

# QUATTRO AT WHISTLER

SPRING 2019

## GLUTEN FREE MENU

*Please inform your server if this is an allergy*

### APPETITOSI STUZZICHINI

#### COURSE 1

<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>INSALATA BARBABIETOLA</b> PICKLED BABY BEETS, ARUGULA, FENNEL VINAGRETTE AND GOAT CHEESE CREMA, SPICED PECANS	15

**WARM ITALIAN OLIVES** 8

#### ADD \$3

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

#### ADD \$5

<b>CARPACCIO SENAPE</b> BEEF TENDERLOIN, MUSTARD AIOLI, TRUFFLE OIL, PARMIGIANO REGGIANO, ARUGULA	19
<b>FEGATO D'OCA FINOCCHIATO</b> SEARED QUEBEC FOIE GRAS, RUBY PORT REDUCTION, PICKLED FENNEL	24
<b>MOZZARELLA DI BUFOLA</b> "D.O.P" ITALIAN BUFFALO MOZZARELLA, VINE RIPENED TOMATOES, CROSTINI, BALSAMIC REDUCTION, ARTICHOKE TAPENADE	24

---

### L'ABBUFFATA, THE ROMAN FEAST

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

---

*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)

# QUATTRO AT WHISTLER

SPRING 2019

## GLUTEN FREE MENU

*Please inform your server if this is an allergy*

### PASTA\*

PASTA WILL BE SUBSTITUTED WITH A GLUTEN FREE CORN PENNE

#### COURSE 2

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

### PASTA PAZZA A PEZZI

FIVE PASTA COMBINATION

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

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

#### ADD \$5

<b>PECORARI</b> LAMB AND BEEF BOLOGNESE, HERB RICOTTA	25
<b>PESCATORE</b> PRAWNS, SCALLOPS, MANILA CLAMS, FRESH HERBS, TOMATO WHITE WINE	27

### PESCE, POLLAME E CARNE

#### COURSE 3

<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>ADD \$10</b>	
<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

*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)