

QUATTRO AT WHISTLER

SUMMER 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
CAPRINO ALL'VOVO CRISPY FREE RUN EGG, TRUFFLED BABY ARUGULA, GOAT CHEESE CREMA, PARMESAN NEST	19
BARBABIETOLA GORGONZOLA PICKLED BEET TRIO, ROASTED CIPIOLLINI ONIONS, WATERCRESS, FRIED GORGONZOLA ORANGE & THYME VINAIGRETTE	17
CESARE ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, CROUTONS, PARMIGIANO REGGIANO	18
CAVOLFIORRE INSALATA WARM ROASTED CAULIFLOWER, SUNDRIED TOMATO, PINE NUTS & FARM GREENS, FOCACCIA CRISP	18

CROSTINI MEDITERRANEO 12

WHITE ANCHOVY, GARLIC, OLIVE OIL AND PARSLEY // SPICED SMALL SARDINE // GRILLED TIGER PRAWN, GREMOLATA

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
CARPACCIO AL TONNO SPICED AHI TUNA, LEMON & TARRAGON AIOLI, MOSCATO D'ASTI TIGER PRAWNS, HENDRICKS GIN AND CUCUMBER SALAD	22
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
BURRATINA LAZIALE D.O.P. ITALIAN BURRATINA, VINE RIPENED TOMATOES, CROSTINI, GARDEN BASIL, EXTRA VIRGIN OLIVE OIL, PINK HIMALAYAN ROCK SALT	24

GLUTEN FREE MENU AVAILABLE

SUGGESTED 18% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE. SUBJECT TO APPLICABLE TAXES.

604 905 4844

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PASTA

TAGLIATELLE VEGANO ROASTED CHICKPEA PESTO, WILD MUSHROOMS, SUNDRIED TOMATOES, ARUGULA	24
SPAGHETTI QUATTRO FOR ITALIANS ONLY	25
RISOTTO AI FUNGHI BC WILD MUSHROOM RISOTTO, PARMIGIANO REGGIANO, WHITE TRUFFLE OIL	25
RIGATONI PECORARI LAMB AND BEEF BOLOGNESE, HERB RICOTTA	26
GNOCCHI AL POMODORO HOUSE-MADE YUKON GOLD POTATO GNOCCHI, FRESH TOMATO BASIL	26
TAGLIATELLE POLPETTONE 'GIGANTE' BEEF, LAMB, BOCCONCINI MEAT BALL, FRESH TOMATO BASIL SAUCE	29
ROTOLO FARCITO HOUSE PASTA ROLL, BRANDIED CHICKEN, RICOTTA CHEESE AND SPINACH, PESTO, TOMATO CREAM SAUCE	26
PAPPARDELLE ZAFFERANO FRESH PAPPARDELLE, ALASKAN KING CRAB MERUS AND SCALLOPS, TOMATO, CRISP LEEKS, SAFFRON & CHIVE CREAM	42

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 GLAZED WILD BC SALMON, PICKLED FENNEL, BABY ARUGULA	36
OSSOBUCCO DI MAIALE BRAISED PORK OSSOBUCCO, FENNEL, APPLE AND REISLING CRISPY PORK CRACKLE	40
FILETTO DI BRANZINO PAN SEARED BRANZINO FILET, LEEK & VERMOUTH VELUTATO	42
IPPOGLOSSO ALLA CROSTA PISTACHIO CRUSTED NORTH PACIFIC HALIBUT, FIRE ROASTED RED PEPPER SAUCE	42
GALLETTO AL MATTONE PRESSED CORNISH GAME HEN, GARLIC, PEPPERONCINO, RIVIERA HERB MIX	43
SCALOPPINE AL LIMONE PROVIMI VEAL SCALOPPINE, LEMON ZEST AND CAPERS, VERMOUTH BUTTER SAUCE	44
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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