

QUATTRO AT WHISTLER
FALL 2018
APPETITOSI STUZZICHINI // ZUPPA E INSALATE

COURSE 1

MINISTRONE ALLA GENOVESE FARM VEGETABLE SOUP, BASIL PESTO, PARMIGIANO REGGIANO	10
ORTOLANA HOUSE 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
ARANCINI ASIAGO & SAUSAGE RISOTTO BALL, SMOKED PEPPER SAUCE	16
CALAMARI LIMONATI FRIED HUMBOLT SQUID, LEMON CAPER AIOLI, RED ONION CONFIT	17

WARM ITALIAN OLIVES 9

HOUSE FOCACCIA AND FILONE BREAD BASKET SML 4/ LRG 8

ADD \$3

CESARE ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, CROUTONS, PARMIGIANO REGGIANO	18
RADICCHIO BOCCONCINI GRILLED RADICCHIO BUNDLES, BOCCONCINI & PROSCIUTTO, SOUR CHERRY VINAIGRETTE	18

ADD \$5

CARPACCIO SENAPE PEPPERCORN SEARED BEEF TENDERLOIN, DIJON AIOLI, PARMIGIANO REGGIANO, ARUGULA	19
FEGATO D'OCA AL PORTO SEARED QUEBEC FOIE GRAS, PORT WINE REDUCTION, PICKLED FENNEL	24
FRESH BURRATA PINE NUT CROSTINI, 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 AVAILABLE

SUGGESTED 18% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE. SUBJECT TO APPLICABLE TAXES.

604 905 4844

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PASTA

COURSE 2

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

PASTA PAZZA A PEZZI

FIVE PASTA COMBINATION

GHIOTONE // POMODORO // PESTO // TARTUFATI // AMATRICIANA

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

ADD \$5

TAGLIATELLE VEGANO ROASTED CHICKPEA PESTO, WILD MUSHROOMS, SUNDRIED TOMATOES, ARUGULA	24
RIGATONI PECORARI LAMB AND BEEF BOLOGNESE, HERB RICOTTA	25
GNOCCHI AL POMODORO HOUSE-MADE YUKON GOLD POTATO GNOCCHI, FRESH TOMATO BASIL	26
SPAGHETTI PESCATORE PRAWNS, SCALLOPS, MANILA CLAMS, FRESH HERBS, TOMATO WHITE WINE	28

PESCE, POLLAME E CARNE

COURSE 3

TAGLIATELLE POLPETTONE 'GIGANTE' BEEF, LAMB, BOCCONCINI MEAT BALL, FRESH TOMATO BASIL SAUCE	28
PETTO DI POLLO OVEN ROASTED FRASER VALLEY CHICKEN BREAST, GREEN MADAGASCAR PEPPERCORN, COGNAC SAUCE	34
SALMONE FINOCCHIATO ORANGE GLAZED WILD BC SALMON, PICKLED FENNEL, BABY ARUGULA	36

ADD \$10

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 HERB MIX	42
BRACIOLETTE D'AGNELLO ROASTED LAMB RACK, GRAINY MUSTARD CRUST, CANDIED FIG & FRESH THYME SUCCO	46
FILETTO AL MARSALA MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO	48

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