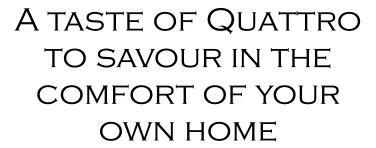
# LUNCH DINNER PRIVATE CATERING CORPORATE EVENTS TAKE OUT SPECIAL EVENTS









25% OFF
PASTA AND
APPETIZERS
ON SUNDAYS!



LUNCH DAILY FROM 11:30AM DINNER NIGHTLY FROM 5:00PM

1 LONSDALE AVENUE,
NORTH VANCOUVER
604.924.4444
Www.quattrorestaurants.com

## APPETIZERS

ANTIPASTO 18<sub>PP</sub>

> PRICED PER PERSON (MINIMUM OF 2) AN ASSORTMENT OF HOT & COLD APPETIZERS OF THE HOUSE, GREAT FOR SHARING!

15 RADICCHIO BOCCONCINI

> GRILLED MARINATED BOCCONCINI WRAPPED IN RADICCHIO LEAVES, WITH FRISEE PROSCIUTTO SALAD AND CHERRY REDUCTION

CAPRESE 14

> RED VINE RIPENED TOMATOES, FIOR DI LATTE MOZZARELLA, EXTRA VIRGIN OLIVE OIL, BASIL,

12 ORTALANA SALAD

ARTISAN GREENS AND SEASONAL VEGETABLES TOSSED IN RED WINE VINAIGRETTE

**ARUGULA SALAD** 12

> PINE NUTS, SHAVED PARMESAN PICKLED SHALLOTS, BALSAMIC GLAZE

13 GUSTO'S CAESAR

> ROMAINE HEARTS, **BOLD GARLIC DRESSING** CROUTONS

**GARLIC TOAST** 2 PIECES 5

CIABATTA BREAD, GARLIC BUTTER, FRESH HERBS, PARMESAN CHEESE

### PASTA

ALL PASTAS COME WITH

# FAMILY STYLE PLATTERS

(1-DAY AHEAD NOTICE REQUIRED) IDEAL FOR DINNER PARTIES, FAMILY GATHERINGS, A MEAL BEFORE THE GAME OR JUST A REGULAR NIGHT.

PRESENTED IN COVERED WARMED FOIL BUFFET PANS EACH SERVES UP TO 7 GUESTS COMFORTABLY.

SPAGHETTI BOLOGNESE

CLASSIC MEAT SAUCE

PENNE FUNGHI

WILD MUSHROOMS, RICH TRUFFLE CREAM

SPAGHETTI POMODORO

FRESH TOMATO & BASIL SAUCE, PARMESAN CHEESE

LINGUINE DI MARE

FRESH SEASONAL SEAFOOD WHITE WINE, TOMATO GARLIC, PEPERONCINO

Quattro

OUR SIGNATURE PASTA

## \$75 EACH SELECTION

FRESHLY BAKED BREAD & BALSAMIC DIP INCLUDED

OTHER SELECTIONS ARE AVAILABLE IN FAMILY SIZE ADDITIONAL CHARGES MAY APPLY

\*MENU SELECTIONS SUBJECT TO CHANGE WITHOUT NOTICE DUE TO AVALIBILITY AND SEASONAL QUALITY® SPAGHETTI QUATTRO

SMALL 15 DINNER 23

OUR SIGNATURE! FOR ITALIANS ONLY.

BUCCATINI AMATRICIANA SMALL 15 DINNER 24

HOUSE MADE GUANCIALE, GARLIC, TOMATO, PEPERONCINO, PECORINO CHEESE

SMALL 15 DINNER 25 LINGUINE DI MARE

MIXED FRESH SEAFOOD AND SHELLFISH. WHITE WINE, TOMATO

GARLIC, PEPERONCINO

TAGLIATELLE CON FUNGHI SMALL 15 DINNER 23

WILD MUSHROOMS, TRUFFLE CREAM SAUCE

FRESH PARMESAN CHEESE

FUSILLI CON RUCOLA SMALL 15 DINNER 24

TENDER HANGER BEEF, SPICY TOMATO SAUCE, ARUGULA AND BASIL

SPAGHETTI CON POLPETTE SMALL 15 DINNER 24

HOUSE MADE PORK & VEAL MEATBALLS SIMMERED IN RED WINE & TOMATO SAUCE FINISHED WITH FRESH HERBS

SPAGHETTI BOLOGNESE SMALL 15 DINNER 24

RICH SLOW COOKED RAGOUT OF PANCETTA. BEEF & PORK. FINISHED WITH PARMESAN CHEESE

FUSILLI TARTUFATE SMALL 15 DINNER 26

> TENDER HANGER BEEF, WILD MUSHROOMS. RICH TRUFFLE PORCINI CREAM SAUCE

SPAGHETTI POMODORO SMALL 15 DINNER 19

> FRESH TOMATO & BASIL SAUCE FINISHED WITH PARMESAN CHEESE

FETTUCCINE GHIOTTONE SMALL 15 DINNER 23

MINCED CHICKEN, ITALIAN BRANDY FRESH CREAM AND PARMESAN CHEESE

PENNE ARRABIATA SMALL 15 DINNER 24

> PANCETTA AND MUSHROOMS IN A SPICY TOMATO SAUCE

CUSTOMIZED COMBINAZIONE

PRICED PER PERSON, MINIMUM OF 2 27<sub>PP</sub> YOUR CHOICE OF ANY 3 PASTAS FROM OUR MENU GREAT FOR SHARING!

# QUATTRO SEASONAL

OUR SEASONAL SELECTIONS CHANGE FREQUENTLY. FOR THE CURRENT LOCALLY INSPIRED SEASONAL MENU PLEASE REFER TO

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