

# QUATTRO AT WHISTLER

FALL 2018

## GLUTEN FREE MENU

*Please inform your server if this is an allergy*

### APPETITOSI STUZZICHINI

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

### WARM ITALIAN OLIVES 8

<b>CESARE</b> ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, PARMIGIANO REGGIANO	18
<b>RADDICCHIO BOCCONCINI</b> GRILLED RADICCHIO, MOZZARELLA, PROSCIUTTO, SOUR CHERRY VINAIGRETTE	18
<b>CARPACCIO SENAPE</b> BEEF TENDERLOIN, MUSTARD 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 FINOCCHIATO</b> SEARED QUEBEC FOIE GRAS, RUBY PORT REDUCTION, PICKLED FENNEL	24
<b>FRESH BURRATA</b> 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*

***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](http://www.quattrorestaurants.com)

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## GLUTEN FREE MENU

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### PASTA\*

PASTA WILL BE SUBSTITUTED WITH A GLUTEN FREE CORN PENNE

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

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

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

### PESCE, POLLAME E CARNE

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

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