

# QUATTRO AT WHISTLER

SPRING 2017

## APPETITOSI STUZZICHINI // ZUPPA E INSALATE

### COURSE 1

<b>MINISTRONE ALLA GENOVESE</b> FARM VEGETABLE SOUP, BASIL PESTO, PARMIGIANO REGGIANO	9
<b>ORTOLANA</b> HOUSE GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE	11
<b>SALSICCE ALLA GRIGLIA</b> ITALIAN SAUSAGES, MUSTARD GARLIC AND COGNAC AIOLI, BABY ARUGULA	12
<b>BARBABIETOLA CON NOTI</b> WHITE BALSAMIC PICKLED BEETS SALAD, CARROT PUREE, BABY ARUGULA, SPICY PECANS	13
<b>ARANCINI</b> ASIAGO & SAUSAGE RISOTTO BALL, SMOKED PEPPER SAUCE, PARSLEY OIL	14
<b>CALAMARI</b> FRIED HUMBOLT SQUID, MINT OREGANO AOILI, KAFFIER LIME, ARUGULA	15
<b>VONGOLE FRESCHE</b> FRESH MANILA CLAMS, WHITE WINE, GARLIC, PEPERONCINO, ITALIAN PARSLEY, LEMON	15
<b>WARM ITALIAN OLIVES</b>	8

### ADD \$3

<b>CARPACCIO FUNGHI</b> PORTOBELLO MUSHROOM CARPACCIO, GOAT CHEESE, ARUGULA, PISTACHIO VINAIGRETTE	16
<b>RADICCHIO BOCCONCINI</b> GRILLED RADICCHIO BUNDLES,BOCCONCINI & PROSCIUTTO, SOUR CHERRY VINAIGRETTE	16

### ADD \$5

<b>CESARE</b> ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, CROUTONS, PARMIGIANO REGGIANO	16
<b>CARPACCIO SENAPE</b> BEEF TENDERLOIN, DIJON AIOLI, TRUFFLE OIL, PARMIGIANO REGGIANO, ARUGULA	18
<b>FEGATO D'OCA AL PORTO</b> SEARED QUEBEC FOIE GRAS, PORT WINE REDUCTION, PICKLED FENNEL	21
<b>FRESH BURRATA</b> PINE NUT CROSTINI, VINE RIPENED TOMATOES, FRESH BASIL, BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL	22

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## L'ABBUFFATA, THE ROMAN FEAST

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

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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

### COURSE 2

<b>SPAGHETTI QUATTRO</b> FOR ITALIANS ONLY	22
<b>RISOTTO ALL'ANATRA</b> DUCK LEG CONFIT, CANDIED ORANGE ZEST, CRISP SAGE, ROASTED ALMONDS	23

**OR YOUR CHOICE OF ANY ONE OF THE PASTAS BELOW**

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### PASTA PAZZA A PEZZI

FIVE PASTA COMBINATION

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

TORCHIETTI **PESTO** // TAGLIATELLE **GHIOTTONE**

\$28 PER PERSON, MINIMUM TWO

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### ADD \$5

<b>SPAGHETTI PESCATORE</b> PRAWNS, SCALLOPS, MANILA CLAMS, FRESH HERBS, TOMATO WHITE WINE	25
<b>GNOCCHI AL POMODORO</b> HOUSE-MADE YUKON GOLD POTATO GNOCCHI, FRESH TOMATO BASIL	24
<b>RIGATONI PECORARI</b> LAMB AND BEEF BOLOGNESE, HERB RICOTTA	23
<b>RAVIOLI ALL' ABBACCHIO</b> AUSTRALIAN LAMB, GORGONZOLA, RICOTTA AND ARUGULA, IL BASTARDO DEL GRAPPA AND ROSEMARY CREAM	24

## PESCE, POLLAME E CARNE

### COURSE 3

<b>SALMONE FINOCCHIATO</b> ORANGE GLAZED WILD BC SALMON, PICKLED FENNEL, BABY ARUGULA	32
<b>CARNE AL CAVOLFIORE</b> BRAISED ALBERTA BEEF CHUCK-FLAT, ROASTED CAULIFLOWER, ROOT VEGETABLE SUCCO	32
<b>PETTO DI POLLO AL ZAFFERANO</b> MAPLE HILLS FREE RUN CHICKEN BREAST, SWEET CORN SAFFRON	32

### ADD \$10

<b>IPPOGLOSSO ALLA CROSTA</b> PISTACHIO CRUSTED NORTH PACIFIC HALIBUT FILET, FIRE ROASTED RED PEPPER SAUCE	38
<b>GALLETTO AL MATTONE</b> PRESSED CORNISH GAME HEN, GARLIC, PEPPERONCINO, RIVIERA HERB MIX	38
<b>BRACIOLETTE D'AGNELLO</b> ROASTED LAMB RACK, GRAINY MUSTARD CRUST, CANDIED FIG AND FRESH THYME SUCCO	44
<b>FILETTO AL MARSALA</b> MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO	46

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