

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

