

QUATTRO AT WHISTLER

WINTER 2017

APPETITOSI STUZZICHINI

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| SALSICCE ALLA GRIGLIA ITALIAN SAUSAGES, MUSTARD GARLIC AND COGNAC AIOLI, BABY ARUGULA | 13 |
| ARANCINI ASIAGO & SAUSAGE RISOTTO BALL, SMOKED PEPPER SAUCE, PARSLEY OIL | 15 |
| RADICCHIO BOCCONCINI GRILLED RADICCHIO BUNDLES,BOCCONCINI & PROSCIUTTO, SOUR CHERRY VINAIGRETTE | 16 |
| VONGOLE FRESCHE FRESH MANILA CLAMS, WHITE WINE, GARLIC, PEPERONCINO, ITALIAN PARSLEY, LEMON | 16 |
| CAPRINO CON PERA ASH RIPENED GOAT CHEESE, WHITE BALSAMIC AND PEAR, MICRO GREENS, CROSTINI | 18 |
| CARPACCIO SENAPE BEEF TENDERLOIN, DIJON AIOLI, TRUFFLE OIL, PARMIGIANO REGGIANO, ARUGULA | 19 |
| TONNO CON GRANCHINI AHI TUNA CARPACCIO, BABY CRAB CAKE, ROASTED ALMOND AND ARUGULA PESTO, LEMON CAPER AIOLI | 19 |
| AFFETTATO MISTO CHARCOUTERIE PLATE, FOUR TYPES OF CURED MEAT, PARMIGIANO, OLIVES, CROSTINI | 20 |
| FEGATO D'OCA FINOCCHIATO SEARED QUEBEC FOIE GRAS, RUBY PORT REDUCTION, PICKLED FENNEL | 22 |
| FRESH BURRATA PINE NUT CROSTINI, VINE RIPENED TOMATOES, FRESH BASIL, BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL | 23 |
| WARM ITALIAN OLIVES | 8 |

L'ABBUFFATA, THE ROMAN FEAST

FIVE COURSE CHEF'S MENU SERVED FAMILY STYLE ON PLATTERS
\$79 PER PERSON, MINIMUM TWO

ZUPPA E INSALATE

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| MINISTRONE ALLA GENOVESE FARM VEGETABLE SOUP, BASIL PESTO, PARMIGIANO REGGIANO | 9 |
| ORTOLANA HOUSE GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE | 12 |
| CESARE ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, CROUTONS, PARMIGIANO REGGIANO | 16 |
| CARPACCIO FUNGHI PORTOBELLO MUSHROOM CARPACCIO, GOAT CHEESE, ARUGULA, PISTACHIO VINAIGRETTE | 17 |

GLUTEN FREE MENU AVAILABLE

SUGGESTED 18% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE. SUBJECT TO APPLICABLE TAXES.

604 905 4844

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PASTA

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| SPAGHETTI QUATTRO FOR ITALIANS ONLY | 23 |
| RIGATONI PECORARI LAMB AND BEEF BOLOGNESE, HERB RICOTTA | 24 |
| RAVIOLI ALL' ABBACCHIO AUSTRALIAN LAMB, GORGONZOLA, RICOTTA AND ARUGULA, IL BASTARDO DEL GRAPPA AND ROSEMARY CREAM | 24 |
| RISOTTO ALL'ANATRA DUCK LEG CONFIT, CANDIED ORANGE ZEST, CRISP SAGE, ROASTED PINE NUTS | 24 |
| GNOCCHI AL POMODORO HOUSE-MADE YUKON GOLD POTATO GNOCCHI, FRESH TOMATO BASIL | 25 |
| SPAGHETTI PESCATORE PRAWNS, SCALLOPS, MANILA CLAMS, FRESH HERBS, TOMATO WHITE WINE | 27 |
| TAGLIATELLE POLPETTONE 'GIGANTE' BEEF, LAMB, BOCCONCINI MEAT BALL, FRESH TOMATO BASIL SAUCE | 28 |

PASTA PAZZA A PEZZI

FIVE PASTA COMBINATION

FUSILLI **TARTUFATI** // TAGLIATELLE **POMODORO** // SPAGHETTI **AMATRICIANA**

GARGANELLI **PESTO** // TAGLIATELLE **GHIOTTONE**

\$28 PER PERSON, MINIMUM TWO

PESCE, POLLAME E CARNE

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| SALMONE FINOCCHIATO ORANGE GLAZED WILD BC SALMON, PICKLED FENNEL, BABY ARUGULA | 34 |
| BRASATO D'INVERNO BRAISED ALBERTA BEEF CHUCK-FLAT, ROOT VEGETABLE SUCCO | 34 |
| MERLUZZO ALLA CROSTA PISTACHIO CRUSTED SABLEFISH FILET, FIRE ROASTED RED PEPPER SAUCE | 38 |
| TONNO ALLA MEDITERRANEA SEARED RARE AHI TUNA, ARTICHOKE, OLIVE AND SUNDRIED TOMATO TAPENADE, HERB CRUMBLE | 38 |
| GALLETTO AL MATTONE PRESSED CORNISH GAME HEN, GARLIC, PEPPERONCINO, RIVIERA HERB MIX | 38 |
| BRACIOLETTE D'AGNELLO ROASTED LAMB RACK, GRAINY MUSTARD CRUST, CANDIED FIG AND FRESH THYME SUCCO | 46 |
| FILETTO AL MARSALA MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO | 47 |
| COSTOLA DI VITELLO AL CAVOLFIORRE GRILLED 12OZ VEAL T-BONE, ROASTED CAULIFLOWER AND PANCETTA SUCCO | 48 |

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