

QUATTRO AT WHISTLER

3 COURSE FALL SPECIAL 2017

GLUTEN FREE MENU

Please inform your server if this is an allergy

COURSE 1

ORTOLANA MIXED GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE 11

VONGOLE FRESCHE FRESH MANILA CLAMS, WHITE WINE, GARLIC, PEPPERONCINO,
ITALIAN PARSLEY, LEMON 15

WARM ITALIAN OLIVES 8

ADD \$3

RADDICCHIO BOCCONCINI GRILLED RADICCHIO, MOZZARELLA, PROSCIUTTO, SOUR CHERRY VINAIGRETTE 16

CARPACCIO FUNGHI PORTOBELLO MUSHROOM CARPACCIO, GOAT CHEESE,
ARUGULA, PISTACHIO VINAIGRETTE 16

ADD \$5

CARPACCIO SENAPE BEEF TENDERLOIN, MUSTARD AIOLI, TRUFFLE OIL, PARMIGIANO REGGIANO, ARUGULA 18

FEGATO D'OCA FINOCCHIATO SEARED QUEBEC FOIE GRAS, RUBY PORT REDUCTION, PICKLED FENNEL 21

FRESH BURRATA 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

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Suggested 18% service charge added to parties of 6 or more. Subject to applicable taxes.

604 905 4844

www.quattrorestaurants.com

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PASTA*

PASTA WILL BE SUBSTITUTED WITH A GLUTEN FREE CORN PENNE

COURSE 2

QUATTRO FOR ITALIANS ONLY	22
TAGLIATELLE BUONGUSTAIO ROAST CHICKPEA PESTO, SUNDRIED TOMATOES, GREEN OLIVES, BABY ARUGULA	22
RISOTTO AL POLLO AFFUMICATO HOUSE-SMOKED CHICKEN, WILD MUSHROOMS, CRISP KALE CHIPS, PARMIGIANO REGGIANO	23
TARTUFATI BC WILD MUSHROOMS, WHITE TRUFFLE OIL, FRESH SAGE, PORCINI CREAM SAUCE	23
POMODORO FRESH TOMATO BASIL SAUCE	23
AMATRICIANA TOMATO SAUCE, PANCETTA, CARAMELIZED RED ONIONS, CHILI PEPPERS	23
PESTO BASIL, GARLIC, PINE NUTS, PARMIGIANO REGIANNNO	23
GHIOTTONE MINCED CHICKEN BRANDY CREAM	22
ADD \$5	
PESCATORE PRAWNS, SCALLOPS, MANILA CLAMS, FRESH HERBS, TOMATO WHITE WINE	25
RIGATONI PECORARI LAMB AND BEEF BOLOGNESE, HERB RICOTTA	23

PESCE, POLLAME E CARNE

COURSE 3

SALMONE FINOCCHIATO ORANGE DIJON GLAZED WILD SALMON, PICKLED FENNEL, BABY ARUGULA	32
CARNE AL CAVOLFIORE BRAISED ALBERTA BEEF CHUCK-FLAT, ROASTED CAULIFLOWER, ROOT VEGETABLE SUCCO	32
PETTO DI POLLO AL ZAFFERANO MAPLE HILLS FREE RUN CHICK BREAST, SWEET CORN SAFFRON	32
ADD \$10	
PESCE ALLA CROSTA PISTACHIO CRUSTED SABLEFISH FILET, FIRE ROASTED RED PEPPER SAUCE	38
GALLETTO AL MATTONE PRESSED CORNISH GAME HEN, GARLIC, PEPPERONCINO, RIVIERA HERBS MIX	38
BRACIOLETTE D'AGNELLO AUSTRALIAN LAMB RACK, DIJON MUSTARD CRUST, CANDIED FIG AND THYME SUCCO	44
FILETTO AL MARSALA MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO	46

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