

QUATTRO AT WHISTLER

SUMMER 2018

GLUTEN FREE MENU

Please inform your server if this is an allergy

APPETITOSI STUZZICHINI

MINISTRONE ALLA GENOVESE FARM VEGETABLE SOUP, BASIL PESTO, PARMIGIANO REGGIANO	10
ORTOLANA MIXED GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE	12
SALSICCE ALLA GRIGLIA ITALIAN SAUSAGES, MUSTARD, GARLIC AND COGNAC AIOLI, BABY ARUGULA	14
INSALATA BARBABIETOLA PICKLED PEMBERTON BEETS, ROAST CAULIFLOWER PUREE, BABY ARUGULA, GOAT CHEESE AND HONEY VINAIGRETTE	16
CALAMARI LIMONATI PAN-FRIED HUMBOLT SQUID, LEMON CAPER AIOLI, RED ONION CONFIT	17

WARM ITALIAN OLIVES 8

CESARE ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, PARMIGIANO REGGIANO	18
RADDICCHIO BOCCONCINI GRILLED RADICCHIO, MOZZARELLA, PROSCIUTTO, SOUR CHERRY VINAIGRETTE	18
CARPACCIO SENAPE BEEF TENDERLOIN, MUSTARD AIOLI, PARMIGIANO REGGIANO, ARUGULA	19
CARPACCIO DI TONNO AHI TUNA, DUNGENESS CRAB & CUCUMBER, HENDRICKS GIN VINAIGRETTE, CHIVE AIOLI	21
FEGATO D'OCA FINOCCHIATO SEARED QUEBEC FOIE GRAS, RUBY PORT REDUCTION, PICKLED FENNEL	24
FRESH BURRATA VINE RIPENED TOMATOES, FRESH BASIL, BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL	24

L'ABBUFFATA - THE ROMAN FEAST

FOUR COURSE CHEF'S MENU SERVED FAMILY STYLE ON PLATTERS
\$79 PER PERSON, MINIMUM TWO

Gluten free menu

Please inform your server if you have any allergies

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

604 905 4844

www.quattrorestaurants.com

QUATTRO AT WHISTLER

SUMMER 2018

GLUTEN FREE MENU

Please inform your server if this is an allergy

PASTA*

PASTA WILL BE SUBSTITUTED WITH A GLUTEN FREE CORN PENNE

QUATTRO FOR ITALIANS ONLY	24
POMODORO FRESH TOMATO BASIL SAUCE, GARLIC, GRANA PADANO PARMIGGIANO	23
VEGANO ROASTED CHICKPEA PESTO, WILD MUSHROOMS, SUNDRIED TOMATOES, ARUGULA	24
PESTO EXTRA VIRGIN OLIVE OIL, BASIL, ROASTED PINE NUTS, PARMIGIANO REGGIANO, CREAM	24
AMATRICIANA CRISP PANCETTA, CARAMELIZED RED ONIONS, PEPPERONCINO, FRESH BASIL	24
GHIOTTONE BRANDIED CHICKEN, PARMIGIANO REGGIANO, CREAM	25
RISOTTO AI FUNGHI BC WILD MUSHROOM RISOTTO, PARMIGIANO REGGIANO, WHITE TRUFFLE OIL	25
TARTUFATI BC WILD MUSHROOMS, WHITE TRUFFLE OIL, FRESH SAGE, PORCINI CREAM SAUCE	25

PASTA PAZZA A PEZZI

FIVE PASTA COMBINATION

POMODORO // PESTO // GHIOTTONE // AMATRICIANA// TARTUFATI

\$28 PER PERSON, MINIMUM TWO, SERVED FAMILY STYLE

PECORARI LAMB AND BEEF BOLOGNESE, HERB RICOTTA	25
SALSICCE SPICED FENNEL SAUSAGE, RED PEPPERS, GOAT CHEESE, ITALIAN PARSLEY	25
PESCATORE PRAWNS, SCALLOPS, MANILA CLAMS, FRESH HERBS, TOMATO WHITE WINE	28

PESCE, POLLAME E CARNE

SALMONE FINOCCHIATO ORANGE DIJON GLAZED WILD SALMON, PICKLED FENNEL, BABY ARUGULA	36
IPPOGLOSSO ALLA CROSTA PISTACHIO CRUSTED NORTH PACIFIC HALIBUT FILET, FIRE ROASTED RED PEPPER SAUCE	40
GALLETTO AL MATTONE PRESSED CORNISH GAME HEN, GARLIC, PEPPERONCINO, RIVIERA HERBS MIX	42
BRACIOLETTE D'AGNELLO AUSTRALIAN LAMB RACK, DIJON MUSTARD CRUST, CANDIED FIG AND THYME SUCCO	46
BISTECCA ALLE ERBE GRILLED 12OZ CERTIFIED ANGUS BEEF STRIPLOIN STEAK, QUATTRO GARDEN FRESH HERBED OIL	46
FILETTO AL MARSALA MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO	48

Gluten free menu

Please inform your server if you have any allergies

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

604 905 4844

www.quattrorestaurants.com