

QUATTRO AT WHISTLER

WINTER 2017/2018

APPETITOSI STUZZICHINI

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
CAPRINO CON PERA ASH RIPENED GOAT CHEESE, WHITE BALSAMIC AND PEAR, MICRO GREENS, PORT REDUCTION	18
CARPACCIO FUNGHI PORTOBELLO MUSHROOM CARPACCIO, GOAT CHEESE, ARUGULA, PISTACHIO VINAIGRETTE	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, CROSTINI, PARMIGIANO REGGIANO, PICKLED BEET CHUTNEY, MIXED OLIVES	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

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

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

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 PASTA ROLL, CHICKEN, SPINACH, BRANDY, RICOTTA, PESTO CREAM, 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**

CAMPANELLE **PESTO** // TAGLIATELLE **GHIOTTONE**

\$28 PER PERSON, MINIMUM TWO

PESCE, POLLAME E CARNE

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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