

QUATTRO AT WHISTLER

WINTER 2017/2018

APPETITOSI STUZZICHINI

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| SALSICCE ALLA GRIGLIA ITALIAN SAUSAGES, MUSTARD GARLIC AND COGNAC AIOLI, BABY ARUGULA | 14 |
| ARANCINI ASIAGO & SAUSAGE RISOTTO BALL, SMOKED PEPPER SAUCE | 16 |
| RADICCHIO BOCCONCINI GRILLED RADICCHIO BUNDLES,BOCCONCINI & PROSCIUTTO, SOUR CHERRY VINAIGRETTE | 18 |
| VONGOLE FRESCHE FRESH MANILA CLAMS, WHITE WINE, GARLIC, PEPERONCINO, ITALIAN PARSLEY, LEMON | 18 |
| CAPRINO CON PERA ASH RIPENED GOAT CHEESE, WHITE BALSAMIC AND PEAR, MICRO GREENS, PORT REDUCTION | 18 |
| CARPACCIO SENAPE PEPPERCORN SEARED BEEF TENDERLOIN, DIJON AIOLI, PARMIGIANO REGGIANO, ARUGULA | 19 |
| CALAMARI LIMONATI FRIED HUMBOLT SQUID, LEMON CAPER AOILI, RED ONION CONFIT | 17 |
| AFFETTATO MISTO PROSCIUTTO, SOUR TUSCAN SALAMI, SOPRESSATA ROMANO, ROAST GARLIC AND OLIVE TAPENADE CROSTINI | 20 |
| FEGATO D'OCA FINOCCHIATO SEARED QUEBEC FOIE GRAS, RUBY PORT REDUCTION, PICKLED FENNEL | 24 |
| FRESH BURRATA PINE NUT CROSTINI, VINE RIPENED TOMATOES, FRESH BASIL, BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL | 24 |
| WARM ITALIAN OLIVES | 9 |

L'ABBUFFATA, THE ROMAN FEAST

FOUR COURSE CHEF'S MENU SERVED FAMILY STYLE ON PLATTERS
\$85 PER PERSON, MINIMUM TWO

ZUPPA E INSALATE

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| MINISTRONE ALLA GENOVESE FARM VEGETABLE SOUP, BASIL PESTO, PARMIGIANO REGGIANO | 10 |
| ORTOLANA HOUSE GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE | 12 |
| CESARE ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, CROUTONS, PARMIGIANO REGGIANO | 18 |
| CARPACCIO FUNGHI PORTOBELLO MUSHROOM CARPACCIO, GOAT CHEESE, ARUGULA, PISTACHIO VINAIGRETTE | 18 |

ADDITIONAL BREAD BASKET 4

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 E RISOTTO

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| SPAGHETTI QUATTRO FOR ITALIANS ONLY | 24 |
| TAGLIATELLE VEGANO ROASTED CHICKPEA PESTO, WILD MUSHROOMS, SUNDRIED TOMATOES, ARUGULA | 24 |
| RIGATONI PECORARI LAMB AND BEEF BOLOGNESE, HERB RICOTTA | 25 |
| ROTOLO FARCITO HOUSE MADE PASTA ROLL, CHICKEN, SPINACH, BRANDY, RICOTTA, CREAM AND TOMATO SAUCE | 26 |
| RISOTTO CON PESCE E CARCIOFI SMOKED BLACK COD, ARTICHOKE HEART, TARRAGON, LEMON AND PEA SHOOTS | 27 |
| GNOCCHI AL POMODORO HOUSE-MADE YUKON GOLD POTATO GNOCCHI, FRESH TOMATO BASIL | 26 |
| SPAGHETTI PESCATORE PRAWNS, SCALLOPS, MANILA CLAMS, FRESH HERBS, TOMATO WHITE WINE | 27 |
| TAGLIATELLE POLPETTONE 'GIGANTE' BEEF, LAMB, BOCCONCINI MEAT BALL, FRESH TOMATO BASIL SAUCE | 28 |

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

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| SALMONE FINOCCHIATO ORANGE GLAZED WILD BC SALMON, PICKLED FENNEL, BABY ARUGULA | 36 |
| TONNO AL MAIS SEARED RARE BC ALBACORE TUNA, SWEET CORN TRUFFLE AND SAFFRON CREAM | 38 |
| MERLUZZO ALLA CROSTA PISTACHIO CRUSTED SABLEFISH FILET, FIRE ROASTED RED PEPPER SAUCE | 40 |
| GALLETTO AL MATTONE PRESSED CORNISH GAME HEN, GARLIC, PEPPERONCINO, RIVIERA HERB MIX | 42 |
| BRACIOLETTE D'AGNELLO ROASTED LAMB RACK, GRAINY MUSTARD CRUST, CANDIED FIG AND FRESH THYME SUCCO | 46 |
| FILETTO AL MARSALA MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO | 47 |
| BISTECCA AL PEPE GRILLED 10 OZ ALBERTA BEEF RIB-EYE STEAK, GREEN MADAGASCAR PEPPERCORN, COGNAC SAUCE | 48 |

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