

QUATTRO AT WHISTLER

SUMMER 2017

APPETITOSI STUZZICHINI // ZUPPA E INSALATE

MINISTRONE ALLA GENOVESE FARM VEGETABLE SOUP, BASIL PESTO, PARMIGIANO REGGIANO	9
ORTOLANA HOUSE GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE	11
SALSICCE ALLA GRIGLIA ITALIAN SAUSAGES, MUSTARD GARLIC AND COGNAC AIOLI, BABY ARUGULA	12
ARANCINI ASIAGO & SAUSAGE RISOTTO BALL, SMOKED PEPPER SAUCE, PARSLEY OIL	14
CALAMARI FRIED HUMBOLT SQUID, MINT OREGANO AOILI, KAFFIER LIME, ARUGULA	15
VONGOLE FRESCHE FRESH MANILA CLAMS, WHITE WINE, GARLIC, PEPPERONCINO, ITALIAN PARSLEY, LEMON	15

WARM ITALIAN OLIVES 8

CARPACCIO FUNGHI PORTOBELLO MUSHROOM CARPACCIO, GOAT CHEESE, ARUGULA, PISTACHIO VINAIGRETTE	16
RADICCHIO BOCCONCINI GRILLED RADICCHIO BUNDLES,BOCCONCINI & PROSCIUTTO, SOUR CHERRY VINAIGRETTE	16
CESARE ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, CROUTONS, PARMIGIANO REGGIANO	16
CAPRINO PINENUT CRUSTED-SURFACE RIPENED GOAT CHEESE, ROMAINE LETTUCE, RADICCHIO, SUNDRIED CRANBERRY VINAIGRETTE	18
CARPACCIO SENAPE BEEF TENDERLOIN, DIJON AIOLI, TRUFFLE OIL, PARMIGIANO REGGIANO, ARUGULA	18
KANPACHI TUNA SASHIMI CELERY HEART, LIME, THAI RED CHILE, GRAPEFRUIT AND FENNEL	18
FEGATO D'OCA AL PORTO SEARED QUEBEC FOIE GRAS, PORT WINE REDUCTION, PICKLED FENNEL	21
FRESH BURRATA PINE NUT CROSTINI, VINE RIPENED TOMATOES, FRESH BASIL, BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL	22

L'ABBUFFATA, THE ROMAN FEAST

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

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

SPAGHETTI QUATTRO FOR ITALIANS ONLY	22
TAGLIATELLE WHITE BEANS, ARTICHOKE HEARTS, SPINACH, WILD MUSHROOMS AND SUNDRIED TOMATO PESTO	23
RISOTTO ALL'ANATRA DUCK LEG CONFIT, CANDIED ORANGE ZEST, CRISP SAGE, ROASTED ALMONDS	23
SPAGHETTI PESCATORE PRAWNS, SCALLOPS, MANILA CLAMS, FRESH HERBS, TOMATO WHITE WINE	25
GNOCCHI AL POMODORO HOUSE-MADE YUKON GOLD POTATO GNOCCHI, FRESH TOMATO BASIL	24
RIGATONI PECORARI LAMB AND BEEF BOLOGNESE, HERB RICOTTA	23
RAVIOLI DI GIORNO	24
GIGANTE	25

PASTA PAZZA A PEZZI

FIVE PASTA COMBINATION

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

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

\$28 PER PERSON, MINIMUM TWO

PESCE, POLLAME E CARNE

SALMONE FINOCCHIATO ORANGE GLAZED WILD BC SALMON, PICKLED FENNEL, BABY ARUGULA	32
IPPOGLOSSO ALLA CROSTA PISTACHIO CRUSTED NORTH PACIFIC HALIBUT FILET, FIRE ROASTED RED PEPPER SAUCE	38
BRANZINNI OVEN ROASTED MEDITERANEAN BRANZINI, FENNEL AND CHIVES, LEMON, EXTRA VIRGIN OLIVE OIL	38
GALLETTO AL MATTONE PRESSED CORNISH GAME HEN, GARLIC, PEPPERONCINO, RIVIERA HERB MIX	38
BRICIOLETTE D'AGNELLO ROASTED LAMB RACK, GRAINY MUSTARD CRUST, CANDIED FIG AND FRESH THYME SUCCO	44
FILETTO AL MARSALA MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO	46

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