

QUATTRO AT WHISTLER

WINTER 2019

ZUPPA E INSALATE

MINISTRONE ALLA GENOVESE FARM VEGETABLE SOUP, BASIL PESTO, PARMIGIANO REGGIANO	12
ORTOLANA HOUSE GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE	13
INSALATA BARBABIETOLA PICKLED BEETS, ROAST CAULIFLOWER PUREE, BABY ARUGULA, GOAT CHEESE AND HONEY VINAIGRETTE	17
RUCOLA CON PERE BABY ARUGULA, PORT WINE POACHED PEARS, SPICED PEACANS, TELAGGIO CREAM	18
CESARE ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, CROUTONS, PARMIGIANO REGGIANO	18
MOZZARELLA DI BUFOLA "D.O.P" ITALIAN BUFFALO MOZZARELLA, VINE RIPENED TOMATOES, CROSTINI, BALSAMIC REDUCTION, ARTICHOKE TAPENADE	24

WARM ITALIAN OLIVES 9

HOUSE FOCACCIA AND FILONE BREAD BASKET SML 4/ LRG 8

L'ABBUFFATA

THE ROMAN FEAST

FOUR COURSE CHEF'S MENU SERVED *FAMILY STYLE* ON PLATTERS
\$85 PER PERSON, MINIMUM TWO

APPETITOSI STUZZICHINI

SALSICCE ALLA GRIGLIA ITALIAN SAUSAGES, MUSTARD, GARLIC AND COGNAC AIOLI, BABY ARUGULA	14
ARANCINI ASIAGO & SAUSAGE RISOTTO BALL, SMOKED PEPPER SAUCE	16
RADICCHIO BOCCONCINI GRILLED RADICCHIO BUNDLES, BOCCONCINI & PROSCIUTTO, SOUR CHERRY VINAIGRETTE	18
VITELLO TONNATO CHILLED PROVIMI VEAL STRIPLOIN, TUNA AIOLI, CRISP CAPERS, PINK HIMALAYIAN ROCK SALT	20
CARPACCIO SENAPE PEPPERCORN SEARED BEEF TENDERLOIN, DIJON AIOLI, PARMIGIANO REGGIANO, ARUGULA	21
FEGATO D'OCA AL PORTO SEARED QUEBEC FOIE GRAS, PORT WINE REDUCTION, PICKLED FENNEL	24

GLUTEN FREE MENU AVAILABLE

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

SPAGHETTI AMATRICIANA CRISP PANCETTA, CARAMELIZED RED ONIONS, PEPPERONCINO, FRESH BASIL	24
TAGLIATELLE VEGANO ROASTED CHICKPEA PESTO, WILD MUSHROOMS, SUNDRIED TOMATOES, ARUGULA	24
SPAGHETTI QUATTRO FOR ITALIANS ONLY	25
TAGLIATELLE POMODORO FRESH TOMATO BASIL SAUCE, GARLIC, GRANA PADANO PARMIGGIANO	25
CAMPANELLE PESTO EXTRA VIRGIN OLIVE OIL, BASIL, ROASTED PINE NUTS, PARMIGIANO REGGIANO, CREAM	25
TAGLIATELLE GHIOTTONI BRANDIED CHICKEN, PARMIGIANO REGGIANO, CREAM	25
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	26
RIGATONI PECORARI LAMB AND BEEF BOLOGNESE, HERB RICOTTA	26
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
TAGLIATELLE POLPETTONE 'GIGANTE' BEEF, LAMB, BOCCONCINI MEAT BALL, FRESH TOMATO BASIL SAUCE	29
TORTELLONI AL CINGHIALE WILD BOAR BELLY, WHITE BALSAMIC BRAISING BROTH, SHAVED SALT CURED EGG YOLK	30
CASARECCE CAPESANTE SEARED JUMBO SCALLOPS, LEEK, VERMOUTH VELLUTATO, ROASTED PINE NUTS	32

PASTA PAZZA A PEZZI

FIVE PASTA COMBINATION

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

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

PESCE, POLLAME E CARNE

SALMONE FINOCCHIATO ORANGE GLAZED WILD BC 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 MATTONI PRESSED CORNISH GAME HEN, GARLIC, PEPPERONCINO, RIVIERA HERB MIX	43
BRICIOLETTE D'AGNELLO ROASTED LAMB RACK, GRAINY MUSTARD CRUST, CANDIED FIG & FRESH THYME SUCCO	47
FILETTO AL MARSALA MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO	49

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