

# QUATTRO AT WHISTLER

SUMMER 2018

## APPETITOSI STUZZICHINI // ZUPPA E INSALATE

<b>MINISTRONE ALLA GENOVESE</b> FARM VEGETABLE SOUP, BASIL PESTO, PARMIGIANO REGGIANO	10
<b>ORTOLANA</b> HOUSE GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE	12
<b>SALSICCE ALLA GRIGLIA</b> ITALIAN SAUSAGES, MUSTARD, GARLIC AND COGNAC AIOLI, BABY ARUGULA	14
<b>ARANCINI</b> ASIAGO & SAUSAGE RISOTTO BALL, SMOKED PEPPER SAUCE	16
<b>INSALATA BARBABIETOLA</b> PICKLED PEMBERTON BEETS, ROAST CAULIFLOWER PUREE, BABY ARUGULA, GOAT CHEESE AND HONEY VINAIGRETTE	16
<b>CALAMARI LIMONATI</b> FRIED HUMBOLT SQUID, LEMON CAPER AIOLI, RED ONION CONFIT	17
<b>CESARE</b> ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, CROUTONS, PARMIGIANO REGGIANO	18

### WARM ITALIAN OLIVES 9

#### HOUSE FOCACCIA AND FILONE BREAD BASKET SML 4/ LRG 8

<b>RADICCHIO BOCCONCINI</b> GRILLED RADICCHIO BUNDLES, BOCCONCINI & PROSCIUTTO, SOUR CHERRY VINAIGRETTE	18
<b>CAPRINO</b> PANKO FRIED SURFACE RIPENED GOATS CHEESE, ROMAINE AND RADICCHIO LETTUCE, ROASTED PINE NUT VINAIGRETTE, SUNDRIED CRANBERRY & CHERRY REDUCTION	19
<b>CARPACCIO SENAPE</b> PEPPERCORN SEARED BEEF TENDERLOIN, DIJON AIOLI, PARMIGIANO REGGIANO, ARUGULA	19
<b>CARPACCIO DI TONNO</b> AHI TUNA, DUNGENESS CRAB & CUCUMBER, HENDRICKS GIN VINAIGRETTE, CHIVE AIOLI	21
<b>FEGATO D'OCA AL PORTO</b> SEARED QUEBEC FOIE GRAS, PORT WINE REDUCTION, PICKLED FENNEL	24
<b>FRESH BURRATA</b> PINE NUT CROSTINI, VINE RIPENED TOMATOES, FRESH BASIL, BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL	24

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## L'ABBUFFATA - THE ROMAN FEAST

FOUR 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

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

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### PASTA PAZZA A PEZZI

FIVE PASTA COMBINATION

POMODORO // PESTO // GHIOTTONI // AMATRICIANA // TARTUFATI

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

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<b>CASARECCE CON SALSICCE</b> SPICED FENNEL SAUSAGE, RED PEPPERS, GOAT CHEESE, ITALIAN PARSLEY	25
<b>RIGATONI PECORARI</b> LAMB AND BEEF BOLOGNESE, HERB RICOTTA	25
<b>GNOCCHI AL POMODORO</b> HOUSE-MADE YUKON GOLD POTATO GNOCCHI, FRESH TOMATO BASIL	26
<b>SPAGHETTI PESCATORE</b> PRAWNS, SCALLOPS, MANILA CLAMS, FRESH HERBS, TOMATO WHITE WINE	28
<b>TAGLIATELLE POLPETTONE</b> 'GIGANTE' BEEF, LAMB, BOCCONCINI MEAT BALL, FRESH TOMATO BASIL SAUCE	28

### PESCE, POLLAME E CARNE

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

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