

# QUATTRO AT WHISTLER

WINTER 2017

## GLUTEN FREE MENU

*Please inform your server if this is an allergy*

### APPETITOSI STUZZICHINI

<b>RADDICCHIO BOCCONCINI</b> GRILLED RADICCHIO, MOZZARELLA, PROSCIUTTO, SOUR CHERRY VINAIGRETTE	16
<b>VONGOLE FRESCHE</b> FRESH MANILA CLAMS, WHITE WINE, GARLIC, PEPERONCINO, ITALIAN PARSLEY, LEMON	16
<b>CAPRINO CON PERA</b> ASH RIPENED GOAT CHEESE, WHITE BALSAMIC AND PEAR, MICRO GREENS	18
<b>CARPACCIO SENAPE</b> BEEF TENDERLOIN, MUSTARD AIOLI, TRUFFLE OIL, PARMIGIANO REGGIANO, ARUGULA	19
<b>FEGATO D'OCA FINOCCHIATO</b> SEARED QUEBEC FOIE GRAS, RUBY PORT REDUCTION, PICKLED FENNEL	22
<b>FRESH BURRATA</b> 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

<b>ORTOLANA</b> MIXED GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE	12
<b>CARPACCIO FUNGHI</b> PORTOBELLO MUSHROOM CARPACCIO, GOAT CHEESE, ARUGULA, PISTACHIO VINAIGRETTE	17

*Gluten free menu*

***Please inform your server if you have any allergies***

*Suggested 18% service charge added to parties of 6 or more. Subject to applicable taxes.*

604 905 4844

[www.quattrorestaurants.com](http://www.quattrorestaurants.com)

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### PASTA\*

PASTA WILL BE SUBSTITUTED WITH A GLUTEN FREE CORN PENNE

<b>QUATTRO</b> FOR ITALIANS ONLY	23
<b>POMODORO</b> FRESH TOMATO BASIL SAUCE	23
<b>PESTO</b> BASIL, GARLIC, PINE NUTS, PARMIGIANO REGIANNIO	23
<b>GHIOTTONE</b> MINCED CHICKEN BRANDY CREAM	24
<b>RIGATONI PECORARI</b> LAMB AND BEEF BOLOGNESE, HERB RICOTTA	24
<b>RISOTTO ALL'ANATRA</b> DUCK LEG CONFIT, CANDIED ORANGE ZEST, CRISP SAGE, ROASTED PINE NUTS	24
<b>TARTUFATI</b> BC WILD MUSHROOMS, WHITE TRUFFLE OIL, FRESH SAGE, PORCINI CREAM SAUCE	24
<b>PESCATORE</b> PRAWNS, SCALLOPS, MANILA CLAMS, FRESH HERBS, TOMATO WHITE WINE	27

### PESCE, POLLAME E CARNE

<b>SALMONE FINOCCHIATO</b> ORANGE DIJON GLAZED WILD SALMON, PICKLED FENNEL, BABY ARUGULA	34
<b>BRASATO D'INVERNO</b> BRAISED ALBERTA BEEF CHUCK-FLAT, ROOT VEGETABLE SUCCO	32
<b>MERLOZZO ALLA CROSTA</b> PISTACHIO CRUSTED SABLEFISH FILET, FIRE ROASTED RED PEPPER SAUCE	38
<b>GALLETTO AL MATTONE</b> PRESSED CORNISH GAME HEN, GARLIC, PEPPERONCINO, RIVIERA HERBS MIX	38
<b>BRACIOLETTE D'AGNELLO</b> AUSTRALIAN LAMB RACK, DIJON MUSTARD CRUST, CANDIED FIG AND THYME SUCCO	46
<b>FILETTO AL MARSALA</b> MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO	47
<b>COSTOLA DI VITELLO AL CAVOLFIORRE</b> GRILLED 12OZ VEAL T-BONE, ROASTED CAULIFLOWER AND PANCETTA SUCCO	48

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