

# QUATTRO AT WHISTLER

SUMMER 2017

## GLUTEN FREE MENU

*Please inform your server if this is an allergy*

### APPETITOSI STUZZICHINI

<b>ORTOLANA</b> MIXED GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE	12
<b>VONGOLE FRESCHE</b> FRESH MANILA CLAMS, WHITE WINE, GARLIC, PEPPERONCINO, ITALIAN PARSLEY, LEMON	16
<b>CAPRINO CON PINOLI</b> PINENUT CRUSTED-SURFACE RIPENED GOAT CHEESE, ROMAINE LETTUCE, RADICCHIO, SUNDRIED CRANBERRY VINAIGRETTE	18
<b>TONNO CRUDO</b> KANPACHI TUNA SASHIMI, CELERY HEART, LIME, THAI RED CHILE, GRAPEFRUIT AND FENNEL	18

### WARM ITALIAN OLIVES 8

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

### L'ABBUFFATA, THE ROMAN FEAST

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

*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)

# QUATTRO AT WHISTLER

SUMMER 2017

## GLUTEN FREE MENU

*Please inform your server if this is an allergy*

### PASTA\*

PASTA WILL BE SUBSTITUTED WITH A GLUTEN FREE CORN PENNE

<b>QUATTRO</b> FOR ITALIANS ONLY	22
<b>GHIOTTONE</b> MINCED CHICKEN BRANDY CREAM	22
<b>TAGLIATELLE VEGANO</b> WHITE BEANS, ARTICHOKE, SPINACH, WILD MUSHROOMS AND SUNDRIED TOMATO PESTO	23
<b>RISOTTO ALL'ANATRA</b> DUCK LEG CONFIT, CANDIED ORANGE ZEST, CRISP SAGE, ROASTED ALMONDS	23
<b>POMODORO</b> FRESH TOMATO BASIL SAUCE	23
<b>PESTO</b> BASIL, GARLIC, PINE NUTS, PARMIGIANO REGIANNNO	23
<b>TARTUFATI</b> BC WILD MUSHROOMS, WHITE TRUFFLE OIL, FRESH SAGE, PORCINI CREAM SAUCE	23
<b>RIGATONI PECORARI</b> LAMB AND BEEF BOLOGNESE, HERB RICOTTA	23
<b>PESCATORE</b> PRAWNS, SCALLOPS, MANILA CLAMS, FRESH HERBS, TOMATO WHITE WINE	25

### PESCE, POLLAME E CARNE

<b>SALMONE FINOCCHIATO</b> ORANGE DIJON GLAZED WILD SALMON, PICKLED FENNEL, BABY ARUGULA	32
<b>IPPOGLOSSO ALLA CROSTA</b> PISTACHIO CRUSTED NORTH PACIFIC HALIBUT FILET, FIRE ROASTED RED PEPPER SAUCE	38
<b>BRANZINNI CON LIMONE</b> OVEN ROASTED WHOLE MEDITERANEAN FISH, FENNEL AND CHIVES, LEMON, EXTRA VIRGIN OLIVE OIL	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	44
<b>FILETTO AL MARSALA</b> MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO	46

*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)