

# QUATTRO AT WHISTLER

## 3 COURSE FALL SPECIAL 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>ARANCINI</b> ASIAGO & SAUSAGE RISOTTO BALL, SMOKED PEPPER SAUCE	14
<b>CALAMARI LIMONATI</b> FRIED HUMBOLT SQUID, LEMON CAPER AOILI, RED ONION CONFIT	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
<b>CESARE</b> ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, CROUTONS, PARMIGIANO REGGIANO	16

#### ADD \$5

<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>TAGLIATELLE BUONGUSTAIO</b> ROAST CHICKPEA PESTO, SUNDRIED TOMATOES, GREEN OLIVES, BABY ARUGULA	22
<b>RISOTTO AL POLLO AFFUMICATO</b> HOUSE-SMOKED CHICKEN, WILD MUSHROOMS, CRISP KALE CHIPS, PARMIGIANO REGGIANO	23

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

### PASTA PAZZA A PEZZI

FIVE PASTA COMBINATION

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

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

\$28 PER PERSON, MINIMUM TWO

#### 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 CAPRINO</b> RICOTTA, GOAT CHEESE, PARMIGIANO REGGIANO, PECORINO ROMANO, BASIL PESTO 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>PESCE 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 HERB MIX	38
<b>BRICIOLETTE 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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