

QUATTRO AT WHISTLER

SPRING 2018

GLUTEN FREE MENU

Please inform your server if this is an allergy

APPETITOSI STUZZICHINI

COURSE 1

MINISTRONE ALLA GENOVESE FARM VEGETABLE SOUP, BASIL PESTO, PARMIGIANO REGGIANO	10
ORTOLANA MIXED GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE	12
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

ADD \$3

CESARE ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, PARMIGIANO REGGIANO	18
RADDICCHIO BOCCONCINI GRILLED RADICCHIO, MOZZARELLA, PROSCIUTTO, SOUR CHERRY VINAIGRETTE	18

ADD \$5

CARPACCIO SENAPE BEEF TENDERLOIN, MUSTARD AIOLI, TRUFFLE OIL, PARMIGIANO REGGIANO, ARUGULA	19
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

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

Gluten free menu

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

604 905 4844

www.quattrorestaurants.com

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PASTA*

PASTA WILL BE SUBSTITUTED WITH A GLUTEN FREE CORN PENNE

COURSE 2

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

PASTA PAZZA A PEZZI

FIVE PASTA COMBINATION

GHIOTTONE // 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
PECORARI LAMB AND BEEF BOLOGNESE, HERB RICOTTA	25
PESCATORE PRAWNS, SCALLOPS, MANILA CLAMS, FRESH HERBS, TOMATO WHITE WINE	28

PESCE, POLLAME E CARNE

COURSE 3

PETTO DI POLLO OVEN ROASTED FRASER VALLEY CHICKEN BREAST, GREEN MADAGASCAR PEPPERCORN, COGNAC SAUCE	34
SALMONE FINOCCHIATO ORANGE DIJON GLAZED WILD 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 HERBS MIX	42
BRICIOLETTE D'AGNELLO AUSTRALIAN LAMB RACK, DIJON MUSTARD CRUST, CANDIED FIG AND THYME SUCCO	46
FILETTO AL MARSALA MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO	48

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