef ragu, parsley

### prawn linguine 34.5

ocean wise prawns, lemon  
white wine + cream fonduto

### three cheese agnolotti 27.5

goat cheese, pecorino, ricotta  
rapini pesto, asparagus + zucchini

### spaghetti vongole 27.5

bc clams + local heirloom gem tomatoes

### spaghetti all'amatriciana 28.5

tomato, guanciale, chilies + red onion

### wild mushroom risotto 28.5

acquerello rice with white wine  
parmigiano reggiano + truffle essence

### lasagna 28.5

traditional style with béchamel  
meat sauce + mozzarella

all pasta made in-house daily

## DOLCE



### semifredo 12.5

okanagan apricot  
+ peaches

### local strawberry cheesecake 12.5

fresh berries,  
pistachio cream  
+ berry gelato



## SECONDI

### albacore tuna 36.5

vancouver island octopus  
summer squash + pesto

### pan seared bc halibut 42.5

heritage legume ragout + spring onion

### branzino 38.5

confit marble potato, manilla clams  
fennel + romesco

### local chicken "saltimbocca" 32.5

crispy polenta, hakurei turnip  
barbecued eggplant + castelvetrano olive

### grilled lamb sirloin 32.5

summer cabbages, roasted cauliflower  
mint yogurt

### filet of beef steak (6 oz) 46

(larger sizes available)  
wild + cultivated mushroom, asparagus  
potato mille feuille + salsa verde

### milk fed veal chop 59

gnocchi alla romana, charred rapini  
toasted hazlenut + cavolo nero

### bistecca alla fiorentina A.Q.

grilled 38oz angus porterhouse  
for the table + seasonal sides

## CONTORNI



### grilled asparagus 12.5

with salsa verde

### rapini 12.5

broccoli rabe, garlic + lemon

### roasted cauliflower 12.5

pine nuts, brown butter  
chives

### crispy polenta 12.5

with pomodoro

