

QUATTRO AT WHISTLER

WINTER 2019

GLUTEN FREE MENU

Please inform your server if this is an allergy

APPETITOSI STUZZICHINI

MINISTRONE ALLA GENOVESE FARM VEGETABLE SOUP, BASIL PESTO, PARMIGIANO REGGIANO	12
ORTOLANA MIXED GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE	13
INSALATA BARBABIETOLA PICKLED PEMBERTON BEETS, ROAST CAULIFLOWER PUREE, BABY ARUGULA, GOAT CHEESE AND HONEY VINAIGRETTE	17
VITELLO TONNATO CHILLED PROVIMI VEAL STRIPLOIN, TUNA AIOLI, CRISP CAPERS, PINK HIMALAYIAN ROCK SALT	20

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, TRUFFLE OIL, PARMIGIANO REGGIANO, ARUGULA	21
FEGATO D'OCA AL PORTO SEARED QUEBEC FOIE GRAS, PORT REDUCTION, PICKLED FENNEL	24
MOZZARELLA DI BUFOLA "D.O.P" ITALIAN BUFFALO MOZZARELLA, VINE RIPENED TOMATOES, BALSAMIC REDUCTION, ARTICHOKE TAPENADE	24

L'ABBUFFATA, THE ROMAN FEAST

FOUR COURSE CHEF'S MENU SERVED FAMILY STYLE ON PLATTERS

\$85 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

AMATRICIANA CRISP PANCETTA, CARAMELIZED RED ONIONS, PEPPERONCINO, FRESH BASIL	24
VEGANO ROASTED CHICKPEA PESTO, WILD MUSHROOMS, SUNDRIED TOMATOES, ARUGULA	24
QUATTRO FOR ITALIANS ONLY	25
RISOTTO AI FUNGHI BC WILD MUSHROOM RISOTTO, PARMIGIANO REGGIANO, WHITE TRUFFLE OIL	25
POMODORO FRESH TOMATO BASIL SAUCE, GARLIC, GRANA PADANO PARMIGGIANO	25
PESTO EXTRA VIRGIN OLIVE OIL, BASIL, ROASTED PINE NUTS, PARMIGIANO REGGIANO, CREAM	25
TARTUFATI BC WILD MUSHROOMS, WHITE TRUFFLE OIL, FRESH SAGE, PORCINI CREAM SAUCE	26
GHIOTTONE BRANDIED CHICKEN, PARMIGIANO REGGIANO, CREAM	25
PECORARI LAMB AND BEEF BOLOGNESE, HERB RICOTTA	26
PESCATORE PRAWNS, SCALLOPS, MANILA CLAMS, FRESH HERBS, TOMATO WHITE WINE	28

PASTA PAZZA A PEZZI

FIVE PASTA COMBINATION

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

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

PESCE, POLLAME E CARNE

SALMONE FINOCCHIATO ORANGE DIJON GLAZED WILD SALMON, PICKLED FENNEL, BABY ARUGULA	36
IPPOGLOSSO ALLA CROSTA PISTACHIO CRUSTED NORTH PACIFIC SABLEFISH, FIRE ROASTED RED PEPPER SAUCE	42
OSSOBUCO VENETO VEAL OSSOBUCO, BRAISING ROOT VEGETABLES, SOFT POLENTA, GREMOLATA	42
GALLETTO AL MATTONE PRESSED CORNISH GAME HEN, GARLIC, PEPPERONCINO, RIVIERA HERBS MIX	43
BRACIOLETTE D'AGNELLO AUSTRALIAN LAMB RACK, DIJON MUSTARD CRUST, CANDIED FIG AND THYME SUCCO	47
FILETTO AL MARSALA MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO	49

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